

RISTORANTE
ITALIANO

VACANZA ROMANA

El Dorado Hills



Benvenuto

TO OUR LITTLE PIECE OF ITALY

We know there are many restaurants to choose from, thank you for choosing Vacanza Romana. Here is where the spirit of Italy meets the heart of El Dorado Hills! Our talented team has come together to bring the rich traditions of Italy to your very table. Our commitment to supporting local farms ensures every dish bursts with the freshest seasonal products and produce. Step into our world and experience the taste, the drinks and the wine that will transport you to the sun-soaked vineyards of Italy. Join us and celebrate the essence of la dolce vita right here in our beloved El Dorado Hills!

CRUDO

raw bar

OYSTERS | ostriche

*kumamoto oysters, limoncello mignonette,
and grilled lemon.*

30

FILET TARTARE | tartare di filetto

*filet mignon, italian summer truffles, parmigiano
reggiano, black garlic aioli and chives.*

27

YELLOWTAIL | coda gialla

*yellowtail hamachi, elderflower, and ginger granita,
mint, meyer lemon, and cucumber.*

22

CAVIAR | caviale

*Tsar Nicoulai 'Osetra' white sturgeon caviar, creme
Fraiche whipped ricotta, chives & pane.*

90

Pizza al salmone

*neapolitan style pizza, creme fraiche whipped
ricotta, smoked salmon, chives and caviar.*

30

FOR THE TABLE

condividere

BURATTA PIZZETA

17

baked neopolitan style dough, pesto, honey whipped ricotta, buratta, balsamic and olive oil.

WARM CIABATTA

12

warm buttered ciabatta, and tallegio butter.

STARTERS

fried starters

FRIED BLOSSOMS | fiori fritti

16

mint ricotta filled fried squash blossoms, and meyer lemon aioli.

FRIED CALAMARI | calamari fritti

18

piccoli fried calamari, Calabrian hot chili aioli, and fried basil.

FRIED MOZZARELLA | mozzarella frita

15

fried fior de latte, parmigiano reggiano, basil and spicy pomodoro sauce.

STARTERS

small plates

MEATBALLS | polpette **23**

filet mignon, pork belly, and guanciale filled meatballs, salsa di pomodoro, parmigiano, whipped ricotta and basil.

SPRING BRUSCHETTA | bruschette primaverili **17**

garlic grilled crostini, English peas, whipped goat ricotta, pepper cured guanciale, olive oil, and balsamic.

MUSSELS | cozze **22**

steamed mussels, white wine, garlic, shallots, italian nduja sausage, basil, garlic bread crumbs, grilled lemon.

LITTLE BOWS | fiochetti **16**

handheld style pasta filled with polenta, side of honey and parmigiano for dipping.

ARTICHOKES | carciofi **16**

roman baby artichokes, honey whipped ricotta, honey dressing and mint.

ANTIPASTI

appetizers

PROSCIUTTO AND MELON 18

24 month aged prosciutto di parma, cantaloupe, meyer lemon, chili basil and olive oil.

ANTIPASTO PLATE 23

chefs choice of cheese and meats, nuts, olives and jams.

CAPRESE 17

tomato, mozzarella di bufala, basil, & balsamic.

SALADS

insalate

GEM CAESAR | gemma cesare 11 half | 16 full

little gem lettuce, caesar dressing, parmigiano, & croutons.

TEMPLE DI VENUS | tempio di venere 12 half | 17 full

mixed greens, strawberries, honey roasted walnuts, italian dressing, and buratta.

MUSHROOM | fungo 11 half | 16 full

button mushrooms, provolone, lemon & arugula.

NUOVA PIZZA

PIZZA MARGHERITA 23

tomato, mozzarella, basil, parmigiano, and olive oil.

DIAVOLA 26

tomato, mozzarella, sopressata piccante, hot honey, buratta and chili flakes.

STICKY PIG 25

honey whipped ricotta, mozzarella, smoked speck, and thyme.

CACIO E PIZZA 23

pecorino romano, parmigiano reggiano, and pepe nero.

PASTA SPECIALE

special filled pastas

TRUFFLE RAVIOLO 28

truffle poached large raviolo, filled with parmigiano, pecorino, & egg yolk topped with summer italian truffle.

SHORT RIB TORTELLONI 28

braised short rib filled tortelloni, whipped mascarpone bone marrow, parmigiano fonduta, sage browned butter sauce.

PASTA FATTO A MANO

hand made pastas

lobster del pin

31

truffle poached lobster and ricotta filled pasta, parmigiano fonduta, chives and truffle foam.

farmers ravioli

26

filet mignon, pork belly, and pepper cured guanciale filled ravioli, salsa di pomodoro, pesto, parmigiano, and basil.

cappaletti

24

cypress grove humbolt fog and whipped ricotta filled cappaletti, meyer lemon, English peas, toasted pistachio, and parmigiano ragiano.

gnocchi

21

pan fried potato gnocchi, sage whipped browned butter, pecorino fonduta, fried sage, toasted hazelnut and five year aged balsamic vinegar.

PASTAS CLASSICA

classic pastas

BUCCATINI & MEATBALLS 26

filet mignon, pork belly, and guanciale filled meatballs, salsa di pomodoro bucatini, parmigiano and basil.

CARBONARA 25

rigatoni, pecorino romano, parmigiano reggiano, pepper cured guanciale and egg yolk.

CACIO E PEPE 23

bucatini, pecorino romano, parmigiano reggiano, and pepe nero.

SPICY POMODORO 23

rigatoni, calabrian chili pomodoro sauce, whipped ricotta, parmigiano and basil.

FRUITTI DI MARE 35

squid ink spaghetti, lobster, mussels, pomodoro, shrimp and scallops with bread crumbs and basil.

RAGU 27

braised short rib and pork belly ragu, pomodoro, pappardelle, whipped ricotta, basil, and parmigiano.

PAPPA GRANA 24

pappardelle pasta cooked in giant 80lb grana padano cheese wheel with truffle foam.

MAIN COURSE

il secondi

filet mignon

43

eight ounce filet mignon, potato puree, broccolini, italian truffle butter and truffle foam.

balsamic pork chop

35

balsamic glazed eight ounce bbq pork chop, arugula salad, parmigiano and grilled lemons.

grilled seabass

38

grilled mediterranean style sea bass, lemon arugula, and parmigiano salad.

lamb chop

36

pistachio crusted lamb, mint, potato, and english peas.

seared scallops

35

scallops, polenta, sage browned butter, pea tendrill and bread crumb salad.

chicken parmigiano

27

fried chicken breast, pomodoro, mozzarella and bucatini.

layered lasagna

26

filet mignon and pork belly ragu, with bechamel, parmigiano and egg noodles.

osso bucco

35

braised veal shanks, beef sugo, pomodoro, potato puree, and chives.

DESSERT

Doce

tiramisu

italian roast espresso, vanilla custard, mascarpone, and chocolate.

11

italian creme brulee

italian roast espresso, dolce latte custard, bruleed salted caramel sugar.

11

panzerotti

fried italian dough, powdered sugar, toasted hazelnut, melted hot chocolate dipping sauce.

10

fat cat gelato sammy

gelato sammy with cookies from fat cat bakery.

11

gelato / affogato

rotating flavors of gelato.

9/12

cinnamon roll

rotating flavors of cinnamon roll

11

DRINKS

ITALIAN COFFEE

amaretto, coffee, caramel salted caramel cream.

14

SAMBUCA

10

LIMONCELLO

10

AMARO

10

ESPRESSO | AMERICANO

4