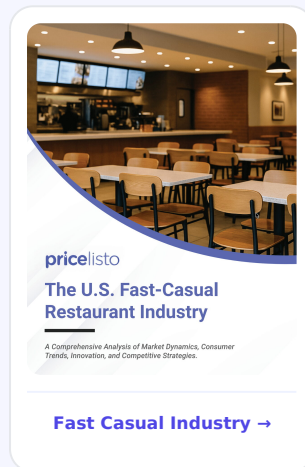




La Masseria

Menu Prices — August 4, 2026

Restaurant & Food Industry Reports



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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 Grilled, thinly pounded chicken breast with vegetable ratatouille.	\$31.00
Coniglio Alla Caprese Oven-roasted rabbit with fresh herbs and wine sauce.	\$49.00
Fegato Di Vitello Alla Veneziana Calf liver sauteed with onions and white wine.	\$32.50

ITEM	PRICE
Costoletta Di Vitello Alla Milanese Milk-fed veal chop, thinly pounded, and breaded. Served with arugula and tomato salad.	\$71.00
Scaloppine Di Vitello Ai Funghi Misti Thinly pounded veal scaloppine in a mixed mushroom sauce.	\$49.00
Trancio Di Salmone Con Salsa Alla Mostarda Grilled salmon fillet, with grilled zucchini, and mustard sauce.	\$44.50
Branzino Del Mediterraneo Oven-roasted whole Mediterranean sea bass served in a cherry tomato sauce with olives and capers.	\$55.50
Pollo Cacciatora Semi-deboned chicken with olives, bell peppers, and mushrooms in a tomato stew.	\$38.50
Anatra Ai Lamponi Roasted half duckling in a raspberry sauce served over black rice.	\$52.00
Costoletta Di VitelloAlla Milanese Breaded thinly pounded milk-fed veal chop served with arugula and tomato salad.	\$65.00

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 Mozzarella fior di latte, san marzano dop tomatoes, and basil. Cauliflower crust is available on request.	\$21.50
Calabrese Pizza Mozzarella fior di latte, san marzano dop tomatoes, spicy soppressata, and India (spicy Calabrian spread sausage). Cauli...	\$24.50
Quattro Formaggi Pizza Four cheese pizza. Cauliflower crust is available on request.	\$23.50

ITEM	PRICE
Pugliese Maritata Pizza Mozzarella fior di latte, broccoli rabe, and Italian ground sausage. Cauliflower crust is available on request.	\$23.50
Parma Pizza Cherry tomatoes, mozzarella fior di latte, arugula, parmesan cheese, and prosciutto di parma. Cauliflower crust is avail...	\$26.00
Capricciosa Pizza San Marzano dop tomatoes, mushrooms, artichokes, Italian ham, black olives, and mozzarella fior di latte. Cauliflower cr...	\$23.50
Al Guanciale Pizza Served with cherry tomatoes, San Marzano dop sauce, smoked mozzarella basil, and sliced pork cheek. Cauliflower crust is...	\$26.00
Pistachio Pizza Mortadella, burrata cheese, and roasted pistachios. Cauliflower crust is available on request.	\$23.50
Stracciatella (Dinner Pizza) San marzano dop tomatoes, creamy, mozzarella, and prosciutto di parma. Cauliflower crust available on request.	\$26.00
Tartufo Nero (Dinner Pizza) Mozzarella fior di latte, fontina, parmigiano, robiola, and black truffle. Cauliflower crust available on request.	\$32.00
Vegetariana San Marzano dop tomatoes, mozzarella fior di latte, cherry tomatoes, and seasonal fresh mixed vegetables. Cauliflower cr...	\$21.50

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