

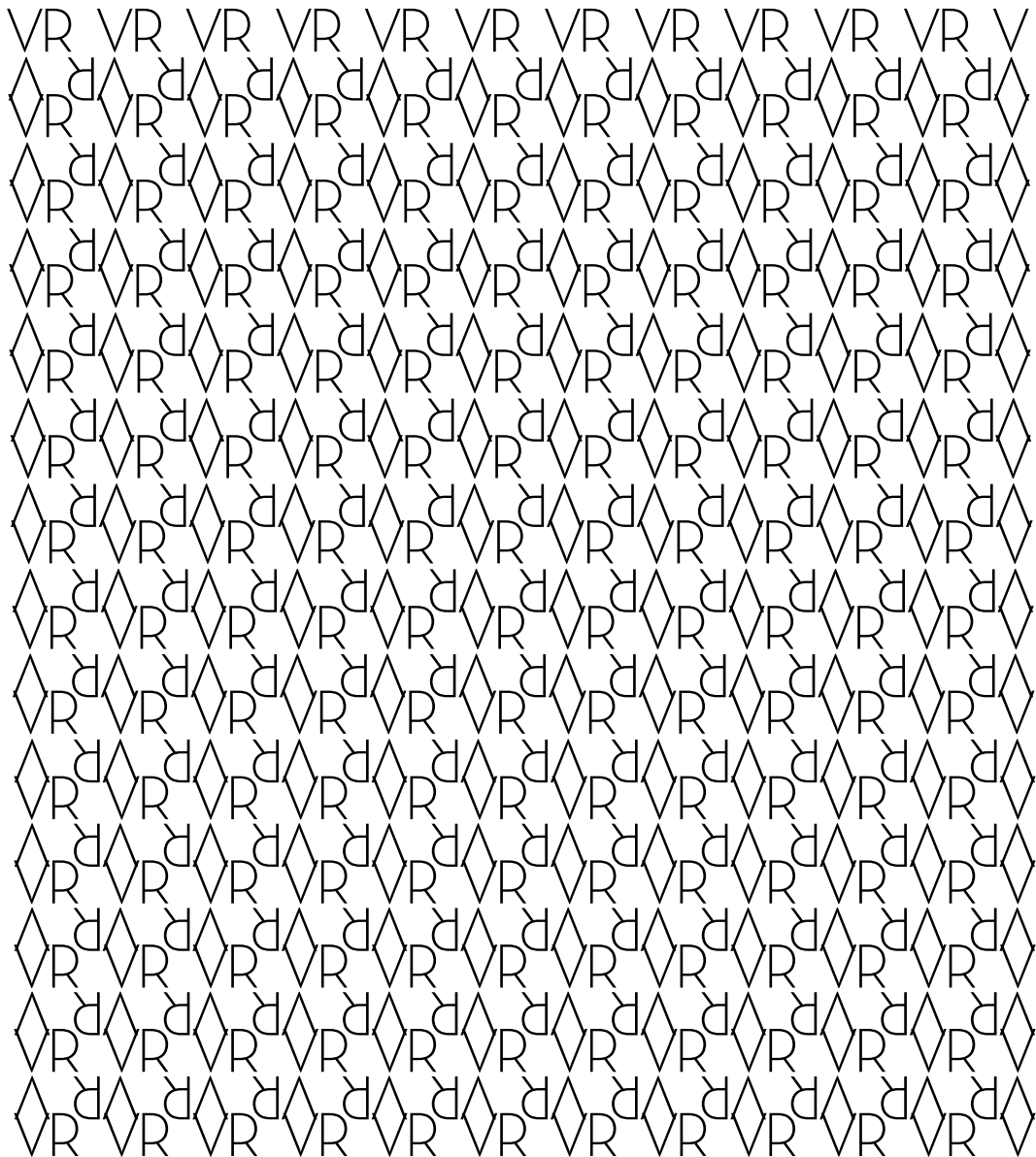
# VACANZA ROMANA

el dorado hills town

center

spring 2025

dedier family restaurant



# GRAZIE MILLE

Benvenuto!

Welcome to Vacanza Romana, where every meal is a celebration of Italian tradition and the vibrant abundance of California.

We know that you have countless choices when you dine, and we thank you for choosing to be here with us supporting local, fresh, and seasonal harvests.

Our mission at Vacanza Romana is to honor California Farmers by crafting a menu that changes with the seasons. This is why we have made it our priority to source local, supporting the preservation of fresh and sustainable ingredients. By dining here tonight, you are doing more than simply enjoying a meal—you are fueling a community. For us, food is more than just something we serve, it something that we share to connect us all.

Our remarkably talented team has come together to showcase California crops, bringing the culinary dimensions of Italy to your experience. We encourage you to unwind, relax, and leave all your worries at the door as we take you on a voyage via plate and fork, glass and cork.

From our family to yours, grazie di cuore—thank you from the heart. We hope your time with us is filled with warmth, laughter, and the joy that comes from sharing a meal made with love.

With gratitude,

Vacanza Romana Team

**head chef** | dylan pennell

**dining lead** | dominic mccray

**guest experience** | jordan love

**sous chef** | mitchell davenport

# CRUDO

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## **Amberjack | 26**

sliced yellowtail, meyer lemon sorbetto, elderflower pickled grapes, lemon-vanilla bean creme fraiche, and crushed pistachio.

## **Carpaccio | 40**

shaved a5 wagyu, chilled bagna cauda, black garlic, arugula, parmigiano reggiano, and bottarga.

## **Oysters | 30**

kumamoto oysters, elderflower mignonette, and grilled lemon.

# STARTERS

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## **Meatballs | polpette | 23**

pork belly, guanciale, filet mignon, salsa di pomodoro, parmigiano reggiano, and basil.

## **Fried Provolone | provola frita | 16**

fried italian imported provolone, spicy calabrian chili aioli, chives, pesto sauce, and parmigiano reggiano.

## **Lobster Arancini | arancini all'astice | 28**

lobster risotto balls, tomato, fennel, buratta, truffle crema, chives, and parmigiano reggiano.

## **Spring Bruschetta | bruschette primaverili | 16**

garlic toasted ciabatta, lemon chive whipped ricotta, goat cheese, burrata, caramelized fennel, peas, asparagus, cured italian speck, and mint gremolata with balsamic.

## **Fried Calamari | calamaretti fritti | 24**

lightly battered fried calamaretti, truffle crema, and grilled lemon.

## **Baked Clams | vongole al forno | 27**

baked manilla clams with browned butter, bagna càuda bread crumbs and toasted almond crumble.

# ANTIPASTO

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## **Flower Salad** | insalata fiorita | **half 15** | **full 20**

mixed greens, elderflower pickled grapes, toasted macron almonds, vanilla crème fraîche, colston bassett stilton, and white balsamic elderflower vinaigrette.

## **Spring Salad** | insalata primaverile | **half 15** | **full 20**

arugula, mint, goat and burrata whipped ricotta with chive and citrus, caramelized fennel, peas, asparagus, pistachio, two year aged parmigiano reggiano and chamomile honey citrus vinaigrette.

## **Strawberry and Buffalo** | fragola e bufala | **half 16** | **full 21**

mixed greens, mint, basil, pickled shallots, macerated strawberries, pulled imported italian mozzarella di bufala, candied walnuts and honey champagne vinaigrette.

## **Caesar Salad** | insalata caesar | **half 13** | **full 18**

little gem lettuce, classic caesar dressing, two year aged parmigiano reggiano, pecorino romano, and roasted garlic ciabatta bread crumbs.

## **Prosciutto Plate** | 27

two year aged prosciutto di parma, stracciatella, macerated strawberries, pickled rhubarb, chamomile honey vinaigrette.

## **Cured Meats** | 26

two year aged prosciutto di parma, capocollo, bresaola, olives and grissini.

## **Imported Cheese** | 25

rabiola bosina, pecorino oro antico, two year parmigiano reggiano, nuts, and fruit preserves.

## **Meat and Cheese** 27

chefs choice of two imported cheeses and cured meats with nuts, fruit preserves, olives and grissini.

# NUOVA PIZZA

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## **Margherita Pizza** | 23

bianco di napoli pomodoro, basil, fior de latte mozzarella, parmigiano and evoo.

## **Cacio E Honey** | 24

parmigiano reggiano, pecorino romano, pulled burrata, italian truffle honey and cracked black pepper.

## **Roasted Fields** | 25

parmigiano, macerated strawberries, arugula, mint, basil, smoked italian speck, balsamic, and pulled imported mozzarella di bufala.

# PASTA ESTRUSA

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## **Bucatini alla Carbonara | 25**

bucatini pasta, tempera egg, pepper cured italian guanciale, parmigiano reggiano, pecorino romano, and pepe nero.

## **Rigatoni alla Vodka | 24**

extruded rigatoni pasta, spicy calabrian chili vodka sauce, chives, whipped ricotta, and basil oil.

## **Bucatini E Meatballs | 28**

bucatini pasta, pomodoro sauce, truffle pecorino fonduta, baked pork and beef meatballs, whipped ricotta, parmigiano reggiano, and basil.

## **Cacio E Pepe | 24**

rigatoni pasta, pecorino romano, pepe nero, parmigiano reggiano, pepper infused oro antico bread crumbs.

## **Lasagna Autentico | 28**

short rib beef and pork ragù, béchamel, pecorino fonduta, pomodoro, basil oil, and parmigiano reggiano.

# FATTO A MANO

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## **Potato Agnolotti | 26**

potato stuffed agnolotti with parmigiano reggiano, pecorino romano, whipped ricotta, cultured butter, italian guanciale, chives and fried garlic potato crumble.

## **Cappaletti di Morel | 28**

morel mushroom stuffed cappaletti with spring onion, mascarpone parmigiano reggiano, thyme, goat whipped ricotta, and creamy garlic wine sugo.

## **Farmer Ravioli | 28**

pork belly, filet mignon, guanciale, ricotta, parmigiano, basil pesto, and pomodoro.

## **Sweet Corn Caramelle | 25**

cultured buttermilk polenta with sweet corn, browned butter, chives, smoked celery, paprika, and creme fraîche.

## **Gnocchi alla Gricia | 26**

pan fried gnocchi, pepper cured guanciale, tartufo, parmigiano reggiano, and pecorino romano with pepper oro antico bread crumbs.

## SECONDO PIATTO

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### **Rack of Lamb | 38**

toasted pistachio crusted rack of lamb, parmigiano potato purée with burrata goat whipped citrus and chive ricotta, english pea and asparagus salad with a lamb bone demi-glace.

### **Duck Leg | 32**

olive oil and duck fat dug leg confit, with creamy parmigiano potato purée, a aged balsamic spring cherry arrostito mostarda glaze and chives.

### **Filetto Mignon | 48**

eight ounce black pepper crusted filet mignon, roasted garlic, parmigiano and pecorino butter, thyme, parmigiano potato purée, and grilled asparagus.

### **Chicken Parmigiana | 28**

tenderized fried chicken breast, bucatini extruded pasta, pomodoro sauce, melted burrata, two year aged parmigiano reggiano, pecorino romano fonduta, and basil.

### **Lobster Risotto | 44**

caramelized fennel risotto, italian truffle butter poached lobster, chervil, and white wine steamed manilla clams with browned butter bagna càuda bread crumbs, evoo, and chives.

### **Steak Florentine | 64**

bone-in twenty four ounce porterhouse with roasted garlic butter with parmigiano reggiano and pecorino romano with rosemary, grilled lemon and smoked sea salt.

### **Pan Seared Halibut | 38**

skin on pan seared halibut with white asparagus, white wine steamed manilla clams, morel mushrooms, english pea and browned butter hazelnut sugo.

### **Sticky Braised Porchetta | 30**

skin on braised pork belly, balsamic glaze, cultured buttermilk whipped polenta, calabrian marmalade carrots, and spring salad.

## CONTORNI

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### **Marmalade Carrots | 15**

pan fried carrots, honey calabrian chili marmalade and pistachio crumble

### **Tartufo e Asparagus | 15**

pan fried asparagus, truffle crema, fried potato crumble, parmigiano reggiano, citrus.

# UPCOMING EVENTS & TASTINGS

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## JOSEPH PHELPS

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el dorado hills town center

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march 26th

five course tasting menu by vacanza  
romana x joseph phelps vineyard in  
napa valley, ca.

*for reservations, please ask one of our hospitality team  
members for availability.*

## ELEMENT 79 WINERY

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el dorado hills town center

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april 9th

five course tasting menu by vacanza  
romana x element 79 winery and  
vineyard from Somerset, ca.

*for reservations, please ask one of our hospitality team  
members for availability.*

## TASTE OF VEUVE CLICQUOT

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el dorado hills town center

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april 30th

spring time patio picnic with our  
friends at veuve clicquot featuring  
champagne and small bites.

*for reservations, please ask one of our hospitality team  
members for availability.*