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La Griglia - Houston

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Menu Prices — October 27, 2026

La Griglia - Houston menu with prices in United States, updated June 2023:
69 items across 9 categories, prices from $7.70 to $61.60.

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La Griglia - Houston Menu with Prices (United States)

La Griglia - Houston menu with prices in United States, updated June 2023: 69 items across 9 categories, prices from $7.70 to $61.60. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/la-griglia-houston

Menu categories: Picked for you · Primi · Zuppa · Insalata · Wood-Fired Pizza · Pasta · Pranzo · Dessert · Sides

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 Giudia Long stem artichokes, lemon, evoo, mint. Gluten-sensitive.	**$12.10**
Mussels Marechiaro tomatoes, white wine, garlic, herbs, grilled ciabatta	**$20.90**
Seared Diver Scallops Seasonal Vegetable Risotto	**$20.90**
Ahi Tuna Pepper-Crusted, Caramelized Fennel, Ginger, Sake, & Soy. Gluten sensitive.	**$19.80**
Charcuterrie 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**

ITEM	PRICE
Tomato Basil Soup	**$13.20**

Insalata

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

Wood-Fired Pizza

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

Pasta

ITEM	PRICE
Paglia e Fieno (Pasta) Homemade Spinach & Egg Fettucine, Grilled Chicken, Mushrooms, Peas, Pancetta, & Parmigano-Reggiano	**$24.20**
Frutti di Mare (Pasta) Un généreux plat de linguine mêlé de crevettes juteuses, calamars tendres, chair de crabe délicate, moules et palourdes....	**$30.80**
Tagliatelle Alla Vongole Little Neck Clams, Shaved Garlic, & Extra Virgin Olive Oil	**$24.20**
Gnocchi Alla Ragu Ricotta Gnocchi, Braised Beef, Pork and Veal Ragu, & Ricotta Salata	**$26.40**

ITEM	PRICE
Rigatoni Peperonata Parmesan-Crusted Chicken, Sweet Pepper Stew, Roasted Garlic, & Goat Cheese	**$24.20**
Forest Mushroom Lasagna Mélange de morilles nappé d'une sauce généreuse au Barolo et xérès.	**$23.10**
Cappellini Amatriciana San Marzano Tomaotes & Pancetta	**$20.90**
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 Linguine Marinara	**$26.40**
Rotisserie Chicken “Wood Fired” Roasted Potaotes & 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) Linguine Marinara	**$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**

ITEM	PRICE
Italian Wedding Cake Whipped ricotta, angel food cake, strawberries	**$9.90**
Mezzanote	**$9.90**
New York Cheesecake Graham Cracker crust, Tart Cream and Fresh Strawberries	**$9.90**
Key Lime Pie Graham Cracker crust	**$8.85**

Sides

ITEM	PRICE
Mashed Potatoes	**$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	**$7.70**