



La Famiglia

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Fried Calamari	\$12.00
Mussels Bianco	\$12.00
Steamed with white wine, garlic, and parsley or in a spicy marinara sauce.	
Mussels Rosso	\$12.00
Steamed with white wine, garlic, and parsley or in a spicy marinara sauce.	
Fried Zucchini	\$10.00
Fresh cut zucchini seasoned with panko breadcrumbs.	
Eggplant Tower	\$13.00
Stacked breaded eggplant with ricotta and tomato pesto.	
Chicken Wings (12)	\$10.00
Chicken Tenders	\$8.00
Hot Antipasto	\$15.00
Eggplant rollatini, baked clams, shrimp oreganata.	
Cold Antipasto	\$13.00
Prosciutto, provolone, salami, ham, roasted pepper, olives, lettuce, and tomato.	
Mozzarella Caprese	\$10.00
Fresh mozzarella, sliced tomato, basil, balsamic reduction, and olive oil.	
Garlic Bread	\$3.00
Garlic Knots (6)	\$3.00
French Fries	\$5.00
Mozzarella Sticks	\$9.00
Baked Clams	\$12.00

Soups

ITEM	PRICE
Escarole and White Bean	\$6.00
Lentil	\$6.00
Minestrone	\$6.00
Stracciatella	\$6.00
Potato and Broccoli	\$6.00
Pasta Fagioli	\$6.00
Chicken Noodle	\$6.00
Tortellini in Brodo	\$6.00
Lobster Bisque	\$10.00

Salads

ITEM	PRICE
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Garden (Large)	\$9.00
Romaine, cucumbers, tomatoes, red onion, house balsamic.	
Garden (Small)	\$7.00
Romaine, cucumbers, tomatoes, red onion, house balsamic.	
Mesculin (Large)	\$9.00
Spring mix, cherry tomatoes, green olives, red onion, shaved parmigiano cheese, white vinaigrette.	
Mesculin (Small)	\$7.00
Spring mix, cherry tomatoes, green olives, red onion, shaved parmigiano cheese, white vinaigrette.	
Caesar (Large)	\$9.00
Romaine hearts, shaved parmigiano cheese, croutons, creamy dressing.	
Caesar (Small)	\$7.00
Romaine hearts, shaved parmigiano cheese, croutons, creamy dressing.	
Pear (Large)	\$9.00
Baby spinach, pear, goat cheese, walnuts, raspberry dressing.	
Pear (Small)	\$7.00
Baby spinach, pear, goat cheese, walnuts, raspberry dressing.	
Greek (Large)	\$9.00
Romaine hearts, tomato, cucumber, red onion, feta, kalamata olives, red vinaigrette.	
Greek (Small)	\$7.00
Romaine hearts, tomato, cucumber, red onion, feta, kalamata olives, red vinaigrette.	
Strawberry (Large)	\$12.00
Baby spinach, goat cheese, fresh strawberries, candied walnuts, honey balsamic.	
Strawberry (Small)	\$10.00
Baby spinach, goat cheese, fresh strawberries, candied walnuts, honey balsamic.	
Beet (Large)	\$9.00
Baby arugula, beets, goat cheese, walnuts, lemon vinaigrette.	
Beet (Small)	\$7.00
Baby arugula, beets, goat cheese, walnuts, lemon vinaigrette.	
Gorgonzola (Large)	\$9.00
Spring mix, gorgonzola cheese, cranberries, pignoli nuts, honey balsamic.	
Gorgonzola (Small)	\$7.00
Spring mix, gorgonzola cheese, cranberries, pignoli nuts, honey balsamic.	
Avocado (Large)	\$10.00
Baby spinach, avocado, bacon, crumbled blue cheese, grape tomatoes, house balsamic.	
Avocado (Small)	\$8.00
Baby spinach, avocado, bacon, crumbled blue cheese, grape tomatoes, house balsamic.	
Fig (Large)	\$10.00
Baby spinach, prosciutto, figs, walnuts, goat cheese, honey balsamic.	
Fig (Small)	\$8.00
Baby spinach, prosciutto, figs, walnuts, goat cheese, honey balsamic.	
Arugula (Large)	\$10.00
Arugula, radicchio, mandarin oranges, pignoli nuts, lemon vinaigrette.	
Arugula (Small)	\$8.00
Arugula, radicchio, mandarin oranges, pignoli nuts, lemon vinaigrette.	

Hero's	
ITEM	PRICE

Meatball Parm	\$9.00
Sausage Parm	\$9.00
Eggplant Parm	\$9.00
Chicken Parm	\$9.00
Sausage and Pepper	\$9.00
Potato and Egg	\$9.00
Veal Parm	\$11.00

Panini's

ITEM	PRICE
Tosceno Grilled chicken, prosciutto di parma, fresh mozzarella, roasted pepper, balsamic vinaigrette.	\$10.00
Mediterraneo Grilled salmon, arugula, green olives, tomato, onion, lemon vinaigrette.	\$10.00
Brooklyn Grilled chicken, broccoli rabe, fresh mozzarella.	\$10.00
Milano Grilled eggplant, zucchini, tomato, fresh mozzarella, basil, balsamic vinaigrette.	\$10.00

Calzone & Rolls

ITEM	PRICE
Cheese Calzone	\$6.00
Chicken Roll	\$6.00
Sausage and Pepper Roll	\$6.00
Buffalo Chicken Roll	\$6.00
Spinach Roll	\$6.00

Pizzas

ITEM	PRICE
Cheese (10" Personal)	\$9.78
Cheese (18" Large)	\$16.78
Margherita (18" Large) Extra thin crust, fresh mozzarella, basil, tomato sauce.	\$18.00
Margherita (10" Personal) Extra thin crust, fresh mozzarella, basil, tomato sauce.	\$8.00
White (18" Large) Ricotta cheese, mozzarella.	\$20.00
White (10" Personal) Ricotta cheese, mozzarella.	\$10.00
Salad (10" Personal) Chopped garden salad with house balsamic on the side (no cheese).	\$12.00

ITEM	PRICE
Salad (18" Large) Chopped garden salad with house balsamic on the side (no cheese).	\$20.00
San Gennaro (18" Large) Sausage, onion, peppers, mozzarella.	\$22.00
San Gennaro (10" Personal) Sausage, onion, peppers, mozzarella.	\$12.00
Saporita (18" Large) Figs, goat cheese, prosciutto.	\$22.00
Saporita (10" Personal) Figs, goat cheese, prosciutto.	\$12.00
Hawaiian (18" Large) Ham, pineapple, mozzarella.	\$22.00
Hawaiian (10" Personal) Ham, pineapple, mozzarella.	\$12.00
Primavera (10" Personal) Broccoli, mushroom, onion, spinach, zucchini, mozzarella.	\$12.00
Primavera (18" Large) Broccoli, mushroom, onion, spinach, zucchini, mozzarella.	\$25.00
House Special (10" Personal) Meatball, sausage, pepperoni, peppers, mushroom, onion, mozzarella.	\$12.00
House Special (18" Large) Meatball, sausage, pepperoni, peppers, mushroom, onion, mozzarella.	\$25.00
4 Seasons (10" Personal) Artichokes, prosciutto, mushroom, black olives, mozzarella.	\$12.00
4 Seasons (18" Large) Artichokes, prosciutto, mushroom, black olives, mozzarella.	\$25.00
Buffalo Wing (10" Personal) Spicy shredded chicken, creamy blue cheese.	\$12.00
Buffalo Wing (18" Large) Spicy shredded chicken, creamy blue cheese.	\$25.00
Baked Ziti (10" Personal) Penne pasta, ricotta, tomato sauce, mozzarella.	\$12.00
Baked Ziti (18" Large) Penne pasta, ricotta, tomato sauce, mozzarella.	\$25.00
Eggplant Rollatini (10" Personal) Eggplant, ricotta, tomato sauce, mozzarella.	\$12.00
Eggplant Rollatini (18" Large) Eggplant, ricotta, tomato sauce, mozzarella.	\$25.00

Pastas

ITEM	PRICE
Baked Ziti	\$13.00
Penne Vodka	\$13.00
Rigatoni Bolognese	\$13.00
Spaghetti Meatballs	\$13.00

ITEM	PRICE
Spaghetti Sausage	\$13.00
Fettuccine Alfredo	\$13.00
Linguine White Clam Sauce	\$17.00
Baked Lasagna	\$15.00
Baked Manicotti	\$14.00
Baked Stuffed Shells	\$14.00
Cheese Ravioli Tomato Sauce	\$13.00
Orecchiette Broccoli Rabe	\$17.00
Dome shaped pasta, sausage, broccoli rabe, and garlic.	
Gnocchi Pesto	\$15.00
Dumpling pasta in a blended basil, cheese, pignoli nut sauce.	
Whole Wheat Penne Primavera	\$16.00
Sautéed garlic, zucchini, asparagus, spinach, broccoli, mushroom with a touch of cream.	
Penne Melanzane	\$16.00
Sautéed onion, eggplant, plum tomato topped with fresh mozzarella.	
Lobster Ravioli	\$18.00
Lobster ravioli simmered in a lemon white wine butter sauce.	
Capellini Pescatore	\$22.00
Angel hair pasta, sautéed garlic, shrimp, calms, calamari, and mussels in a lite tomato sauce.	
Pappardelle Veal and Lam	\$20.00
Nonna’s famous veal and lamb creamy meat sauce.	
Spinach Fettuccine	\$22.00
Sautéed onion, shrimp, prosciutto, and peas with a touch of cream.	

Featured Items

ITEM	PRICE
Sicilian	\$18.00
Grandma	\$20.00
Thin pan crust, mozzarella on bottom, tomato basil sauce on top.	
Marinara	\$20.00
Thin pan crust, plum tomato, garlic. (no cheese).	

Entrées

ITEM	PRICE
Parmigiana (Chicken)	\$18.00
Mozzarella and tomato sauce.	
Parmigiana (Veal)	\$22.00
Mozzarella and tomato sauce.	
Marsala (Chicken)	\$18.00
Sautéed onion and mushroom in a marsala wine sauce.	
Marsala (Veal)	\$22.00
Sautéed onion and mushroom in a marsala wine sauce.	

ITEM	PRICE
Francese (Chicken) Lemon butter white wine sauce.	\$19.00
Francese (Veal) Lemon butter white wine sauce.	\$23.00
Cacciatore (Chicken) Sautéed onion and mushroom in a tomato burgundy wine sauce.	\$18.00
Cacciatore (Veal) Sautéed onion and mushroom in a tomato burgundy wine sauce.	\$22.00
Eggplant Rollatini Eggplant filled with spinach and ricotta, tomato sauce, and mozzarella.	\$20.00
Chicken Sorrentino Chicken, eggplant, prosciutto, mushroom, marsala wine sauce and mozzarella.	\$23.00
Chicken Bruschetta Gluten-free. Grilled chicken, topped with tomato, arugula, fresh mozzarella, and balsamic reduction.	\$22.00
Chicken Broccoli Rabe Gluten-free. Grilled chicken, broccoli rabe, and garlic.	\$22.00
Lamb Chops Seasoned and grilled over a bed of escarole and olives.	\$27.00
Veal Saltimbocca Veal, spinach, prosciutto, marsala wine sauce, and boiled egg.	\$24.00
Chilean Sea Bass Sea bass broiled, seasoned breadcrumb, white wine sauce, and garlic over a bed of spinach.	\$28.00
Tilapia Limoncello Lightly battered tilapia prepared with lemon, butter, white wine, a touch of garlic and capers.	\$23.00
Salmon Puttanesca Gluten-free. Grilled salmon topped with a melody of peppers, olives, tomatoes, wine, and garlic.	\$25.00
Shrimp Oreganata Shrimp, seasoned breadcrumb, lemon white wine, and garlic over a bed of spinach.	\$25.00
Shrimp and Scallops Prepared in a garlic, lemon white wine caper sauce.	\$27.00