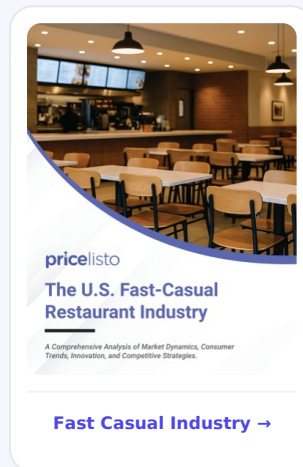




La Pizza & La Pasta

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Mozzarella

ITEM	PRICE
Housemade Fior di Latte Mozzarella	\$10.00
La Mozzarella di Bufala Campania Dop (5 oz.)	\$14.00

Verdure

ITEM	PRICE
Basil Pesto	\$3.00
Roasted Tomato	\$3.00
Squash Agrodolce	\$3.00
Marinated Artichokes	\$3.00
Broccoli Rabe Pesto	\$3.00
Roasted Beets	\$3.00
Marinated Olives	\$3.00
Shaved Brussels Sprouts	\$3.00

Salumi

ITEM	PRICE
Prosciutto di Parma	\$8.00
Soppressata	\$7.00
Coppa	\$7.00

Le Rosse - Pizza

ITEM	PRICE
Margherita Tomato sauce, fresh mozzarella, fresh basil, and extra virgin olive oil.	\$13.00
Marinara Tomato sauce, oregano, garlic and basil.	\$11.00
Verace Tsg Tomato sauce, mozzarella di bufala from napoli, fresh basil, and extra virgin olive oil.	\$16.00
Capricciosa Tomato sauce, fresh mozzarella, prosciutto cotto, mushrooms, artichokes, olives, and extra virgin olive oil.	\$17.00
Salsicciotta Tomato sauce, mozzarella di bufala from napoli, sweet Italian sausage, mushrooms and extra virgin olive oil.	\$18.00
Indiavolata Tomato sauce, mozzarella di bufala from napoli, neapolitan spicy salami and extra virgin olive oil.	\$17.00
Calzone Calzone filled with ricotta cheese, mozzarella, tomato sauce, and prosciutto cotto.	\$15.00

Le Bianche - Pizza

ITEM	PRICE
Cacio E Pepe Mozzarella di bufala from napoli, Pecorino Romano and black pepper.	\$15.00
Genovese Housemade basil pesto, mozzarella di bufala from napoli, chili, and extra virgin olive oil.	\$16.00
Ventura Fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano®, and extra virgin olive oil.	\$20.00
Quattro Formaggi Mozzarella di bufala from napoli, gorgonzola, parmigiano reggiano®, Pecorino Romano, fresh basil, and extra virgin olive...	\$17.00
Verduretta Mozzarella di bufala from napoli, fresh basil, eggplant, zucchini, roasted bell peppers and extra virgin olive oil.	\$18.00
Tartufella Mozzarella di bufala from napoli, black truffle cream, sweet Italian sausage and parmigiano reggiano®.	\$20.00
Rustica Mozzarella di bufala from napoli, sweet Italian sausage, roasted potato, and rosemary.	\$17.00

Antipasti

ITEM	PRICE
Piatto Misto di Salumi Selection of three cured meats from eataly’s salumeria and house marinated olives.	\$15.00
Insalata di Rucola Arugula with shaved parmigiano reggiano® and lemon vinaigrette.	\$9.00
Insalata D'inverno Shaved fennel, citrus, escarole, and hazelnut vinaigrette.	\$12.00
La Stella Pizza with cherry tomato, arugula, shaved grana padano, fresh basil and extra virgin olive oil from sorrento.	\$13.00
Verdure Del Giorno Chef's selection of seasonal vegetables.	\$6.00
Insalata di Mare Poached calamari and shrimp with celery, potato and lemon vinaigrette.	\$15.00

Pasta Secca

ITEM	PRICE
Bucatini (All' Amatriciana) Afeltra gragnano bucatini with tomato, salumeria biellese guanciale, red onion, and Pecorino Romano.	\$17.00
Spaghettoni (Cacio e Pepe) Afeltra gragnano spaghettoni pasta with made with parmigiano reggiano®, Pecorino Romano and black pepper. A classic roma...	\$16.00
Linguine (alle Vongole) Rigorosa linguine with clams, celery leaf, chili, and breadcrumbs.	\$19.00
Vesuvio (Alla Puttanesca) Afeltra gragnano vesuvio pasta with preserved swordfish, olives, capers, and tomato.	\$18.00
Rigatoni (con Ragù di Maiale) Afeltra gragnano rigatoni with pork belly ragù and escarole.	\$16.00
Penne (Cime di Rapa) Afeltra gragnano penne with broccoli rabe and smoked scamorza.	\$14.00

Pasta Fresca

ITEM	PRICE
Tagliatelle (con Ragù di Manzo) Housemade tagliatelle with brisket ragù, parsley and parmigiano reggiano®.	\$22.00
Quadrati (con Ricotta e Spinaci) Housemade ravioli with local ricotta and spinach, finished with lemon butter and pistachio.	\$16.00
Fiore di Zucca Housemade ravioli with roasted butternut squash, ricotta and brown butter.	\$18.00
Pasta al Forno (al Ragù) Lasagne with ragù alla bolognese and parmigiano reggiano®.	\$17.00