

La Piazza Menu

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189 The Grove Drive
Los Angeles, CA 90036

Panini Sandwiches

Caprese	14.00
Fresh and Milky Mozzarella, Sliced Round Tomato and Basil Pesto Sauce	
Boscaiolo	15.00
"Maestro" Italian Ham, Grilled Portobello Mushrooms, Radicchio, Mozzarella Cheese and Dijon Mustard	
Tricolore	17.00
Italian Prosciutto Classico, Burrata Cheese, Green Olive Spread, Sliced Tomato and Arugola	
Delicato	17.00
Smoked Norway Salmon, Cream Cheese, Avocado, Red Onion and Lettuce	
Rustico	16.00
Grilled Chicken Breast, Grilled Eggplant, Goat Cheese and Sun-Dried Tomato	
Mediterraneo	15.00
Honey Roasted Turkey Breast, Provolone Cheese, Grilled Zucchini, Hummus and Black Olive Spread	
Arrostito	18.00
Roast Beef, Balsamic Caramelized Onion, Horse Radish-Mayo Sauce and Fire Roasted Bell Peppers	
Gustoso	18.00
Pan Roasted and Oven Braised Beef Meatballs in Juicy Marinara Sauce, topped with Shredded Mozzarella Cheese	

Dinner

Salads

La Mista Classica	10.00
Baby Mixed Greens, Cucumber, Cherry Tomato, Radish and Carrots tossed with Extra Virgin Lemon Dressing	
La Cesare	12.00
Stacked Romaine Lettuce, Shaved Parmesan and Croutons with Classic Caesar Dressing	
La Burrata e Caponata	16.00
Soft Creamy Mozzarella cheese, basil oil and Sicilian Caponata with a bruschetta. (caponata = sauteed eggplant, celery, onion, zucchini, red and yellow bellpeppers, tossed with balsamic reduction and roasted pine nuts)	

Rape e Caprino	13.00
Red Beets, chopped Romaine Lettuce, Goat Cheese and Roasted Pine Nuts, Tossed with Red Vinegar-Honey Dressing	
Spinaci e Gorgonzola	14.00
Spinach, Arugola, Sweet Gorgonzola, Red Grapes and Roasted Almonds, tossed with Balsamic Dressing	
La Caprese	15.00
Fresh sliced Mozzarella and Round Tomato Caprese, served with Black Olives, Basil Oil and Garlic Oregano Bruschetta	
Radicchio e Pere	14.00
Radicchio, Endive, Arugola, Sliced Asian Pear and Roasted Hazelnuts, Hand-Tossed with Cabernet Vinaigrette	
Tonno Crudo	14.00
Sicilian style Tuna tartare (capers, mustard and parsley) over tomato confit and cannellini beans salad	
Salame 'n Garbanzo	16.00
Chopped Romaine, Chopped Tomato, Tuscan Salame, Garbanzo Beans and Shredded Mozzarella, tossed with Red Vinegar, Aromatic Oil and Oregano	
Gamberi e Mais	16.00

Appetizers and more

Polenta e Fughi Al Tartufo	16.00
Fried Polenta topped with mixed Porcini mushrooms sauce, white truffle oil and parmesan cheese.	
Pepata di Cozze	14.00
Sautéed black mussels, spanish chorizo, roasted garlic, white wine, scallions, butter croutons and fresh ground pepper.	
Rollino al Forno	15.00
Rolled and Baked Pizza Crust, Stuffed with four Cheeses, Italian Prosciutto and Mushrooms	
Speck E Pere	20.00
Speck Is A Distinctively Smoked Juniper Flavored Prosciutto Originally From Tyrol (North Italy), Very Unique Taste. Served With Porto Wine Poached Baby Pears.	
Parma Prosciutto	16.00
Parma Prosciutto 24 months, Mostarda di Cremona and roasted bread. Mostarda di Cremona (also called mostarda di frutta) is an Italian Condiment made of candied fruit and a mustard flavoured syrup.	
Calamari e Gamberi Fritti	14.00
Crispy Fried Calamari and Jumbo Shrimp, Served with Spicy Marinara Sauce, Lemon and Parsley	
Il Cocktail di Scampi	15.00
Lemon Marinated and Grilled Large Shrimp (6pz), Served with Spicy Yogurt Cocktail Sauce	
Il Tagliere di Formaggi	18.00

Truffle Cheese, Organic Goat Caciotta, Pecorino Aged in Chianti Wine and Bleu Raw Milk, served with Home-Made Pineapple-Rosemary Marmalade and Tomato- Strawberry- Mint Marmelade, Hazelnuts and Berries

Speck and Scamorza 16.00

Roasted Smoked Mozzarella Cheese wrapped in Smoked Italian Bacon, Polenta Croutons, Grapes Reduction Sauce

Bruschette

Lardo di Colonnata 12.00

Thin sliced aged unique Italian bacon (Lardo di Colonnata). The aging occurs naturally in warm, fresh marble caves. It takes a minimum of 6 months. The best Lardo is undoubtedly produced in Colonnata, a small city located in the Alps (Chefs' favorite)

Pomodoro e Basilico 9.00

Chopped Tomato, Marinated with Basil and Garlic, Served on a Toasted Bread and Extra Virgin olive Oil

Funghi e Mozzarella 10.00

Sautéed Mushrooms on Roasted Bread Topped with Melting Mozzarella Cheese and Parsley

La Golosa 12.00

Smoked Salmon, Shaved Parmesan, Arugola and Roasted Cherry Tomato

Mozzarella E Speck Prosciutto (Crostino) 16.00

Melted Mozzarella Cheese, Topped With Smoked Italian Prosciutto And Finished With Melted Butter And Sage

Fagioli Tartufati 14.00

Cannellini Beans tossed with Truffle sauce.

Soups and Fish Stew

Il Minestrone 8.00

Fresh Seasonal Vegetable Soup and Extra Virgin Olive Oil

Zuppa Toscana 10.00

Tomato Soup, White Tuscan Beans, Scallions and Extra Virgin

I Risotti – Rice Dishes

Porcini e Parmigiano 19.00

Carnaroli Rice Risotto with Porcini Mushrooms and Parmigiano Sauce, Cooked in a Porcini Broth

Risotto Milanese 16.00

Carnaroli rice risotto, saffron, butter, onion, sausage, peas, pecorino and parmesan. Cooked with an home made chicken stock.

Frutti Di Mare 22.00

Shrimp, Calamari, Clams And Mussels Risotto, Gently Cooked In A Lobster Broth And Fresh Parsley (No Tomato Sauce)

Home-Made Egg Pasta

Chitarrine ai Pomodorini 17.00

Egg Spaghetti Tossed with Cherry Tomato, Garlic Fresh Basil and Marinara, Topped with Aged Ricotta Cheese

Ravioli di Zucca e Tartufo 19.00

Butternut squash Ravioli, White truffle oil cream sauce, sage and Sicilian Caciocavallo Cheese DOP.

Le Tagliatelle Bolognese 17.00

Fettuccine Tossed with Bolognese Beef Ragu and Parmigiano Reggiano

Chitarrine alla Carbonara 17.00

Egg spaghetti tossed with Roasted garlic, pancetta (italian bacon), cream, egg yolk, black pepper, parmesan and pecorino cheese.

Chitarrine Vongole e Bottarga 19.00

Egg spaghetti with clams, grated Bottarga , garlic and white wine . Bottarga is sometimes called the poor man's caviar. It's the roe pouch of Tuna or Grey Mullet , dried and cured in sea salt for a few weeks. Must try!

La Lasagna al Forno 19.00

Oven Baked Spinach Pasta Lasagna, Bolognese Ragu, Parmesan and Beschaimella

Ravioloni Ricotta e Spinaci 18.00

Ricotta and Spinach Ravioli with Cream, Butter and Sage Sauce, Dusted with Pecorino Cheese

Tagliolini al Nero di Seppia 19.00

Black Squid Ink Tagliolini Pasta with Clams, Mussels, Shrimp and Calamari on a Tomato Sauce and Parsley

Ravioli di Gamberi e Verdure 19.00

Shrimp and Roasted Veggies Ravioli, Tossed with Manila Clams in a White Wine Sauce and Parsley

Dried Pasta

Spaghetti e Polpette 18.00

Spaghetti Pasta tossed with Braised Beef Meat Balls and Marinara Sauce, topped with Fresh Mozzarella

Rigatoni Amatriciana 16.00

Rigatoni Pasta Tossed with Sautéed Italian Bacon, Red Onion and Tomato Sauce, with Pecorino Cheese

Penne Arrabella 15.00

Penne Pasta with Spicy Tomato Sauce, Roasted Garlic and Topped with Fresh Mozzarella

I Secondi – Main Course: Fish

Baramundi alla Livornese 28.00

Grilled baramundi fish (asian sea bass) Steamed crushed potato with ligurian taggiashe olives and Livornese sauce (livornese = flavorful fresh tomato sauce, red onions, garlic, anchovies, capes and in home lobster broth)

Il Salmone 28.00

Grilled Atlantic Salmon Served with warm Goat Cheese Souffle', Golden Beets and "Crudo Mediterraneo" Sauce (Chopped Tomato, Capers, Green Olives, Red Onions and Balsamic)

I Secondi – Main Course: Meat

Ossobuco 32.00

Slow braised 16oz Beef ossobuco. served with a milanese risotto cake and sauteed sugar snap peas.

La Milanese di Pollo 22.00

Breaded and Fried Chicken "Milanese Style" Served with Cherry Tomato, Fresh Mozzarella, Red Onions and Basil Salad. We can also make it with Parmigiana with Marinara Sauce and Melted Fresh Mozzarella for \$25.00

Petto di Pollo alla Griglia 22.00

Marinated, sous-vide and then grilled Chicken Breast Served with Roasted Potato, grilled asparagus and a grain mustard sauce.

La Tagliata 28.00

Grilled and Sliced, Tender Angus Beef Sirloin with Worcestershire Sauce, Served with Tomato, Basil and Burrata Bruschetta, Arugola Salad and Smoked Sea Salt (Chef's suggestion: order it medium rare)

La Costoletta di Vitello 34.00

Natural, Group Raised, Milk Fed Strauss Veal Chop (14oz), Potato Parmesan Graten, Sauteed Rapini and Red Wine-Honey Reductuon (Chef Suggestion Medium)

Costine di Maiale Brasate 26.00

Braised pork ribs, sauteed baby fennel, gorgonzola cheese tortino and grilled pineapple spicy chutney.

La Pizza – Pizza

Margherita 13.00

Tomato Sauce, Mozzarella Cheese and Fresh Basil

Vegan Life 16.00

Vegan Cheese, Grilled Eggplant, Sliced Fresh Tomato, Basil Oil and Oregano (No Tomato Sauce)

Mexicana 15.00

Spicy Tomato Sauce, Mozzarella Cheese, Shrimp, Avocado, Red Onions And Jalapeno

Pizza Napoletana 10.00

Hand crushed tomato sauce, anchovies, capers, black olives, oregano and basil (no cheese)

Quattro Formaggi 15.00

Mozzarella Cheese, Fontina Cheese, Parmesan and Gorgonzola Cheese (no Tomato Sauce)

Pizza Bresaola Affumicata e Tartufo 20.00

Thin sliced in house smoked Aged beef loin (bresaola), mozzarella, arugola, parmesan and black truffle sauce.

Salsiccia 16.00

Tomato Sauce, Mozzarella Cheese and Italian Sausage

Ricotta e Spinaci 15.00

Fresh Ricotta, Mozzarella Cheese and Sautéed Garlic Spinach (no Tomato Sauce)

Pizza Speck Prosciutto e Funghi 16.00

Smoked Mozzarella Cheese, porcini mushrooms sauce, scallion and speck prosciutto (no tomato sauce)

Zucchine e Salsiccia 17.00

Smoked Mozzarella Cheese, Sautéed Zucchini, Roasted Sausage and White Truffle Oil (no Tomato Sauce)

Pesto E Pecorino 16.00

Basil Pesto Sauce, Fresh Ricotta, Kalamata Olives And Shredded Pecorino Cheese (No Tomato Sauce)

Capricciosa 16.00

Tomato Sauce, Mozzarella Cheese, Mushrooms, Black Olives, Marinated Artichokes, and Italian Ham

Pizza Salame Toscano 15.00

Tomato sauce, Mozzarella cheese and Tuscan Salame.

Pizza Pancetta e Patate 14.00

Smoked mozzarella, leeks, bacon , potato, goat cheese, smoked oil and scallions (no tomato sauce). Must try!!

Ortolana 15.00

Chopped Tomato, Mozzarella Cheese, Mushrooms, Fresh Basil and Mixed Vegetables. (No Tomato Sauce)

Dessert

Tiramisu 10.00

Lady fingers Dipped in Coffee, Layered with whipped Mascarpone Cheese, Cocoa Powder and Cappuccino Sauce

Cannoli 10.00

Traditional Sicilian Cannoli, with Nutella Chocolate and Ricotta Mousse, Finished with Vanilla Sauce

Pannacotta 10.00

Fluffy and Milky Vanilla Custard Served with Strawberry Coulisse and Fresh Strawberries

La Crema Bruciata 10.00

Pastry Cream, Vanilla, Brown Sugar Caramelized Crème Brule Served with Berries and Cookies

Coco-Rice Roll 12.00

Slowly Cooked Italian Rice in Coconut Milk, White Chocolate and Orange zest, topped with Coconut-White Chocolate crunchy Sauce

Dulcis in Fundo 12.00

Coffee Mousse, Choco- Krocco, Caramel Sauce, Vanilla Ice Cream...WOW!

Chocolate Lava 12.00

Semisweet 55% Dark Chocolate and Peanut Butter Mousse on a Cocoa Butter Cookie, White Chocolate sauce and Raspberries

Have A Taste 14.00

Baby Cannolo, Tiny Cup Cake, Dulcis In Fundo And Coco-Rice-Roll

Vanilla and Caramel 8.00

Vanilla Ice Cream, Caramel Sauce, Butter Cookies

Mini Cupcakes 8.00

Four Mini Chocolate Cup Cakes with White Chocolate Frosting Tiny sweet bites!

Sorbet Trio 6.00

Lemon, Mango, Raspberry served with Home-Made Butter Cookies

Bar

Little Something

Black Olives Spread 3.00

House Black Olives Spicy Spread (Chilly, Garlic and Parsley) Served with Roasted Bread

Artichoke Dip 3.00

Artichokes, Aioli, Parmesan deep, Served with roasted Bread

Tomata Bruschetta - You Make It! 3.00

Chopped Tomato, Garlic and Basil with Roasted Bread

French Fries 3.00

Shoestring Potato Fries, Fresh Ground Black Pepper, Parmesan and Parsley

Appetizers

Tuna Tartar 6.00

Diced Tuna, Avocado, Lemon and Chives, served on a Taro Root Chips with Balsamic Reduction (4pz)

Chicken Skewers 6.00

Paprika Marinated Grille Chicken Tenders, served with House Horseradish Sauce

Fried Calamari

6.00

Crispy Fried Calamari, Spicy Marinara Sauce

Pizzette