



La Piazza
The Grove

La Piazza The Grove Los Angeles Lunch/Dinner Menu

BRUSCHETTE

Pomodoro 10 🌿

Chopped tomatoes, garlic and olive oil

Pomodoro & Burrata 12 🌿

Chopped tomatoes, garlic, burrata and olive oil

Mushroom 13 🌿

Goat cheese and mushroom

Mozzarella & Prosciutto 15 ★

Prosciutto, mozzarella and sage

Bruschette Trio (Choose 3, Mix & Match) 26

SOUPS

Minestrone 13 🌿 ✿

Zucchini, carrot, onion, cauliflower, celery, spinach, tomato, savoy cabbage, herbs

Lentil 13 🌿 ✿

Lentils, potatoes

SALADS

Avocado+3 Chicken+6, Salmon+7, Shrimp+8 Steak+10

Cesare 17 🌿

Romaine, parmesan, butter croutons, caesar dressing
Add Anchovies +2.5

Caruso 18 ✿ 🌿

Romaine, tomato, basil, mozzarella, balsamic dressing

Arugula 18 ✿ 🌿

Arugula, romaine, tomato, corn, honey mustard dressing

Quinoa 19 🌿 ✿

Served in iceberg lettuce, quinoa, almond, veggies, raisins, balsamic dressing

Spinach 19 ✿ 🌿

Spinach, arugula, grapes, goat cheese, walnuts, creamy balsamic dressing

Garbanzo e Salame 20 ★ ✿

Tuscan, salami, garbanzo beans, romaine, tomato, mozzarella, cucumber, oregano, italian dressing

CARPACCIO

Beets Carpaccio 19 🌿 ✿

Goat cheese, roasted pinenuts, romaine, honey mustard dressing

Beef Carpaccio 23 ✿

Marinated herb beef carpaccio, arugula, parmesan, lemon dressing

ANTIPASTI

Caprese 19 🌿 ✿

Fresh mozzarella, tomatoes, olives, basil, olive oil

Melanzane alla Parmigiana 19 🌿

Fried and baked eggplant, mozzarella, ricotta, marinara sauce, parmesan, basil

Cheese Board 23 🌿

Cheese board, truffle cheese, organic goat caciotta, aged chianti pecorino, blue raw milk, in-house wild flower honey, hazelnuts

Tuna Tartare 25 ✿

Raw tuna, capers, cannellini beans, celery, red onion, avocado, tomatoes, fennel, zucchini, taro chips

Calamari Fritti 19

Add shrimp (6) +8

Crab Cakes 20

2 crab cakes, avocado mousse, corn, bell peppers, baby mixed greens

Octopus 21 ✿

Pan-roasted octopus, crushed potatoes, green beans, taggiasche olives, parsley pesto

Prosciutto & Bufala 23 ★

18 month aged parma prosciutto, buffalo mozzarella, toasted bread

An 18% gratuity will be added to parties of 6 or more for the employees who have ensured that you have had a great dining experience

Warning: Cooked to order & consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

PIZZA

Focaccia 13 🌿

Rosemary, EVOO, salt

Margherita 19 🌿

Tomato sauce, parmesan, mozzarella, oregano, basil

Vegetariana 21 🌿

Mozzarella, grilled veggies, tomato, mushrooms, black olives, oregano, basil

4 Formaggi 21 🌿

Mozzarella, fontina, parmesan, gorgonzola

Pepperoni 21 ★

Tomato sauce, mozzarella, pepperoni

Diavola 21 ★ 🔥

Spicy tomato sauce, mozzarella, spicy salami, oregano

Add Avocado+3, Pepperoni+4, Spicy Salami+5, Grilled Chicken+6, Salmon+7, Shrimp+8, Parma Prosciutto+9

PASTA

Penne Pomodoro 20 🌿

Marinara sauce, parmesan, basil

Penne Pesto 20 🌿

Pesto sauce, olive oil, garlic

Spaghetti Cacio e Pepe 21 🌿

Pecorino cheese, olive oil, pepper.

Penne Tricolore 24 🌿

Broccoli, sundried tomatoes, cream

Rigatoni alla Carbonara 27 ★

Pancetta, egg yolk, parmesan, black pepper

Rigatoni al Fumé 29 ★

Onion, pancetta, prosciutto, parmesan, pink sauce

Spaghetti Alle Vongole 29

Garlic, white wine, clams, Add Bottarga +8

Risotto Al Gamberi 31 🌸

Shrimp, parmesan, parsley, pink sauce

Add Meatballs+5, Grilled Chicken+6, Salmon+7, Shrimp+8, Parma Prosciutto+9, Lobster+12

FISH

Cioppino 33 🌸

Seafood soup-shrimp, calamari, clams, mussels, sea bass, salmon, halibut, spicy marinara sauce, ciabatta

Salmone alla Siciliana 37 🌸

Grilled, sicilian caponata, tomato puree

Branzino 39 🌸

Grilled (on side herbs and EVOO) brussels sprouts, potatoes

MEAT

Pollo al Limone 29

Chicken paillard, lemon caper sauce, fingerling potatoes, broccoli

Pollo alla Parmigiana 31

Breaded, fried chicken breast, mozzarella, marinara sauce, mashed potatoes

Pollo Arrosto Organico 33 🌸

Half deboned Organic chicken, mustard, herbs, fingerling potatoes
Please allow 20 minutes to cook

SIDES 9

Mixed Green Salad

Sauteed Mushrooms

Steamed Broccoli

Brussels Sprouts

Capricciosa 21 ★

Tomato sauce, mozzarella, ham, mushrooms, black olives, artichokes

Calzone 22 ★

Folded pizza with ham, salami, ricotta, mozzarella, tomato sauce

Mexicana 23

Spicy tomato sauce, mozzarella, jalapeno, shrimp, red onion, avocado, cilantro

Di Bufala 25 ★

Tomato, buffalo mozzarella, basil

Pizza Bresaola 23

Dry cured beef, arugula, parmesan, olive oil, lemon

Pizza al Salmone 25

Smoked salmon, capers, onions, mozzarella, chives, tomato

FRESH PASTA (homemade)

Chitarrine alla Checca 27 🌿

Diced tomatoes, garlic, olive oil, basil

Ravioli Ricotta e Spinaci 29 🌿

Ravioli pasta filled with ricotta and spinach, parmesan cheese, marinara sauce, EVOO, basil

Lasagna Bolognese or Vegetarian 29 🌿

Oven baked, mozzarella, parmesan, bechamel

Gnocchi di Patate Alla Sorrentina 29 🌿

Potato dumplings, garlic, tomatoes, basil, diced mozzarella

Chitarrine Bolognese 30

Beef ragu, parmesan, parsley

Tonnarelli Neri Al Frutti di Mare 33

Squid pasta, calamari, shrimp, clams, mussels, spicy marinara, lobster broth

Tagliolini all'aragosta 35

Roasted garlic, tomatoes, lobster

Halibut 40 🌸

Pan seared, cherry tomatoes, olives, asparagus, potatoes

White Fish 40 🌸

Superior Lake white fish, lemon and caper sauce

Bistecchina 33 🌸

10oz Grilled Hanger Steak, arugula, parmesan

Short Ribs 33

Slowly braised boneless beef short ribs, sweet pea puree, baby carrots

Lamb Shank 35

Oven braised New Zealand lamb shank, mashed potatoes, rapini, garlic

Filetto 43 🌸

10oz beef filet mignon, fingerling potatoes, asparagus, balsamic reduction

Mashed Potatoes

Roasted Potatoes

French Fries



Vegan



Gluten Free



Vegetarian



Pork



Spicy