

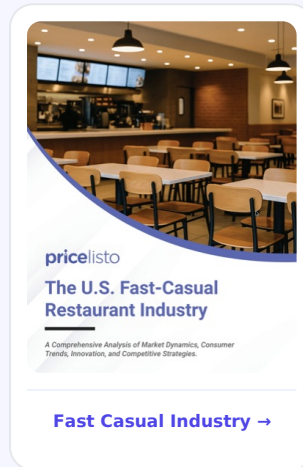
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Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Chicken Parmigiana (S) Breaded "chicken" patty parmigiana, bigoli, marinara.	\$28.00
Spicy Orecchiette Kale Alfredo House Alfredo sauce with a chili infused oil, mushrooms, kale and parmesan on orecchiette pasta.	\$27.00
Sundried Tomato Pesto Sun-dried tomato pesto pasta typically includes a rich blend of sun-dried tomatoes, garlic, olive oil, and parmesan chee...	\$28.00
Carbonara Bigoli, thrilling foods bacon, signature carbonara sauce	\$26.00
side focaccia 3 grilled slices of house-made focaccia.	\$6.00
Crocchette Deep fried breaded potatoes croquettes, served with a house-made garlic rosemary veganese.	\$15.00
Artichoke Rigatoni Artichoke cream, rigatoni pasta, capers, sundried tomatoes, red onion, eggplant and mint	\$28.00
Small Side of Focaccia 3 grilled slices of house-made focaccia.	\$6.00
Focaccia House made Focaccia with: -Beets spread, borlotti spread, castelvetrano olives, pickled red onion....	\$13.00
Orange olive oil cake (G,N) Un gâteau à l'huile d'olive parfumé à l'orange, accompagné d'un filet de sauce au chocolat et de noisettes grillées.	\$12.00
Potato Leek Soup Creamy potato and leek soup with roasted and sautéed potatoes and leeks.	\$8.00
Brussels Sprouts/Apple(N) Arugula, Brussels sprouts, honey crisp apple, candid almonds, lemon vinaigrette, spicy agave drizzle.	\$17.00
Pepperoni Pizza (G) Tomato sauce, mozzarella, pepperoni, castelvetrano olives	\$23.00
Meatballs (3) (S) Boulettes de protéines végétales, nappées de marinara, accompagnées de deux tranches de focaccia.	\$15.00
Panna e Funghi Pizza (G) Alfredo, house made mozzarella, crimini, portobello, bunashimeji, grilled maitake	\$23.00

Appetizers	
ITEM	PRICE
Crocchette (Appetizers) Deep fried breaded potatoes croquettes, served with a house-made garlic rosemary veganese.	\$15.00
Meatballs (3) (S) (Appetizers) TVP "Meatball", marinara, (2) focaccia slices.	\$15.00
Eggplant Tower Breaded and fried eggplant stacked with ricotta cheese and marinara sauce, garnished with fresh basil.	\$17.00
Cauliflower Gratin Roasted Cauliflower w/ creamy Bechamel & bread crumbs (NOT GF)	\$16.00
Focaccia (Appetizers) House made Focaccia with: -Beets spread, borlotti spread, castelvetrano olives, pickled red onion....	\$13.00

ITEM	PRICE
Roasted Oyster Mushroom Roasted oyster mushroom, polenta, parmesan.	\$15.00
Mains	
Spicy Orecchiette Kale Alfredo (Mains) House Alfredo sauce with a chili infused oil, mushrooms, kale and parmesan on orecchiette pasta.	\$27.00
Sundried Tomato Pesto (Mains) Sun-dried tomato pesto pasta typically includes a rich blend of sun-dried tomatoes, garlic, olive oil, and parmesan chee...	\$28.00
Artichoke Rigatoni (Mains) Artichoke cream, rigatoni pasta, capers, sundried tomatoes, red onion, eggplant and mint	\$28.00
Chicken Parmigiana (S) (Mains) Breaded "chicken" patty parmigiana, bigoli, marinara.	\$28.00
Mushroom Risotto Risotto with Maitake, crimini, portobello, Bunashemejeis mushroom.	\$28.00
Asparagus Risotto Asparagus cream & arborio rice, topped with parm & asparagus cream	\$29.00
Kids Pasta (G) Your choice of pasta and sauce or garlic butter	\$15.00
Carbonara (Mains) Spaghetti with pancetta, egg yolk, pecorino romano, and black pepper.	\$26.00
Pizza	
Pepperoni Pizza (G) (Pizza) Tomato sauce, mozzarella, pepperoni, castelvetrano olives	\$23.00
Potato and Leek Pizza (G,S) Tomato sauce, golden potatoes, garlic confit, roasted leeks, "bacon", "mozzarella".	\$22.00
Panna e Funghi Pizza (G) (Pizza) Alfredo, house made mozzarella, crimini, portobello, bunashimeji, grilled maitake	\$24.00
Margherita Pizza (G) with tomato sauce, house-made sunflower mozzarella and fresh basil.	\$20.00
Salads/Soups	
Stew Hearty stew typically includes tender meat, root vegetables, and aromatic herbs in a rich broth.	\$16.00
Potato Leek Soup (Salads/Soups) Creamy potato and leek soup with roasted and sautéed potatoes and leeks.	\$7.00
Small salad (G) Arcadia salad mix, cucumber, croutons, lemon vinaigrette.	\$10.00
Butternut Squash Soup Creamy butternut squash soup topped with deep fried sage and EVO.	\$8.00

Desserts

ITEM	PRICE
Orange olive oil cake (G,N) (Desserts) Served with a drizzle of chocolate sauce and roasted hazelnuts.	\$12.00
Panna cotta Vanilla panna cotta, hazelnut cream, toasted coconut.	\$12.00

Sides

ITEM	PRICE
Side Chicken Parm Breaded chicken breast topped with marinara sauce and melted cheese.	\$13.00
Marinara Rich tomato sauce with herbs. Available in Side (Ramekin) or Cup.	\$2.00
Polenta Soft serve of polenta.	\$5.00
Rosemary Aioli Creamy aioli infused with fresh rosemary and a hint of garlic. Typically includes a blend of mayonnaise, lemon juice, an...	\$2.00
side focaccia (Sides) 3 grilled slices of house-made focaccia.	\$6.00
Castelvetrano olives Castelvetrano olives marinated with rosemary, lemon zest, and olive oil.	\$5.00

Espresso

ITEM	PRICE
Espresso Rich, flavorful cup of espresso brewed to perfection.	\$5.00
Americano Une dose d'espresso allongée avec de l'eau chaude, pour une expérience de café riche et authentique.	\$5.50
Cappuccino Espresso combined with steamed milk, often finished with a generous layer of milk foam.	\$6.00
Caffe Latte Expresso italien et lait chauffé à la vapeur s'harmonisent, coiffés d'une fine mousse de lait.	\$7.00