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La Tarantella Osteria Italiana

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Menu Prices — October 24, 2026

La Tarantella Osteria Italiana menu with prices in United States, updated November 2021: 56 items across 7 categories, prices from $4.25 to $31.95.

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La Tarantella Osteria Italiana Menu with Prices (United States)

La Tarantella Osteria Italiana menu with prices in United States, updated November 2021: 56 items across 7 categories, prices from $4.25 to $31.95. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/la-tarantella-osteria-italiana

Menu categories: Appetizers · Salads · Soup · Pasta · Entree · Drinks · Desserts

Appetizers

ITEM	PRICE
Calamari Fritti Tendres anneaux de calamars enrobés d'une légère panure croustillante, accompagnés d'une sauce arrabbiata maison, relevé...	**$15.50**
Bruschetta Toasted bread, fresh tomatoes, basil, a hint of pesto, and a balsamic reduction.	**$14.25**
Caprese di Bufala Imported italian buffalo mozzarella fresh tomatoes, basil, avocado, extra virgin olive oil, a balsamic reduction, and a...	**$15.50**
Carpaccio Fines tranches de filet de bœuf, accompagnées de roquette, câpres, parmigiano râpé, citron et un filet d'huile d'olive.	**$16.95**
Bruschetta All'Aglio Pain grillé parsemé d'ail rôti, sublimé par une garniture de parmigiano et mozzarella fondants.	**$11.95**
Carciofi Fritti Fried artichoke hearts served with a fresh tomato sauce.	**$15.50**
Antipasto All'Italiana Imported deli meats, cheeses, peppers, olives (minimum two people, priced per person).	**$13.50**
Grigliata Mista Chef's selection of fresh vegetables grilled with a touch of olive oil.	**$15.50**
Crostini di Gamberi Toasted bread, sauteed shrimp, fresh mozzarella, and roasted garlic.	**$15.50**

Salads

ITEM	PRICE
Mediterranea Baby mixed greens, tomatoes, kalamata olives, cucumbers, artichoke hearts, feta cheese, and our lemon dressing.	**$13.25**
Insalata alla Ramona Chopped romaine, parmigiano cheese, traditional caesar dressing, and grilled crostini.	**$13.25**
Amore Mio Un mélange de jeunes feuilles fraîches accompagne des asperges grillées, des tomates cerises juteuses, des noix caraméli...	**$13.25**
Insalata alla Veneziana Baby spinach, fresh fennel, caramelized onions, cherry tomatoes, topped with goat cheese and our balsamic dressing.	**$13.25**
Chanita Salad Roquette, parmesan, poires tranchées, tomates séchées au soleil, le tout nappé de notre vinaigrette balsamique.	**$13.25**
Doris Insalata Vegetariana Baby mixed greens, sundried tomatoes, cherry tomatoes, garbanzo beans, kalamata olives, red onions, with our vegan dress...	**$13.25**

Soup

ITEM	PRICE
Minestrone Un mélange réconfortant de légumes de saison, agrémenté de haricots tendres et de pâtes al dente, mijote lentement dans...	**$9.50**

ITEM	PRICE
Zuppe del Giorno Chaque jour, notre chef prépare deux choix de soupes en utilisant les meilleurs ingrédients disponibles.	**$9.50**
Tortellini Soup Petites poches de tortellini farcies de ricotta et épinards flottent harmonieusement dans un bouillon chaud et clair. Ag...	**$9.50**
Stracciatella	**$9.50**

Pasta

ITEM	PRICE
Spaghetti Carbonara The same way it's made in Rome! Made with egg, pancetta, parmesan cheese, and crushed black pepper.	**$18.95**
Pappardelle all'Aragosta Lobster and fresh tomato sauce with a touch of cream.	**$21.95**
Lasagna di Mama Bertha Homemade with ground beef and pork, ricotta, parmigiano, mozzarella, and our tomato sauce.	**$20.50**
Risotto ai Funghi Riz arborio italien, champignons frais sautés dans une sauce à l'ail rôti et au vin blanc, avec une nuance de crème et d...	**$19.25**
Tortellini al Tartufo Four cheese tortellini with fresh tomatoes, roasted garlic, white wine, and truffle oil.	**$19.25**
Gnocchi al Pesto Our own pesto made daily with fresh basil, garlic, olive oil, parmigiano, and pine nuts.	**$19.25**
Papa Tony Orechiette, saucisse italienne épicée, broccoletti, le tout enrobé d'une sauce au vin blanc et à l'ail rôti.	**$20.50**
Ragu di Cinghiale Pappardelle baignées dans un riche ragoût de sanglier.	**$20.95**
Linguine del Pescatore Palourdes, moules, crevettes, pétoncles et calmars accompagnés d'une sauce tomate parfumée au vin blanc et à l'ail rôti.	**$21.95**
Gnocchi Tricolore Gnocchis faits maison enrobés d'une sauce tomate savoureuse, parsemés de basilic frais et couronnés de mozzarella fon...	**$19.25**
Ravioli ai Porcini Large porcini mushroom filled ravioli with a touch of butter and sage.	**$19.25**
Risotto ai Fruitti di Mare Italian arborio rice sauteed with clams, mussels, shrimp, calamari, lobster meat in a roasted garlic tomato sauce.	**$21.95**
Penne all'Amatriciana Sauteed pancetta, red wine, and onions in our tomato sauce.	**$18.95**
Linguine alla Vongole Des palourdes fraîches mijotées dans une sauce où l'ail rôti, le vin blanc et les tomates se rencontrent délicieusement.	**$21.50**
Spaghetti Puttanesca Tomato sauce with capers, olives, anchovies, and oregano.	**$18.95**

Entree

ITEM	PRICE
Pollo alla Parmigiana Breaded chicken breast, tomato sauce, mozzarella, fresh pesto , and tomato sauce.	**$22.50**
Pollo al Limone Chicken breast with white wine, lemon, and artichoke hearts.	**$22.50**

ITEM	PRICE
Melenzane alla Parmigiana Roasted eggplant, fresh basil, mozzarella, parmigiano with tomato sauce.	**$20.95**
Cioppino Our specialty: clams, mussels, shrimp, scallops, calamari, and fresh fish in a lobster broth.	**$31.95**
Pollo al Bosco Chicken breast, fresh mushrooms, roasted garlic, and marsala sauce.	**$22.50**
Osso Buco Slow cooked veal shank in a fresh vegetable and tomato sauce over polenta or pappardelle.	**$31.95**
Petto di Pollo Poitrine de poulet garnie d'épinards, mozzarella fondante, nappée de sauce tomate fraîche.	**$22.50**
Salmone agli Agrumi Filet de saumon royal sauvage accompagné de citron, huile d'olive, ail, et un assortiment d'herbes aromatiques.	**$30.95**

Drinks

ITEM	PRICE
San Pellegrino Soda Aranciata, Aranciata Rossa, or Limonata	**$4.25**
Lg Pellegrino Btl San Pellegrino Sparkling or Panna Acqua Naturale	**$6.95**
Hot Tea	**$5.50**
Espresso	**$5.50**
Americano	**$5.50**
Caffe Latte	**$5.50**
Cappuccino	**$5.50**
Mocha	**$5.50**
Iced Tea	**$4.25**

Desserts

ITEM	PRICE
Cannoli	**$8.95**
TIramisu Fausse	**$8.95**
Profiterole	**$8.95**
Tres Leches	**$11.95**
Dessert Special	**$25.00**