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La Masseria

Menu Prices — October 24, 2026

La Masseria menu with prices in United States, updated November 2019: 52 items across 6 categories, prices from $12.00 to $71.00.

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La Masseria Menu with Prices (United States)

La Masseria menu with prices in United States, updated November 2019: 52 items across 6 categories, prices from $12.00 to $71.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/la-masseria

Menu categories: Dinner Appetizers · Dinner Salads · Dinner Entrées · Dinner Pastas · Dinner Pizza · Dinner Sides

Dinner Appetizers

ITEM	PRICE
I Cucuzielli Fritti Alla Chef Pino Crispy fried zucchini, chef piano style.	**$17.50**
Zuppa Di Fagioli Homemade bean soup served with escarole or tubetti pasta.	**$14.00**
Mozzarella Farcita Dello Chef Homemade stuffed fresh mozzarella cheese.	**$21.50**
Carpaccio Di Manzo Thinly sliced raw beef with parmesan cheese, arugula salad, and hearts of palm. Consuming raw or undercooked meats, poul...	**$28.00**
Tavolaccio Del Salumiere Assortment of Italian cured meats and cheeses.	**$30.00**
Polpette Di Manzo Della Masseria Fresh daily homemade all-beef meatballs with tomato sauce and basil.	**$27.00**
Fritto Misto Del Golfo Golden fried calamari, shrimp, and sea scallops.	**$34.00**
Tagliere Di Formaggi	**$34.00**
Parmigiana Di Melanzane Traditional eggplant parmigiana.	**$20.50**
Tartare Di Tonno Yellowfin tuna are tartare with a heart of palm, avocado microgreens, lemon, and evo served with crostini bread. Consumi...	**$30.00**

Dinner Salads

ITEM	PRICE
Insalata Masseria Arugula, radicchio, endive, mushrooms, olives, tomato, and roast peppers.	**$17.50**
Insalata Riccia Frisée salad with parmesan cheese and prosciutto di parma.	**$22.50**
Misticanza All'aceto Balsamico Mesclun salad with balsamic vinegar dressing.	**$15.50**
Stracciatella San marzano dop tomatoes, creamy mozzarella, and prosciutto di parma.	**$20.50**
Tartufo Nero Mozzarella fior di latte, fontina, parmigiano, robiola, and black truffle.	**$25.50**
Delizia Al Gorgonzola Spinach salad with pears, walnuts, and gorgonzola dressing.	**$24.50**

Dinner Entrées

ITEM	PRICE

Battuta Di Pollo Alla Griglia Con Caponatina Di Verdure — $31.00
Grilled, thinly pounded chicken breast with vegetable ratatouille.

Coniglio Alla Caprese — $49.00
Oven-roasted rabbit with fresh herbs and wine sauce.

Fegato Di Vitello Alla Veneziana — $32.50
Calf liver sauteed with onions and white wine.

Costoletta Di Vitello Alla Milanese — $71.00
Milk-fed veal chop, thinly pounded, and breaded. Served with arugula and tomato salad.

Scaloppine Di Vitello Ai Funghi Misti — $49.00
Thinly pounded veal scaloppine in a mixed mushroom sauce.

Trancio Di Salmone Con Salsa Alla Mostarda — $44.50
Grilled salmon fillet, with grilled zucchini, and mustard sauce.

Branzino Del Mediterraneo — $55.50
Oven-roasted whole Mediterranean sea bass served in a cherry tomato sauce with olives and capers.

Pollo Cacciatora — $38.50
Semi-deboned chicken with olives, bell peppers, and mushrooms in a tomato stew.

Anatra Ai Lamponi — $52.00
Roasted half duckling in a raspberry sauce served over black rice.

Costoletta Di VitelloAlla Milanese — $65.00
Breaded thinly pounded milk-fed veal chop served with arugula and tomato salad.

Dinner Pastas

ITEM	PRICE
Bucatini All' Amatrice Bianca Fresh bucatini pasta served with a white amatriciana sauce. Whole wheat and gluten-free pasta are available on request.	$31.00
Spaghetti Spugnito Spaghetti pasta with tomato sauce and fresh basil finished with a touch of stracciatella cheese and basil evo. Whole whe...	$28.00
Linguine Alle Vongole Linguini pasta with fresh baby clams, and garlic, and white wine sauce. Whole wheat and gluten-free pasta are available...	$34.00
Cavatelli Fantasia Vegetariana Fresh cavatelli pasta, zucchini, red peppers, mushrooms, and onions tossed with olive oil, and sundried tomato pesto top...	$30.00
Schiaffoni Ai Frutti Di Mare Schiaffoni pasta sauteed with shrimp, calamari, clams, and scallops in a cherry tomatoes white wine sauce. Whole wheat a...	$38.50
Tortelloni Al Profumo Di Limone Homemade tortellini stuffed with caciocavallo cheese and lemon zest sauteed in a light butter and sage sauce. Whole whea...	$32.00
Orecchiette Alla Barese Little ear-shaped pasta with broccoli rabe and sausage.	$32.00
Ravioli Alla Caprese Di Angelina Homemade fresh Cacciotti cheese ravioli in a light tomato sauce. Capri style. Whole wheat and gluten-free pasta are avai...	$31.00
Fettuccine Alla Bolognese Homemade fresh fettuccine pasta with all beef meat sauce. Whole wheat and gluten-free pasta are available on request.	$31.00
Gnocchi Alla Moda Di Sorrento Homemade potato gnocchi with light tomato sauce and mozzarella. Whole wheat and gluten-free pasta are available on reque...	$28.00

Dinner Pizza

ITEM	PRICE

Margherita Pizza — **$21.50**
Mozzarella fior di latte, san marzano dop tomatoes, and basil. Cauliflower crust is available on request.

Calabrese Pizza — **$24.50**
Mozzarella fior di latte, san marzano dop tomatoes, spicy soppressata, and India (spicy Calabrian spread sausage). Cauli...

Quattro Formaggi Pizza — **$23.50**
Four cheese pizza. Cauliflower crust is available on request.

Pugliese Maritata Pizza — **$23.50**
Mozzarella fior di latte, broccoli rabe, and Italian ground sausage. Cauliflower crust is available on request.

Parma Pizza — **$26.00**
Cherry tomatoes, mozzarella fior di latte, arugula, parmesan cheese, and prosciutto di parma. Cauliflower crust is avail...

Capricciosa Pizza — **$23.50**
San Marzano dop tomatoes, mushrooms, artichokes, Italian ham, black olives, and mozzarella fior di latte. Cauliflower cr...

Al Guanciale Pizza — **$26.00**
Served with cherry tomatoes, San Marzano dop sauce, smoked mozzarella basil, and sliced pork cheek. Cauliflower crust is...

Pistachio Pizza — **$23.50**
Mortadella, burrata cheese, and roasted pistachios. Cauliflower crust is available on request.

Stracciatella (Dinner Pizza) — **$26.00**
San marzano dop tomatoes, creamy, mozzarella, and prosciutto di parma. Cauliflower crust available on request.

Tartufo Nero (Dinner Pizza) — **$32.00**
Mozzarella fior di latte, fontina, parmigiano, robiola, and black truffle. Cauliflower crust available on request.

Vegetariana — **$21.50**
San Marzano dop tomatoes, mozzarella fior di latte, cherry tomatoes, and seasonal fresh mixed vegetables. Cauliflower cr...

Dinner Sides

ITEM	PRICE
Spinaci Saltati Aglio E Olio Spinach sauteed in garlic and olive oil.	**$15.50**
Patatine Fritte Italian fries with fresh herbs and garlic.	**$12.00**
Broccoli Di Rape Broccoli rabe sauteed in garlic and olive oil.	**$17.50**
Broccoli Aglio E Olio Broccoli sauteed in garlic and olive oil.	**$16.50**
Asparagi Alla Griglia Grilled asparagus.	**$17.50**