

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
manicotti.	16/22
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	6	(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
quail egg. evoo. pancetta. mozzarella. parmigiano reggiano. Pecorino Romano. cracked black pepper.	16/20
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.	5

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
spaghettoni.	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. season 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.*

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.



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OPEN MONDAY - SATURDAY
LUNCH 11AM-3PM | DINNER 5PM-CLOSE

Freshfields Village | Kiawah Island, SC

WHISKEYS

JOHNNIE WALKER BLUE LABEL	BLEND	ED 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 CIRCLE 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

ROSATO

GLASS/BOTTLE

ROSE. J.MOURAT COLLECTION. <i>LOIRE VALLEY, FR. 2019.</i>	30
ROSATO. TORMARESCA CALAFURIA. <i>PUGLIA. 2019.</i>	33

ROSSO

light and fruit forward

MONTEPULCIANO. VIGNETI DEL SOLE. <i>ABRUZZO. 2018.</i>	19
PINOT NOIR. BENTON LANE. <i>WILLAMETTE VALLEY, OR. 2015.</i>	33
CHIANTI. ROCCO DI CASTAGNOLI. <i>TUSCANY. 2017.</i>	28

medium body and rustic

BABY AMARONE. PASQUA PASSIMENTO. <i>VENETO. 2016.</i>	28
SUPER TUSCAN. FANTI. <i>TUSCANY. 2018.</i>	36
CHIANTI CLASSICO. IL MOLINO DI GRACE. <i>CHIANTI. 2016.</i>	36
NERELLO MASCALESE. VINACCIO. <i>SICILIA, IT. 2018.</i>	25
BABY BRUNELLO. RUBIO. <i>SAN POLO. MONTALCINO. TUSCANY. 2015.</i>	28
MALBEC. HIGH NOTE. <i>UCO VALLEY, MENDOZA ARGENTINA. 2017.</i>	22
AMARONE. LA GIARETTA. <i>VENETO. 2015.</i>	66
VALPOLICELLA RIPASSO. ALPHA ZETA. <i>VERONA. 2016.</i>	37

full bodied and balanced

CABERNET SAUVIGNON. BROADSIDE. <i>PASO ROBLES, CA. 2017.</i>	28
AGLIANICO. GRICOS. <i>DELVULTURE. BASILICATA. 2016.</i>	36
SUPER TUSCAN. RUFFINO MODUS. <i>TUSCANY. 2016.</i>	41
CHIANTI CLASSICO RISERVA. VILLA ANTINORI. <i>TUSCANY. 2016.</i>	63
BRUNELLO DI MONTALCINO. NOTTE DI NOTE. <i>MONTALCINO. TUSCANY. 2013.</i>	88
CABERNET SAUVIGNON. LA STORIA. <i>SONOMA COUNTY, CA. 2016.</i>	59
BAROLO. DAMILANO. <i>LECINQUEVIGNE. PIEDMONT. 2014.</i>	92
BAROLO. MARCHESI DI BAROLO. <i>BAROLO. PIEDMONT. 2011.</i>	96
CABERNET SAUVIGNON. CAYMUS. <i>NAPA VALLEY, CA. 2017.</i>	176
SANGIOVESE. TIGNANELLO. <i>MARCHESI ANTINORI. TUSCANY. 2012.</i>	220
SANGIOVESE. SUOLO. <i>ARGIANO. TUSCANY. 2007.</i>	232

SPUMANTE

	GLASS/BOTTLE
PROSECCO. BRUT. COSTE PETRAI. <i>VENETO, VALDOBBIADENE. NV.</i>	10/38
PROSECCO. BRUT. BISOL. <i>VENETO, VALDOBBIADENE. 2009.</i>	52
RIBOLLA GIALLA. BRUT NATURE. <i>I CLIVI. FRIULI. 2012.</i>	62
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

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