



La Griglia - Houston

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked for you

ITEM	PRICE
Paglia e Fieno Homemade Spinach & Egg Fettucine, Grilled Chicken, Mushrooms, Peas, Pancetta, & Parmigano-Reggiano	\$24.20
Pepperoni Salami infusé de poivrons et mozzarella	\$19.80
Gulf Snapper Livornese Spinach, Garlic Herb, & Jumbo Lump Crab	\$41.80
Veal Parmigiana Linguine Marinara	\$30.80
Frutti di Mare Linguine, Shrimp, Calamari, Crab Meat, Mussels, Clams, White wine, Garlic, & Tomato	\$30.80

Primi

ITEM	PRICE
Shrimp and Crab 'Cheesecake' Une combinaison unique de crevettes et de morceaux de crabe juteux enveloppés dans un délicat mascarpone au four, le tou...	\$19.80
Carciofi alla Giudìa Long stem artichokes, lemon, evoo, mint. Gluten-sensitive.	\$12.10
Mussels Marechiaro tomatoes, white wine, garlic, herbs, grilled ciabatta	\$20.90
Seared Diver Scallops false	\$20.90
Ahi Tuna Pepper-Crusted, Caramelized Fennel, Ginger, Sake, & Soy. Gluten sensitive.	\$19.80
Charcuterie Parmigiano-Reggiano, Fontina, Gorganzola, Prosciutto di San Daniele, Mortadella, Soppressata, Apricot Mostardo, & Marcon...	\$39.60
Butternut Squash Pachettini Pâtes délicatement farcies de courge musquée, rehaussées d'une réduction de sauge et ponctuées de graines de citrouille...	\$15.40
Fazzoletto "Hankercheif" Pasta Filled with Ricotta, Spinach, Arugula, & Pomodoro	\$14.30
Portabello Salmoriglio Marinated & Grilled	\$13.20

Zuppa

ITEM	PRICE
Maine Lobster Bisque Sherry Cream	\$15.40
Wedding Soup Une savoureuse harmonie de bouillon de poulet accueille des boulettes de viande de poulet, accompagnées de pâtes tubetti...	\$12.10
Tomato Basil Soup	\$13.20

Insalata

ITEM	PRICE
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Caesar	\$14.30
Parmesan, Lemon, & Anchovy Dressing	
'Dancie'	\$15.40
Une salade vibrante composée d'épinards hachés, de cœurs de palmier délicats, de concombre croquant, d'oignon rouge piqu...	
Grotto	\$12.10
Mixed lettuce, marinated tomatoes, celery, provolone, olives, pepperoncini, italian herb vinaigrette. Gluten-sensitive.	
Burrata Di Puglia	\$19.80
Arugula, Marinated Heirloom Tomatoes, Cheery Tomatoes, Balsamic Caviar, & Asparagus	
Caprese	\$17.60
Mozzarella de bufflonne, tomates juteuses et basilic frais. Option sans gluten.	
Autumn	\$14.30
Feta, Tomatoes, Caramelized Pecans, & Honey Balsamic Vinaigrette	
Chicken 'Dancie'	\$22.00
Grilled Chicken, Chopped Spinach, Hearts of Palm, Cucumber, Red Onion, Avocado, Tomatoes, Blue Cheese, & Tomato-Sherry V...	

Wood-Fired Pizza

ITEM	PRICE
Pepperoni (Wood-Fired Pizza)	\$19.80
Bell Pepper Infused Salami & Mozzarella	
Margherita	\$19.80
False	
'Boyd'	\$20.90
Mozzarella De Bufala, Basil, & Roasted Tomatoes	
Roasted Chicken	\$19.80
Goat Cheese & Shaved Garlic	
Sausage and Peppers	\$19.80
Saucisse italienne accompagnée de poivrons grillés	
Prosciutto and Arugula	\$20.90
Prosciutto De Parma & Fresh Arugula	

Pasta

ITEM	PRICE
Paglia e Fieno (Pasta)	\$24.20
Homemade Spinach & Egg Fettucine, Grilled Chicken, Mushrooms, Peas, Pancetta, & Parmigano-Reggiano	
Frutti di Mare (Pasta)	\$30.80
Un généreux plat de linguine mêlé de crevettes juteuses, calamars tendres, chair de crabe délicate, moules et palourdes....	
Tagliatelle Alla Vongole	\$24.20
Little Neck Clams, Shaved Garlic, & Extra Virgin Olive Oil	
Gnocchi Alla Ragu	\$26.40
Ricotta Gnocchi, Braised Beef, Pork and Veal Ragu, & Ricotta Salata	
Rigatoni Peperonata	\$24.20
Parmesan-Crusted Chicken, Sweet Pepper Stew, Roasted Garlic, & Goat Cheese	
Forest Mushroom Lasagna	\$23.10
Mélange de morilles nappé d'une sauce généreuse au Barolo et xérès.	
Cappellini Amatriciana	\$20.90
San Marzano Tomaotes & Pancetta	

ITEM	PRICE
Short Rib Agnolotti Beech Mushrooms, Roasted Baby Carrots, English Peas, Sherry Wine, & Morel Mushrooms	\$28.60
Spaghetti Carbonara Guanciale croustillant et oignons légèrement dorés se mêlent à des spaghettis soyeux dans une sauce crémeuse à base d'œu...	\$24.20
Lobster Fra Diavlo Tomatoes, Chiles, Red Wine, Herbs, & House Made Tagliatelle	\$52.80
Fusilli Sciue Sciue Vine tomatoes, basil, homemade mozzarella.	\$24.20
Pranzo	
ITEM	PRICE
Chicken Parmigiana false	\$26.40
Rotisserie Chicken “Wood Fired” Roasted Potatoes & Broccolini	\$26.40
Brick Chicken Sauteed Mushrooms & Charred Lemon	\$26.40
Grilled Atlantic Salmon Wild Mushrooms, Shrimp, Lobster Risotto, & Lemon-Tarragon Essence. Gluten-Sensitive.	\$35.20
Veal Scaloppine Fines tranches de veau accompagnées de champignons et de quartiers d'artichauts, nappées d'un beurre noisette aux herbes...	\$30.80
Gulf Snapper Livornese (Pranzo) Spinach, Garlic Herb, & Jumbo Lump Crab	\$41.80
Rotisserie Maple Leaf Farm's Duck Minnesota Wild Rice, Marcona Almonds, Crisp Sage, & Raspberry Purée	\$41.80
Veal Parmigiana (Pranzo) false	\$30.80
Braised Short Ribs Wild Mushrooms Risotto, Sun-Dried Tomato-Pistachio Gremolata, & Maple Gastrique	\$39.60
Filet al Berco 8oz Prime Tenderloin, Forest Mushrooms, Peppercorn-Shallot Reduction, Broccolini & 'Nonna Potatoes' Gluten-Sensitive....	\$61.60
Wild Boar Chop Gallagher Côtelettes de sanglier nappées d'une sauce au xérès vieilli et aux morilles, accompagnées de haricots verts sautés et de...	\$37.40
Tuna Griglia Bok Choy, Fennel, Oven Roasted Tomato, & Ponzu	\$41.80
Dessert	
ITEM	PRICE
Chocolate Icebox Oreo Cookie Crust, Milk Chocolate Mousse, Ganache and Whipped Cream	\$9.90
Italian Wedding Cake Whipped ricotta, angel food cake, strawberries	\$9.90
Mezzanote false	\$9.90
New York Cheesecake Graham Cracker crust, Tart Cream and Fresh Strawberries	\$9.90

ITEM	PRICE
Key Lime Pie Graham Cracker crust	\$8.85

Sides

ITEM	PRICE
Mashed Potatoes false	\$7.70
Broccolini	\$7.70
Penne Alfredo	\$7.70
Capellini Aglio e Olio De tendres filaments de capellini se marient avec l'huile d'olive extra vierge, imprégnée de l'ail doucement rôti et une...	\$7.70
Grilled Veggies	\$7.70
Brussels Sprouts	\$7.70
Broccoli	\$7.70
Penne Marinara Pâtes penne enrobées d'une sauce marinara maison, mijotée lentement avec des tomates juteuses, de l'ail finement haché e...	\$7.70
Roasted Potatoes	\$7.70
Asparagus	\$7.70
Spinach false	\$7.70