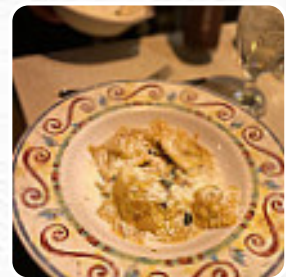
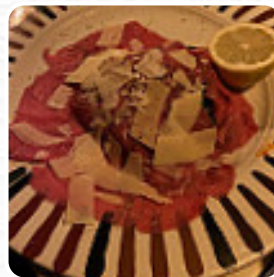




## La Grolla. Menu

<https://menulist.menu>  
452 Selby Ave Saint Paul, MN 55102-1727, United States  
(+1)6512211061 - <https://www.la-grolla.com>



The restaurant from Saint Paul offers **214** different menus and drinks on the card at an average \$12.1. What [User](#) likes about La Grolla.:  
enjoy a fun evening on the terrace on Monday evening. as most places, a little bit understaffed, so it took a while until our escapes came out. the herb tasted well, lacked a bit in taste with the prawn and lobster sauce pasta dish though. [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physiological limitations, Depending on the weather conditions, you can also sit outside and eat and drink. What [User](#) doesn't like about La Grolla.:  
it was good, but not as good as I expected. our service was very good, but had to ask for olive oil. the pasta presentation was not existent, only simple pasta no garnish, so that she got white pasta and white sauce in a white bowl. not even a spit of petersilie or something to give him a contrast. that was much harder than it should have been. the Scallops Appetizer was well made with good presentation. while it was... [read more](#). The La Grolla. from Saint Paul dishes out various **delicious seafood dishes**, and you will find classic *Italian cuisine* with classics like [pizza](#) and pasta. Would you rather enjoy the food in your own four walls or on a special occasion like a celebration? Thanks to the in-house catering, that's easily possible, At the bar, you can relax with a [freshly tapped beer](#) or other alcoholic and non-alcoholic drinks.

# La Grolla. Menu



## Pizza

MARGHERITA \$10.5

## Antipasti - Vorspeisen

ANTIPASTO DELLA CASA

## Mains

FILLET

## Main courses

CRAB

## Burgers

CLASSIC BURGER \$10.0

## Sandwiches

LA GROLLA BURGER \$12.0

## Seafood

FRIED SQUID \$12.0

## Meat dishes

FILETTO DI MAIALE AL PEPE VERDE \$20.0

## Starters & Salads

SHRIMP

## Pizza - Klein Ø 20cm

CONTADINA \$9.0

## Casseroles

FRESCA \$7.0

## Indian

CHAI TEA MIXTURE

## Panini

PANINO SPECIALE

## Zuppe - Suppen

ZUPPA DI PESCE \$24.0

## Main Course

SPAGHETTI PUTTANESCA \$12.0

## Beef

BUILD YOUR OWN COMBINATION \$14.0

## From pork

CARTOCCIO \$22.0

## California

CAYMUS NAPA VALLEY

## Happy Hour

COCKTAIL SPECIALS

## Pollo

POLLO ALLA CAPRICCIOSA \$19.0

## Vitello

SCALOPPINE PICCATA \$21.0

## Tagliatelle - Bandnudeln

FUNGHI MISTI \$10.0

# La Grolla. Menu

## Pesci

CAPELANTE \$11.0

## Beers

BEER

## Italienische Salate

INSALATA ISABELLA \$8.0

## Pizza normal

CLASSICA \$6.5

## Antipasto

CARPACCIO DI BARBABIETOLA \$12.0

## Vegetarische Pizza Ø24cm

ISABELLA \$8.0

## Neu im Programm - mit Käse überbacken

SCALOPPINE ALLA PIZZAIOLA \$21.0

## Yaki-Grill Menü

PRAWN

## Parrillas

BABY

## Frutti di Mare

RAVIOLI DI GRANCHIO \$16.0

## Popular Items

TORTELLINI PROSCIUTTO E PISELLI \$16.0

## Red

ZINFANDEL, SEGHEISIO (SONOMA)

## Red Wines

BRUNELLO DI MONTALCINO, IL POGGIONE, TUSCANY

## Cabernet

HESS SELECT, NORTH COAST

## Dinner Entrées

LOBSTER SALAD \$16.0

## Cabernet Sauvignon

LA JOTA, HOWELL MOUNTAIN

## New World Cabernet Sauvignon

PINE RIDGE, NAPA VALLEY

## 1 Primi

FETTUCINE ALLA BOLOGNESE \$13.0

## Italian Reds

AMARONE, TOMMASI, VENETO

## Southern Specialties

GRILLED OR SMOKED SALMON \$5.0



# La Grolla. Menu



## Origin

BARBARESCO, GAJA, PIEMONTE

## Served Dinner Entrees

CHICKEN CHAMPAGNE \$13.5

## Recommended

POLLO E BASILICO \$10.0

## From the Heart

CRAB CAKES \$10.0

## Paste ♦ Pasta

LASAGNA DELLA NONNA \$15.0

## Half Bottle Cabernet Sauvignon

LADERA, NAPA VALLEY

## Hand Crafted Flatbreads

SAUSAGE AND MUSHROOM \$12.0

## Chardonnays

ANGELINE, CALIFORNIA

## Other American Reds

ZINFANDEL, ROMBAUER, NAPA VALLEY

## PER INIZIARE

SALMONE AFFUMICATO \$12.5

## Cabernet Is King

AVALON, NAPA

## Dalla Terra

POLLO CHAMPAGNE \$20.0

## Ingredient Choices

RED CABBAGE

## Vegetable Or Hand Roll

ASPARAGUS

## Seafood Specialties

SALMONE RIPIENO \$23.0

## Uncategorized

BRUNELLO DI MONTALCINO, CASTELLO  
BANFI, TUSCANY

## Appetizers

BRUSCHETTA ALLA ROMANA \$6.5

CARNE SALATA \$14.0

## Drinks

WINE

DRINKS

## Rigatoni

RIGATONI ALLA MATRICIANA \$12.0

RIGATONI ALLA AMATRICIANA \$10.0

## Organic Salads

BARBABIETOLA POMODORO \$9.5

# La Grolla. Menu



ROQUEFORT E PERE \$8.0

## Dal Mare

CERNIA IN GUAZZETTO \$21.0

TILAPIA LIMONE CAPPERI \$20.0

## Rose

AGLIANICO, ROSAENOVAE, TERREDORA (CAMPANIA)

PINOT NOIR, MARTIN RAY, (SONOMA)

SANGIOVESE, IL POGGIONE BRANCATO (TUSCANY)

## Large Format Bottles

2000 CABERNET, GEYSER PEAK RESERVE, (SONOMA)

CABERNET, ROMBAUER (NAPA)

BRUT KORBEL SPARKLING

## Salads



INSALATA PRIMAVERA \$8.0

CAPRESE \$9.0

SALAD

SALMON SALAD

## Chardonnay

CHALK HILL, SONOMA

LA CREMA, SONOMA COAST

J VINEYARDS, RUSSIAN RIVER

MARTIN RAY, RUSSIAN RIVER

## Restaurant Category

VEGETARIANA \$11.0

BAR

DESSERT

ITALIAN

## Insalate

INSALATA DI PERA E ROQUEFORT \$8.0

CESARINA \$7.5

INSALATA DI SPINACI \$8.0

INSALATA BIANCA \$9.0

FARRO \$13.5

## Pinot Noir

ARCHERY SUMMIT, WILLAMETTE VALLEY

ASTORIA, VENETO

VAN DUZER, WILLAMETTE VALLEY

DOMAINE SERENE, EVANSTAD RESERVE WILLAMETTE VALLEY

BELLE GLOS LAS ALTURAS , SANTA LUCIA

## Merlot

WHITEHALL LANE, NAPA VALLEY

RINERO, VENETO

TOAD HOLLOW, RICHARD MCDOWELL V.RUSSIAN RIVER

TANGLEY OAKS, NAPA VALLEY

DUCKHORN, NAPA VALLEY

## Chianti Classico

LA LASTRA, CHIANTI COLLI SENESI

CHIANTI COLLI SENESI FATTORIA DEL CERRO TUSCANY

VILLA CAFFAGGIO, CHIANTI CLASSICO PANZANO



# La Grolla. Menu



BANFI RESERVE, CHIANTI CLASSICO  
TUSCANY

MONSANTO RESERVE, CHIANTI  
CLASSICO TUSCANY

ROCCA DELLE MACIE RESERVE,  
CHIANTI CLASSICO

## *Antipasti*

COZZE MEDITERRANE \$12.0

ASPARAGI AL GORGONZOLA \$11.0

OLIVE FRITTE \$6.0

CARPACCIO DI MANZO \$12.0

ZUPPA DEL GIORNO \$6.0

POLPETTE DI GRANCHIO \$9.5

BURRATA

*These types of dishes are  
being served*

APPETIZER

PASTA

SALAD

STEAK

FILET

LOBSTER

SPAGHETTI

## *Bubbles*

PROSECCO, VOVETI (VENETO)

PROSECCO SUPERIORE, ST  
MARGHERITA

MOSCATO D'ASTI, RISATA (PIEDMONT)

BRUT, SANTA ELVIRA (PIEDMONTI)

BRUT CUVÉE BERLUCCHI,  
FRANCIACORTA

CUVÉE PRESTIGE BRUT CA DEL BOSCO,  
FRANCIACORTA

VEUVE CLICQUOT, YELLOW LABEL  
REIMS

BLANC DE BLANC, RUINART, REIMS

## *Cabernet Sauvignons*

CASTELLO MONSANTO NEMO TUSCANY

CORISON 2010 NAPA VALLEY

J LAHR SEVEN OAKS PASO ROBLES

JARVIS ESTATE RESERVE, NAPA  
VALLEY

KENWOOD ARTIST SERIES SONOMA

PRELIUS, TUSCANY

ST SUPPERY 2011, NAPA VALLEY

ZD 2010 NAPA VALLEY

## *White*

FALANGHINA, TERREDORA (COMPANIA)

PINOT GRIGIO, SANTA ELVIRA (VENETO)

PINOT GRIGIO, ESPERTO (LOMBARDY)

PINOT GRIGIO, ST MARGHERITA  
(VENETO)

SAUVIGNON BLANC, HANNA (RUSSIAN  
RIVER)

CHARDONNAY, CHAMISAL (EDNA  
VALLEY)

CHARDONNAY, PINE RIDGE (NAPA  
VALLEY)

RIESLING, I.Q. RHEINHESSEN  
(GERMANY)

VERMENTINO, POGGIO MORINO  
(TUSCANY)

GRILLO VIOGNER RINA LANCE SANTA  
STRESA (SICILY)

# La Grolla. Menu



## Reds

AMARONE, LA CACCIATORA (VENETO)  
CHIANTI, COLLI SENESI, (TUSCANY)  
BARBERA D'ASTI, DAMIANO (PIEDMONT)  
PINOT NOIR, ASTORIA (VENETO)  
PINOT NOIR, CHALK HILL (SONOMA)  
MONTEPULCIANO, CANALETTO (ABRUZZO)  
SANGIOVESE, BLEND CALETRA (TUSCANY)  
MALBEC, BROQUEL (MENDOZA)  
MERLOT, RINERO (VENETO)  
CABERNET SAUVIGNON, AVALON (VENETO)  
CABERNET SAUVIGNON, PRELIUS (TUSCANY)  
NERO D'AVOLA, BRUGNANO (SICILY)  
PRIMITIVO, CANTELLE (PUGLIA)  
GAJA PROMIS, SUPER TUSCAN (BOLGHERI)

## Pasta

|                                                                                     |                                  |        |
|-------------------------------------------------------------------------------------|----------------------------------|--------|
|  | FETTUCCINE ALFREDO               | \$11.0 |
|                                                                                     | TAGLIATELLE ALLA BOLOGNESE       | \$16.0 |
|                                                                                     | CAPPELLETTI AI QUATTRO FORMAGGI  | \$16.0 |
|                                                                                     | APPELLINI AL BASILICO E POMODORO | \$10.0 |
|                                                                                     | PENNE ALLA VODKA                 | \$11.0 |
|                                                                                     | FARFALLE SAN REMO                | \$16.5 |
|                                                                                     | PICCANTE                         | \$10.0 |
|                                                                                     | PASTA SPINACI                    | \$8.0  |
|                                                                                     | PRIMAVERA                        | \$8.0  |
|                                                                                     | CAPPELLINI AL POMODORO           | \$9.0  |

|                            |        |
|----------------------------|--------|
| TAGLIOLINI ALLA PUTTANESCA | \$10.0 |
| GNOCCHI SALETINA           | \$10.0 |
| FARFALLE SANREMO           | \$14.0 |
| ALFREDO                    |        |
| FETTUCCINE                 |        |
| RAVIOLI                    |        |

## Dishes are prepared with



|             |        |
|-------------|--------|
| CHICKEN     | \$3.5  |
| SHRIMP      | \$4.5  |
| SPINACH     |        |
| SCALLOP     |        |
| POTATOES    |        |
| GREEN BEANS |        |
| BROCCOLI    |        |
| TILAPIA     | \$15.0 |
| QUINOA      | \$14.0 |
| SALMON      | \$14.0 |
| AVOCADO     | \$9.0  |
| SEAFOOD     |        |
| SCALLOPS    |        |
| CHEESE      |        |
| BLUE CHEESE |        |
| TOMATE      |        |
| TOMATOES    |        |
| ACEITUNAS   |        |

## Nobles Wines of Italy

AMARONE, BANFI SARTORI, VENETO  
AMARONE, LA CACCIATORA, VENETO  
BARBARESCO, PRODUTTORI, PIEDMONT  
BAROLO, GAJA, DAGROMIS, PIEDMONT

# ***La Grolla. Menu***



**BRUNELLO DI MONTALCINO, PICCINI**  
**RIPASSO BLEND, CABALETTA VENETO**  
**RIPASSO VILLALTA, VALPOLICELLA**  
**BARBERA D'ALBA, BRANDINI PIEDMONT**  
**BARBERA D'ASTI, DA MILANO**  
**PIEDMONT**  
**VINO NOBLE DI MONTEPULCIANO,**  
**TORCAVALANO TUSCANY**  
**ALLEGRI, LA GROLLA VERONESE**  
**NEBBIOLO D 'ALBA, BRUNO GIACOSA**  
**VALMAGGIORE PIEDMONT**

**GAJA SITO MORESCO , TUSCANY**  
**ETNA ROSSA, GRACI SICILY**  
**NERO D'AVOLA BRUGNANO, SICILY**  
**NERO D 'AVOLA SYRAH, BRUGNANO**  
**HONORIS CAUSA SICILY**  
**MONTEPULCIANO, CANALETTO**  
**ABRUZZO**  
**PRIMITIVO, CANTELLE, PUGLIA**  
**PRIMITIVO, PASSITIVO, PUGLIA**



# La Grolla. Menu



## La Grolla.

452 Selby Ave Saint Paul, MN  
55102-1727, United States

### Opening Hours:

Monday 16:00-22:00

Tuesday 11:00-15:00 16:00-22:00

Wednesday 11:00-15:00 16:00-22:00

Thursday 11:00-15:00 16:00-22:00

Friday 11:00-15:00 16:00-22:00

Saturday 11:00-15:00 16:00-22:00

Sunday 15:00-21:00

Made with [menulist.menu](https://menulist.menu)

