



Grand Central Market
317 S Broadway, Los Angeles, CA 90013
213-223-7592
www.kneadpasta.com

#KNEADPASTABARLA
#SPIRITNOODLE

RISE + SHINE

(served until noon)

HOUSE MADE PASTRIES \$3

BREAKFAST RAVIOLO \$9
farm egg, kale, ricotta, peperonata

ITALIAN OMELETTE \$9
broccoli di ciccio, pasta, goat cheese, arugula

HAM & EGG CROSTONE \$11
cage free egg, ham, crispy fontina, tomato jam

POLENTA PORRIDGE \$9
seasonal fruit, pistachios, Santa Monica honey

add Prosciutto di Parma \$4

add cage free egg \$2

LUNCH + DINNER

(served 11am - close)

STARTERS + SALADS

BREAD, cultured butter, giardiniera \$6

PASTA E FAGIOLE, Parmigiano-Reggiano \$6

NONNA'S MEATBALLS (2 per order) \$11
Sunday gravy, Parmigiano-Reggiano

ARUGULA SALAD \$10
meyer lemon, olive oil, pears, pecorino Romano

CHOPPED SALAD \$14
Romaine lettuce, Pacific Sun olives, goat feta cheese, fennel, heirloom carrot, celery, roasted bell pepper, Italian dressing

CHARCOAL WHEAT ORZO SALAD \$12
roasted cippolini onions, cauliflower, golden raisins, Drake Farms goat cheese, Santa Barbara pistachios

TUSCAN GRAIN BOWL \$11
Grist & Toll grains, fresh mozzarella, heirloom carrots, Koda Farms chick peas, carrot top pesto, walnuts

add Prosciutto di Parma \$4

add cage free egg \$2

FARMER'S MARKET VEGETABLE PICKS MP

PANINI

PORCHETTA DIP \$14
spicy giardiniera, roasted rapini, pickled mustard seed, pork jus

ROASTED CAULIFLOWER STEAK \$13
pickled fennel, arugula, lemon caper aioli

PANZEROTTI

(Italian Hand Pie) \$9

TOMATO + MOZZARELLA + BASIL

FENNEL SAUSAGE + PEPPERS

PASTA

Corta (cut)

SPAGHETTI & TOMATO SAUCE \$8

"SUNDAY GRAVY" SPAGHETTI & MEATBALLS \$14

BUCATINI ALL AMATRICIANA \$11
guanciale, tomato, chile, basil, pecorino

PORCINI LASAGNETTE \$12
wild mushrooms, garlic, herbs

SPELT CAVATELLI spicy fennel sausage, \$16
Koda Farms chick peas, rapini

SQUID INK TAGLIOLINI, clams, mussels \$17
garlic, white wine, basil, fresno chile

Ripieno (stuffed)

DUCK AGNOLOTTI \$14
butternut squash, golden raisins, sage, pecorino Romano

RICOTTA & KALE RAVIOLI \$13
pink vodka sauce, basil, Parmigiano-Reggiano

Al forno (baked)

MACCHERONI & CHEESE \$13
fontina fonduta, goat cheese, mozzarella, parmesan bread crumbs

BAKED ZITI \$12
mozzarella, tomato sauce

LASAGNE BOLOGNESE \$16
housemade ricotta, San Marzano tomato

SWEETS

TIRAMISU \$5
CANNOLI \$3
ZEPPLES \$4
SEASONAL FRUIT TART \$5 slice

BEVERAGES

SPARKLING WATER
NATURAL SODAS
COFFEE
TEA BEER AND WINE
BOX OF WATER



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