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La Moderna

Menu Prices — October 24, 2026

La Moderna menu with prices in United States, updated November 2019: 60 items across 13 categories, prices from $3.00 to $45.00.

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La Moderna Menu with Prices (United States)

La Moderna menu with prices in United States, updated November 2019: 60 items across 13 categories, prices from $3.00 to $45.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/la-moderna

Menu categories: Beverages · Tea and Coffee · Antipasti · Zuppe · Insalate · Pasta · Mare · Terra · Vegan · Wood Burning Grill · Sides · Lunch Entrees · Dessert

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**
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**
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

ITEM	PRICE
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

ITEM	PRICE
16 oz. Boneless Rib Eye Cab.	**$45.00**
Australian Lamb Chop	**$39.00**
Whole Mediterranean Branzino	**$34.00**
Argentinian Prawns	**$36.00**

Sides

ITEM	PRICE
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

ITEM	PRICE
Fettuccine Porcini e Tartufo (Lunch Entrees) House-made fettuccine with imported porcini Mushrooms and Black truffle	**$23.00**
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 Choccolate	**$10.00**
Chocolate Vegan Feast Chocolate Vegan Ice cream With Caramel and Nougat Over House Made Cookie Topped With Warm Sambuca	**$10.00**