

## Special Pizzas

- \* **Parmigiana** - Garlic Marinara, Eggplant, Mozzarella, Provolone, Parmesan \$21
- \* **Quattro Formaggi Bianca**- Mozzarella Gorgonzola Brie Grana Padano - Wildflower honey and Walnuts \$22
- \* **Verdure e Pesto** - Basil Pine nuts Pesto, Mozzarella, Grilled veggies, mushrooms, onion, Grana Padano \$22
- \* **Carbonara** – Mozzarella, Pancetta (Italian bacon), Egg Yolk, Parmesan \$22
- \* **Deliziosa** - Red Onion Jam, Mozzarella, grilled Zucchini, Brie, Arugula, Speck Alto Adige \$23
- \* **Calzone Porchetta & Mushrooms** – Cheese, Sautéed Mushrooms, Porchetta (thinly sliced pork roast), Tomato sauce on top and on the side \$23
- \* **Rita** – Truffle Spread, Mozzarella, Pancetta, Italian Sausage, Parmesan, Arugula \$24

### Add on for Pizza:

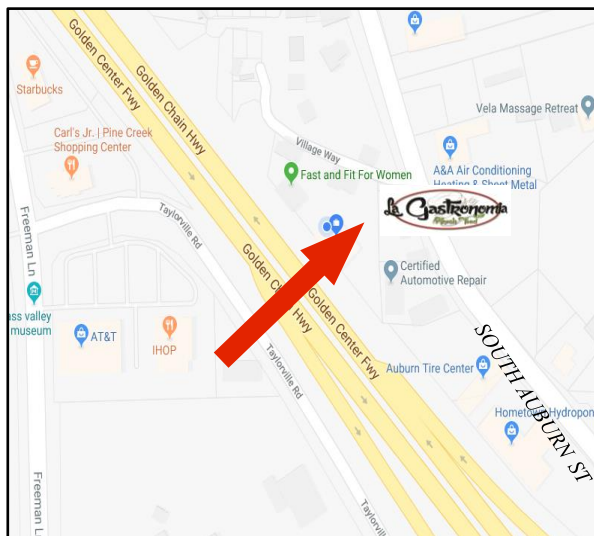
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|--|---------|
| Make any Pizza as a CALZONE            | \$ 1.00 |
| Tomato Sauce                           | \$ 1.00 |
| Cherry Tomatoes                        | \$ 1.00 |
| Anchovies                              | \$ 2.00 |
| Mozzarella                             | \$ 2.00 |
| Cheese                                 | \$ 2.00 |
| Fior di Latte Fresh Mozzarella         | \$ 3.00 |
| Marinara                               | \$ 2.00 |
| Pesto, Red Onion Jam, Spicy Pepper Jam | \$ 2.00 |
| Veggies                                | \$ 2.00 |
| Pepperoni                              | \$ 3.00 |
| Vegan Cheese/ Goat Cheddar             | \$ 3.00 |
| Sausage                                | \$ 3.00 |
| Cured Meats                            | \$ 4.00 |

## WEDNESDAY PASTA SPECIAL

**ALL PASTA \$18!!!**

## Our Desserts

- ☞ **Tiramisu' della Mamma** : Our Authentic Recipe from where the Tiramisu' was invented! Just local fresh pasture raised eggs, organic unrefined sugar, Mascarpone Cheese, Savoirdi Ladyfingers soaked in Italian Espresso Coffee \$10
- ☞ **Cannoli Siciliani** : Fried shell, imported from Sicily, stuffed with homemade Ricotta & Chocolate Chips Cream \$5
- ☞ **Affogato al Caffè'** : One Scoop of Artisanal Vanilla Gelato topped by one shot of Espresso \$9
- ☞ **Sgroppino al Limone** : One scoop of Lemon Sorbet blended with Prosecco DOC – fresh and digestive after dinner drink \$9
- ☞ **Coppa Spagnola** : Two Scoops of Vanilla Gelato topped with Italian Amarena Cherries and syrup \$12
- ☞ **Coppa Nocciola**: Two scoops of Hazelnut Gelato topped with Chocolate Syrup and Walnuts \$12
- ☞ **Italian Lavazza Caffè'**: Espresso, Macchiato, Cappuccino, Latte, Americano Coffee Available!



# Authentic Italian



WOOD FIRED AND MADE WITH LOVE

**BEST PIZZA '20 '21  
& BEST ITALIAN '20  
NEVADA COUNTY**

**The Italian Restaurant  
In Grass Valley**

[www.lagastronomia.us](http://www.lagastronomia.us)  
760 South Auburn Street #G  
95945 Grass Valley, CA

**OPEN**  
**Wednesday**  
Through  
**Sunday**

**4:30pm – 8:30pm**  
**MONDAY & TUESDAY CLOSED**

**(530)798-6021**

## Panini

ON SOFT ROSEMARY AND OLIVE OIL FOCACCIA

|  |                 |
|--|-----------------|
| <b>Panino Italiano:</b>  | <b>\$14.00</b>  |
| Italian Dressing, Mozzarella, Arugula, Prosciutto                                |                 |
| <b>Ham &amp; Cheese:</b>   | <b>\$16.00</b>  |
| Artichoke Bruschetta, Zucchini, Mozzarella, Porchetta (pork roast)               |                 |
| <b>Veneto:</b>   | <b>\$16.00</b>  |
| Red Onion Jam, Soft Mild Cheese, Mushrooms, Salame                               |                 |
| <b>Alps:</b>   | <b>\$16.00</b>  |
| Red Onion Jam, Gorgonzola, Mushrooms, Speck (Smoked Prosciutto)                  |                 |
| <b>Veggies:</b>  | <b>\$16.00</b>  |
| Red Onion Jam, Fontina, Zucchini, Eggplant, Red Bell Peppers & Mushrooms         |                 |
| <b>Parmigiana:</b>   | <b>\$16.00</b>  |
| Marinara, Provolone, Parmesan, Eggplant  |                 |
| <b>Grilled Cheese:</b>   | <b>\$16.00</b>  |
| Basil Pesto, Brie, Gorgonzola, Zucchini  |                 |
| <b>Hot Stuff:</b>  | <b>\$16.00</b>  |
| Spicy Pepper Jam, Asiago, Eggplant, Salame Calabrese                             |                 |
| <b>San Francisco:</b>  | <b>\$ 17.00</b> |
| Artichoke Bruschetta, Red Bell Peppers, Provolone, Prosciutto                    |                 |
| <b>Country Boy:</b>  | <b>\$ 17.00</b> |
| Spicy Pepper Jam, Fontina, Grilled Peppers, Mortadella, Salame                   |                 |
| <b>Mushroom Lady:</b>  | <b>\$ 17.00</b> |
| Basil Pesto, Sautéed Mushrooms, Provolone, Prosciutto                            |                 |
| <b>Salame Addiction:</b>   | <b>\$ 17.00</b> |
| Mustard, Provolone, Eggplant, Mild & Spicy Salame                                |                 |
| <b>The Guido:</b>  | <b>\$18.00</b>  |
| Mustard, Red Bell Peppers, Provolone, Prosciutto, Mortadella, Salame             |                 |
| <b>Meatball Sandwich:</b>  | <b>\$18.00</b>  |
| Marinara Sauce OR Pesto, Mozzarella, Provolone, Five Meatballs                   |                 |
| <b>Gluten Free Bread + \$ 2.00 Vegan Cheese + \$3.00 – Goat Cheddar + \$3.00</b> |                 |

**WE DO CATERINGS!**

## Starters, Salads, Snacks

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|--|------|
| * Hot Focaccia <b>Bread</b> with Herbs (parsley chives garlic) <b>Butter &amp; Garlic Oil</b>  | \$5  |
| * House <b>Salad</b>   | \$6  |
| * <b>Antipasto</b> , Mortadella, selection of cheese, bread, olives and cipolline onion  | \$20 |
| * <b>Bresaola air cured Beef Salad</b> , Arugula, Sicilian lemon zest salt, Grana Padano, Lemon Oil  | \$22 |
| * Truffle Burrata Salad (Two mozzarella balls filled with mozzarella shreds, cream and black truffle) with <b>Prosciutto</b> , arugula, cherry tomatoes, herbs Olive Oil | \$22 |

## Pasta & Co

|  |      |
|--|------|
| * <b>Fresh Egg Fettuccine &amp; Focaccia Bread</b> served with: <b>Marinara Butter &amp; Parmesan Cheese</b>       | \$18 |
| <b>Bolognese (Meat) Sauce</b>  | \$20 |
| <b>Fresh Basil Pesto</b>   | \$20 |
| <b>Meatballs and Marinara</b>  | \$20 |
| <b>Creamy Parmesan Cheese Sauce</b>  | \$20 |
| * <b>Gnocchi</b> dumplings with creamy cheesy Grana Padano Parmesan sauce and Walnuts ( <b>dine-in suggested</b> ) | \$22 |
| * <b>Lasagna Bolognese</b> (meat) w/ Salad and Focaccia  | \$18 |
| * <b>Eggplant Parmigiana</b> with grilled eggplant (GF), Salad and Focaccia  | \$18 |

## Pizza

Wood Fired Oven. Italian Flour. Thin Crust Stretched by hand. One size only, Medium.

|   |             |
|---|-------------|
| ♥ <b>CHEESE</b> Tomato Sauce, Mozzarella  | <b>\$17</b> |
| ♥ <b>MARGHERITA</b> Tomato Sauce, Herbs infused Olive Oil, Fior Di Latte Fresh Mozzarella, Basil                                  | <b>\$18</b> |
| ♥ <b>PEPPERONI</b> Tomato Sauce, mozzarella, Pepperoni  | <b>\$18</b> |
| ♥ <b>DIAVOLA</b> Tomato Sauce, Mozzarella, Salame Calabrese (Spicy Pepperoni!)  | <b>\$20</b> |
| ♥ <b>VEGGIES</b> Tomato sauce, Mozzarella, Sautéed Mushrooms, Bell Peppers, Eggplant, Zucchini, Onions, Parmesan                  | <b>\$20</b> |
| ♥ <b>QUATTRO FORMAGGI</b> Tomato sauce, Mozzarella, Brie Le Chatelain, Gorgonzola Dolce (Blue Cheese), Parmesan                   | <b>\$20</b> |
| ♥ <b>ALPS</b> Tomato sauce, Mozzarella, Sautéed Mushrooms, Brie Le Chatelain - Speck Alto Adige (smoked prosciutto) after cooking | <b>\$22</b> |
| ♥ <b>GRASS VALLEY</b> Tomato Sauce, Mozzarella, Italian Sausage, Gorgonzola – Arugula after cooking                               | <b>\$22</b> |
| ♥ <b>VENETA</b> Tomato Sauce, Mozzarella, Italian Sausage, Roasted Potatoes, Asiago cheese  | <b>\$22</b> |
| ♥ <b>VULCANO</b> Spicy Habanero Jam, Mozzarella, Italian Sausage, Red Onions, Brie, Salame Milano                                 | <b>\$23</b> |
| ♥ <b>AMERICANA</b> Tomato sauce, Mozzarella, Mushrooms, Red Bell Peppers, Provolone, Sausage, Pepperoni, Pancetta                 | <b>\$24</b> |
| ♥ <b>TRUFFLINA</b> Truffle Spread, Mozzarella, Mushrooms, Asiago Cheese – Arugula after cooking                                   | <b>\$24</b> |

