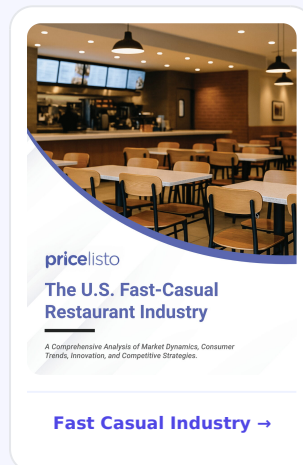




La Moderna

Menu Prices — July 31, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Beverages

ITEM	PRICE
Rocchetta Still	\$7.00
San Pellegrino Sparkling	\$7.00
Iced Tea	\$3.00
Soda	\$3.00
Fever Tree	\$3.00
Juice	\$3.00
Fresh Squeezed Juice	\$4.00

Tea and Coffee

ITEM	PRICE
Espresso	\$3.00
Cappuccino	\$4.00
Americano	\$3.00

Antipasti

ITEM	PRICE
Carpaccio di Manzo Prime Angus beef carpaccio garnished with confit tomato, mixed green salad and mustard sauce.	\$18.00
Tartare di Tonno Fresh sushi-grade ahi tuna served with guacamole over light, chilled soy broth.	\$18.00
Burrata 10 oz. fresh burrata with cherry tomato in a bed of arugula.	\$25.00
Polpette Al Sugo Roman style beef meatballs in a tomato sauce.	\$16.00
Calamari Fritti Fried calamari and vegetables with our signature tomato sauce.	\$19.00
Fiori di Zucca Tempura fried zucchini blossoms filled with goat cheese and fresh ricotta cheese.	\$18.00
Parmigiana di Melanzane Layers of eggplant, fresh mozzarella, Parmigiano-Reggiano and signature tomato sauce.	\$17.00
Salumi e Formaggi Selection "La Moderna".	\$20.00

Zuppe

ITEM	PRICE
Classic Minestrone Soup Vegetarian.	\$8.00
Lenticchie e Farro Soup Vegetarian.	\$8.00

ITEM	PRICE
Spinach and Asparagus Soup Vegetarian.	\$8.00
Insalate	
ITEM	PRICE
Insalata di Polpo Verace Octopus salad served with crispy artichokes, mushrooms, celery hearts and parsley sauce.	\$19.00
Pere e Rucola Salad Pear and arugula salad with shaved Parmesan cheese, walnuts and a drizzle of aged balsamic glaze.	\$15.00
Caesar Salad Romaine lettuce, croutons and house-made Caesar dressing.	\$11.00
Nicoise Salad Green beans, cucumber, avocado and cherry	\$15.00
Pasta	
ITEM	PRICE
Gnocchi Lobster House-made bufala ricotta gnocchi with Maine lobster, cherry tomatoes, thyme and shallots. Gnocchi made with egg, Parmes...	\$26.00
Paccheri allo Scoglio Gragnano paccheri sauteeed with shrimp, calamari, octopus and mussels in a cherry tomato sauce.	\$22.00
Pappardelle Bolognese Pappardelle served with beef Bolognese sauce.	\$19.00
Lasagna Classica Traditional beef lasagna.	\$20.00
Fettuccine Porcini e Tartufo House-made fettuccine with imported porcini mushrooms and black truffle.	\$23.00
Spaghetti ai Tre Pomodori San Marzano, grape and heirloom tomato sauce.	\$16.00
Mare	
ITEM	PRICE
Stuffed Squid Filled with lobster and shrimps with broccoli rabe and zucchini sauce.	\$30.00
Grilled Salmon Wild Scottish salmon with "bottarga" gratein potatoes and mini vegetables.	\$30.00
Polpo Alla Griglia Grilled octopus with fresh tomatoes, capers, olives and smoked potato sauce.	\$29.00
Swordfish al Cartoccio Grilled swordfish in grape tomatoes, capers, black olives and basil sauce with grilled asparagus.	\$33.00
Terra	
ITEM	PRICE
Cotoletta alla Milanese Lightly fried, breaded veal chop with fresh arugula and grape tomato salad.	\$36.00

ITEM	PRICE
Neapolitan Chicken Rollatini Organic chicken breast thin sliced and rolled, stuffed with fresh bufala mozzarella and baby artichokes with wok vegetab...	\$24.00
Nunzio's Burger 8 oz. prime Angus beef patty, sharp cheddar, smoked bacon, signature sauce and caramelized red onion with truffle Parmes...	\$22.00
Vegan	
Zucchini Cannelloni Filled with zucchini pesto, tomatoes and soy milk besciamel.	\$24.00
Eggplant Parmigiana Layers of eggplant, vegan mozzarella, vegan Parmesan, basil and San Marzano tomatoes sauce.	\$18.00
Seaweed Cicatelli House-made cicatelli pasta with seaweed, olive oil, garlic and chili pepper flakes, topped with crispy bread crumbs.	\$22.00
Vegan "Crab" Cake Wood oven baked seaweed "crab" cake with lemon, black olives, crispy arugula and fennel sauce.	\$23.00
Polenta, Porcini and Truffle Polenta taragna with imported porcini mushroom ragu with broccoli rabe and truffle.	\$25.00
Wood Burning Grill	
16 oz. Boneless Rib Eye Cab.	\$45.00
Australian Lamb Chop	\$39.00
Whole Mediterranean Branzino	\$34.00
Argentinian Prawns	\$36.00
Sides	
Sauteed Truffle Porcini Imported porcini mushrooms sauteed with black truffle carpaccio and herbs. Cooked with wood burning oven.	\$12.00
Fennel Cake Gratein Gratein fennels with besciamel, Parmesan and bread crumbs. Cooked with wood burning oven.	\$10.00
Torretta di Verdure Grilled slice of onion, red bell peppers, yellow squash, zucchini and eggplant. Cooked with wood burning oven.	\$9.00
Broccoli Rabe Sauteed with olive oil, garlic and chili peppers. Cooked with wood burning oven.	\$7.00
Focaccia in Teglia Roman style brick oven rosemary focaccia. Cooked with wood burning oven.	\$8.00
Lunch Entrees	
Fettuccine Porcini e Tartufo (Lunch Entrees) House-made fettuccine with imported porcini Mushrooms and Black truffle	\$23.00

ITEM	PRICE
8oz Filet Mignon In a red wine reduction served with sautéed pumpkin with pine nuts and raisins	\$38.00
Dessert	
ITEM	PRICE
Tiramisu Traditional tiramisu.	\$9.00
Tortino al Cioccolato Chocolate lava cake filled with chocolate ganache spread and served with vanilla ice cream.	\$10.00
Italian style cheesecake cheesecake made with bufala mozzarella cheese served with chocolate and strawberry jam	\$10.00
Vegan Lava Cake filled with Chocolate hazelnut spread served with a scoop of vanilla vegan ice cream	\$14.00
Semifreddo Al Caffè Semi-frozen Dessert with Espresso infusion , pistacchio and white Chocolate	\$10.00
Chocolate Vegan Feast Chocolate Vegan Ice cream With Caramel and Nougat Over House Made Cookie Topped With Warm Sambuca	\$10.00