

INSALATA [salad]

mixed greens . tomatoes. cucumbers. carrots. candied pecans. apricot white balsamic vinaigrette.	11
dry roasted beets . baby arugula. dried apricot. ricotta salata. pistachio. vanilla-bean vinaigrette.	12
caesar . romaine. croutons. pecorino romano.	10

PRIMI PIATTI [first course]

pasta fagioli . [pasta and beans]	8
house pulled mozzarella . evoo. sea salt. cracked black pepper	9
garlic bread . basil pesto. tomato. mozzarella.	13

SECOND PIATTI [main course]

lasagna .	22
ricotta cavatelli . sausage ragu.	18/22
chicken parmigiano w/angel hair pasta.	19/24
eggplant parmigiano w/angel hair pasta.	18/24
eggplant rollantini w/angel hair pasta.	18/24

PASTA *all pasta made with pasture raised SC eggs*

ricotta cavatelli .	18	spaghettini .	18
fettuccine .	18	angel hair .	18
ravioli with ricotta.	14/20		
[pasta served with a choice of...] marinara or classic Pomodoro sauce. alfredo sauce, sausage ragu [+3]			

CONTORNI [sides]

(1 ea) meatball	4	(2 ea) sausage	7.5
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GRINDERS [subs]

meatball with mozzarella.	13
sausage with caramelized onions. mozzarella. roasted red peppers.	13

PIZZA [please, no substitutions.]

basil . tomato sauce. mozzarella.	10"/14"	13/17
pesto . tomato sauce. mozzarella. with shrimp.	16/20	20/28
mushroom . evoo. garlic. goat cheese. Pecorino Romano. white truffle oil. arugula.	15/19	
sausage . tomato sauce. red peppers. mozzarella.	14/18	
eggplant . evoo. oregano. mozzarella. Pecorino Romano. Parmigiano Reggiano.	13/17	
ricotta . evoo. caramelized onions. Pecorino Romano. mozzarella. sausage.	16/20	
sicilian oregano . tomato sauce. evoo. with pancetta or mozzarella. [+1.75]	12/16	
prosciutto di parma . evoo. baby arugula. balsamico. Pecorino Romano. mozzarella.	15/19	
gorgonzola . evoo. sweet red onion. pancetta. mozzarella.	14/18	
fig . balsamic-herb vinaigrette base. apple-wood smoked bacon. mozzarella. fig syrup.	16/20	

CREATIVO [specify tomato or evoo base. mozzarella is standard.]

[base price. 10", \$12/ 14" \$16]	
prosciutto. pancetta. pepperoni.	2
ricotta. sausage. eggplant. goat cheese. arugula. extra mozzarella. roasted red peppers. roasted mushrooms. black olives. caramelized onions. sweet red onions. basil. fresh tomato.	
garlic. oregano.	.75
white anchovies.	2.5/4
shrimp. [SC]	4/8
meatball.	4

BAMBINI [kids 12 and under]

chicken fingers w/ tomato sauce.	10		
fried fresh mozzarella w/tomato sauce.	10		
children's pizza .	10" \$12/ 14" \$16		
cavatelli .	10	angel hair .	10
spaghettini .	10	fettuccine .	10
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]

vanillia bean panna cotta. seasonal fruit gelee.	10
gelati.	6.5
sorbetti.	6.5
affogato.	8
cantucci. freshly baked hazelnut biscotti.	6
tiramisu.	10

EXTRAS

side of parmesan/pecorino romano	2
side of olive oil	2
side of salad dressing	1.5
side of marinara or pomodoro	1.5
side of alfredo or sausage ragu	4.50

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.*

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



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NEAPOLITAN PIZZERIA

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LUNCH 12-4PM | DINNER 4-9PM

Freshfields Village | Kiawah Island, SC