

INSALATA [salad]

mixed **greens**, tomatoes, shaved pear. 9
cucumbers, carrots, candied pecans.
apricot white balsamic vinaigrette.

warm **butternut** squash, balsamico. 9
goat cheese, watercress, fennel pollen.
walnuts, truffle honey vinaigrette, shaved fennel.

dry roasted **beets**, baby arugula. 9
dried apricot, ricotta salata.
vanilla-bean vinaigrette, pistachio.

caesar, romaine, croutons, pecorino romano. 8

PRIMI PIATTI [first course]

pasta fagioli, [pasta and beans] 8

saute of mussels, [marinara or pesto alfredo] 13

fried **calamari**, with marinara. 13

fried fresh **mozzarella**, marinara. 11
thinly sliced Prosciutto di Parma.
shaved Romano Pecorino, baby arugula.

SECOND PIATTI [main course]

lasagna. 20

ricotta **cavatelli**, sausage ragu. 17/20

chicken parmigiano w/angel-hair pasta. 14/20

eggplant parmigiano w/angel-hair pasta. 14/20

manicotti. 14/20

eggplant rollantini w/angel hair pasta. 14/20

PASTA

ricotta **cavatelli**. 17 **spaghettini**. 17

fettuccine. 17 **angel hair**. 17

ravioli with ricotta. 14/20

[all pasta served with a choice of...]
marinara or classic Pomodoro sauce.
alfredo sauce, sausage ragu [+3]

CONTORNI [sides]

garlic bread, basil pesto, tomato, mozzarella. 11

(1 ea) meatball 3.5 (2 ea) sausage 5

GRINDERS [subs]

meatball with mozzarella. 10

sausage with caramelized onions, mozzarella. 11
roasted red peppers.

PIZZA

basil, tomato sauce, mozzarella. 10"/14"
13/17

roasted garlic-basil pesto, mozzarella. 16/20
with shrimp. 20/28

mushroom ragout, Pecorino Romano. 13/17
white truffle oil, arugula.

sausage, tomato sauce, red peppers, mozzarella. 14/18

eggplant, evoo, oregano, mozzarella. 13/17
Pecorino Romano, Parmigiano Reggiano.

ricotta, evoo, caramelized onions, Pecorino Romano. 16/20
mozzarella, sausage.

sicilian oregano, tomato sauce, evoo. 12/16
with pancetta or mozzarella. [+1.75]

prosciutto di parma, evoo, baby arugula. 14/18
balsamico, Pecorino Romano, mozzarella.

gorgonzola, evoo, sweet red onion. 14/18
pancetta, mozzarella.

quail egg*, evoo, pancetta, mozzarella. 16/20
parmigiano reggiano, Pecorino Romano.
cracked black pepper.

fig, balsamic-herb vinaigrette base, apple-wood
smoked bacon, mozzarella, fig syrup. 16/20

CREATIVO [create your own pizza]

[base price. 10", \$12/ 14" \$16]

prosciutto, pancetta, pepperoni. 1.75
ricotta, sausage, eggplant, goat cheese.
arugula, extra mozzarella, roasted red peppers.
roasted mushrooms, black olives, garlic.
caramelized onions, sweet red onions, basil, fresh tomato.

white anchovies, meatball. 2.5/4

shrimp. 4/8

side of Parmigiano Reggiano or crushed red pepper 1.5

BAMBINI [kids 12 and under]

chicken fingers w/ tomato sauce. 9

fried fresh **mozzarella** w/tomato sauce. 9

children's **pizza**. 10" \$12/ 14" \$16

cavatelli. 9 **angel hair**. 9

spaghettini. 9 **fettuccine**. 9

ravioli with ricotta. 14

[all children's pasta served with a choice of...]
tomato sauce or butter.
alfredo sauce or sausage ragu [+3]

DOLCI [dessert]

panna cotta. vanilla bean and buttermilk. fresh fruit.	8.5
gelati.	6.5
sorbetti.	6.5
affogato.	6.5
cantucci. freshly baked hazelnut biscotti.	6.5

PLEASE CALL FOR DAILY DINNER SPECIALS!

Small portions are available only during lunch hours.
Automatic gratuity on parties of 6 or more.
Split plate charge \$4.

Please alert your server of any special dietary needs
and we will do our best to accommodate you.

**Contains ingredients that are raw or undercooked.
Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness.*

First come, first served.
We do not accept reservations for parties of any size.
Thank you!

133 Village Green Lane
Kiawah Island, SC 29455
843.768.1951 | www.latelapizzeria.com

we're always up to something. check us out.



@la.tela.pizzeria



@LaTelaPizzeria



facebook.com/latelarestaurant



NEAPOLITAN PIZZERIA

OPEN 7 DAYS A WEEK | 11:00am- 10:00pm

Freshfields Village | Kiawah Island, SC