

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	spaghetti.	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.]

10"/14"

basil. tomato sauce. mozzarella.	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.	10
seasonal fruit gelee.	
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.*

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
info@latelapizzeria.com

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



@la.tela.pizzeria



@LaTelaPizzeria



facebook.com/latelarestaurant



NEAPOLITAN PIZZERIA

OPEN TUESDAY - SATURDAY
LUNCH 12-4PM | DINNER 4-9PM

Freshfields Village | Kiawah Island, SC

WHISKEYS

- JOHNNIE WALKER BLUE LABEL *BLENDED SCOTCH WHISKY*
- BAKER’S *KENTUCKY STRAIGHT BOURBON WHISKEY*
- BOOKER’S *KENTUCKY STRAIGHT BOURBON WHISKEY*
- MACALLAN *HIGHLAND SINGLE MALT SCOTCH WHISKY, 12/18YRS*
- BALVENIE *SINGLE BARREL MALT SCOTCH WHISKY, 12/14YRS*
- JEFFERSON’S OCEAN *AGED AT SEA, VERY SMALL BATCH*
- JEFFERSON’S RESERVE *VERY OLD, VERY SMALL BATCH*
- BUFFALO TRACE *KENTUCKY STRAIGHT BOURBON WHISKEY*
- FOUR ROSES *SINGLE BARREL BOURBON WHISKEY*
- MICHTERS BOURBON *SMALL BATCH*
- ANGELS ENVY *AGED IN PORT WINE CASKS*
- BIB & TUCKER *SMALL BATCH BOURBON WHISKEY*

BEER

[DRAUGHT]

- PERONI 5.1% 6
- COMMONHOUSE PARK CIRLCLE PALE ALE 5.5% 7
- LOW TIDE HOLA BEACHES PINEAPPLE WHEAT 12% 8
- COAST HOPART IPA 7.7% 7
- REVELRY GULLAH CREAM ALE 5% 7
- MUNKLE SILVER SHOES STOUT 6.1% 7

[CRAFT]

- STONE IPA 7.7% 6
- DOGFISH HEAD 90 MIN IPA 9% 8
- ALLAGASH WHITE 5.1% 7.5
- BELLS TWO HEARTED ALE 7% 7
- HOLY CITY PLUFF MUD PORTER 5.5% 7
- ABITA AMBER 4.5% 6

[IMPORTS]

- BECKS NA 5
- HEINEKEN 5.5
- CORONA 5.5
- GUINNESS 7
- STELLA ARTOIS 6

[DOMESTICS]

- BUDWEISER 5
- BUD LITE 5
- MICHELOB ULTRA 5
- MILLER LITE 4.5
- BLUE MOON 5.5
- YUENGLING 5
- SHIP’S WHEEL ORIGINAL DRY CIDER 7

NON-ALCOHOLIC

- ICED TEA 3
- [BOTTLES]
- CIPRIANI PEACH SODA 250ML 3
- CHEERWINE 3
- ROOT BEER 3
- CREAM SODA 3
- SAN PELLEGRINO 750ML 6
- ACQUA PANNA 500ML 3

[FOUNTAIN DRINKS]

- COKE/DIET COKE/SPRITE 3
- GINGER ALE 3
- LEMONADE 3

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- GINGER ALE 3
- LEMONADE 3

SPUMANTE

GLASS/BOTTLE

PROSECCO. BRUT. COSTE PETRAI. <i>VENETO, VALDOBBIADENE. NV.</i>	10/38
PROSECCO. BRUT. BISOL. <i>VENETO, VALDOBBIADENE. 2009.</i>	52
MOSCATO. LA MATOTA. <i>BLENGIO. PIEDMONT. NV.</i>	38

BIANCO

light and aromatic

PINOT GRIGIO. PASQUA. <i>VENETO. 2018.</i>	8.5/32
PINOT GRIGIO. ABBAZIA. <i>ALTO ADIGE. 2018.</i>	15/60
SAUVIGNON BLANC. PETER YEALANDS. <i>MARLBOROUGH, NZ. 2018.</i>	9/34

medium body and versatile

WHITE AMARONE. FERDI. <i>SARTORI. VENETO. 2017.</i>	48
ALBARIÑO. LICIA. <i>RIAS BAIXAS, SP. 2018.</i>	11/44
RIESLING. ESSENCE. <i>SA PRÜM. MOSEL, GE. 2018.</i>	10/38
SAUVIGNON BLANC. LES DEUX MOULINS. <i>LOIRE VALLEY, FR. 2018.</i>	12/48
CUVÉE BLANC. UNTI. <i>DRY CREEK VALLEY, CA. 2016.</i>	66
MUSCADET. DOMAINE DE L'ECU CLASSIC. <i>LOIRE VALLEY, FR. 2016.</i>	13/52

full bodied and balanced

CHARDONNAY. FRANCIS COPPOLA. <i>SONOMA COUNTY, CA. 2017.</i>	11/44
BIANCO. BARBAZZALE. <i>CASTIGLIONE DI SICILIA. CATANIA. 2018.</i>	13/52

*WE STRIVE TO OFFER A UNIQUE SELECTION OF WINES
FROM AROUND THE WORLD.*

*YOU ARE WELCOME TO ENJOY YOUR OWN WINE FOR A
\$25 CORKAGE FEE PER BOTTLE SERVICE.*

ROSATO

GLASS/BOTTLE

ROSE. J.MOURAT COLLECTION. <i>LOIRE VALLEY, FR. 2019.</i>	12/48
ROSATO. TORMARESCA CALAFURIA. <i>PUGLIA. 2019.</i>	12.5/50

ROSSO

light and fruit forward

MONTEPULCIANO. VIGNETI DEL SOLE. <i>ABRUZZO. 2018.</i>	8.5/32
PINOT NOIR. BENTON LANE. <i>WILLAMETTE VALLEY, OR. 2015.</i>	13/50
CHIANTI. ROCCO DI CASTAGNOLI. <i>TUSCANY. 2017.</i>	11/42

medium body and rustic

BABY AMARONE. PASQUA PASSIMENTO. <i>VENETO. 2016.</i>	40
SUPER TUSCAN. FANTI. <i>TUSCANY. 2018.</i>	13/50
CHIANTI CLASSICO. IL MOLINO DI GRACE. <i>CHIANTI. 2016.</i>	13/50
NERELLO MASCALESE. VINACCIO. <i>SICILIA, IT. 2018.</i>	10/40
BABY BRUNELLO. RUBIO. <i>SAN POLO. MONTALCINO. TUSCANY. 2015.</i>	13.5/52
MALBEC. HIGH NOTE. <i>UCO VALLEY, MENDOZA ARGENTINA. 2017.</i>	10/40
AMARONE. LA GIARETTA. <i>VENETO. 2015.</i>	78
VALPOLICELLA RIPASSO. ALPHA ZETA. <i>VERONA. 2016.</i>	58

full bodied and balanced

CABERNET SAUVIGNON. BROADSIDE. <i>PASO ROBLES, CA. 2017.</i>	12/48
AGLIANICO. GRICOS. <i>DELVULTURE, BASILICATA. 2016.</i>	13/50
SUPER TUSCAN. RUFFINO MODUS. <i>TUSCANY. 2016.</i>	52
CHIANTI CLASSICO RISERVA. VILLA ANTINORI. <i>TUSCANY. 2016.</i>	75
BRUNELLO DI MONTALCINO. NOTTE DI NOTE. <i>MONTALCINO. TUSCANY. 2013.</i>	102
CABERNET SAUVIGNON. LA STORIA. <i>SONOMA COUNTY, CA. 2017.</i>	75
BAROLO. DAMILANO. <i>LECINQUEVIGNE, PIEDMONT. 2014.</i>	106
BAROLO. MARCHESI DI BAROLO. <i>BAROLO. PIEDMONT. 2011.</i>	140
CABERNET SAUVIGNON. CAYMUS. <i>NAPA VALLEY, CA. 2017.</i>	192
SANGIOVESE. TIGNANELLO. <i>MARCHESI ANTINORI. TUSCANY. 2012.</i>	240
SANGIOVESE. SUOLO. <i>ARGIANO. TUSCANY. 2007.</i>	232

SCOTCH GELATO 13

GLENMORANGIE 10 YEAR AGED SCOTCH.

AFFOGATO 8

VANILLA BEAN GELATO DROWNED IN ESPRESSO. SERVED WITH HAZELNUT BISCOTTI.

[ROMANA SAMBUCA. 9]

GELATO 6.5 EA

VANILLA BEAN. CHOCOLATE. PISTACHIO.

[BROADBENT AUCTION RESERVE PORT. NV. 10]

[BROADBENT SERCIAL 10 YR MADEIRA. NV. 12]

SORBETTI 6.5 EA

LEMON. RASPBERRY.

CANTUCCI 6

HAZELNUT BISCOTTI.

TIRAMISU* 10

VANILLA BEAN PANNA COTTA 12

SEASONAL FRUIT GELEE.

AMAROS

CARDAMARO.	8
NONINO.	12
STREGA.	10
AVERNA.	9
MONTENEGRO.	10

DIGESTIVO

GRAPPA NONNINO	12
[HOUSE-MADE]	
LIMONCELLO.	10
ARANCELLO.	10

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