

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 **30**

kumamoto oysters, twin peaks peach mignonette, grilled meyer lemon.

FILET CARPACCIO | carpaccio di filetto **22**

carpaccio of filet mignon, roasted garlic aioli, black garlic, parmigiano reggiano, wild arugula, white truffle vinaigrette, and ciabatta.

YELLOWTAIL CRUDO | crudo di ricciola **20**

thin sliced yellowtail, acqua di strawberry, pink peppercorn pickled strawberries, cucumber, cold pressed olive oil, fresno chili, and basil.

CICCHETTI *small plates*

MEATBALLS | polpette **24**

filet mignon, pork belly, and smoked guanciale filled meatballs, ricotta, stratitella, basil, and pomodoro.

BRUSCHETTA **16**

grilled peaches, prosciutto, burrata, mint, basil, honey, calabrian chili, and sea salt.

LOBSTER BLOSSOM | fiore di aragosta **28**

lobster filled squash blossoms, tempura batter, hazelnut, honey, and chives.

CIBO FRITTO *fried food*

FRIED CALAMARI | calamaretti fritti **18**

fried squid, calabrian chili aioli, fried basil, sea salt, and grilled lemon.

CRISPY MOZZARELLA | mozzarella croccante **15**

imported fior de latte, italian spiced panko, calabrian spicy pomodoro, parmigiano, and chives.

PIZZA

MARGHERITA **23**

tomato, imported fior de latte mozzarella, parmigiano reggiano, basil and cold pressed olive oil.

DIAVOLA **26**

spicy calabrian chili, tomato, imported fior de latte mozzarella, soppressatta picante, and buratta.

ZUCCA **26**

fennel sausage, grilled italian summer squash, squash blossoms, imported fior de latte mozzarella and whipped ricotta.

INSALATA *salads*

PEACH CAPRESE | caprese alla pesca **18**

grilled summer peaches, torn herbs, hand pulled mozzarella, cucumbers, olive oil and balsamic.

CAESAR **11 half 16 full**

little gem lettuce, caesar dressing, parmigiano reggiano, garlic bread crumbs and torn ciabatta.

SUMMER SALAD **12 half 16 full**

mixed greens, honey roasted walnuts, pickled pink peppercorn strawberries, white balsamic and strawberry dressing, burrata, torn herbs and sea salt.

PASTA *classics*

CARBONARA **25**

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

CACIO E PEPE **23**

bucatini pasta, parmigiano reggiano, and pecorino romano, toasted black pepper and browned butter.

BUCCATINI & MEATBALLS **26**

bucatini pasta, tomato, whipped ricotta, basil and baked meatballs with filet mignon, pork belly and smoked guanciale.

PASTA *extruded*

SPICY POMODORO **24**

rigatoni pasta, calabrian chili sambal, tomato, whipped ricotta, and chives.

SHORT RIB RAGU **27**

braised beef short rib, pappardelle, beef and pork ragu, tomato, whipped ricotta, parmigiano and basil.

PASTA *filled pasta*

CORN AGNOLOTTI **26**

grilled corn filled agnolotti, whipped ricotta, hickory smoked celery salt, browned butter, and tendrils.

FARMER RAVIOLI **27**

filet mignon, ricotta, and guanciale filled pasta, tomato, pesto, basil and parmigiano

SUMMER SQUASH CARMELLES **26**

summer squash, whipped ricotta and italian sausage filled caramelles, squash blossoms and pecorino crema.

OSSO BUCCO RAVIOLI **27**

braised osso bucco filled ravioli, browned butter, rustic pulled ciabatta, chives and parmigiano.

ENTREES

- FRUTTI DI MARE RISOTTO** **30**
crab fat risotto, confit tomato, garlic, callamaretti, shrimp, scallops, and lobster.
- LASAGNA** **26**
layered lasagna, short rib ragu, white garlic bechamel, basil oil, and tomato.
- CHICKEN PARMIGIANO** **28**
italian breaded chicken, pecorino romano, parmigiano reggiano, buratta, buccatini and tomato.
- WHOLE BRANZINO** **36**
fire roasted seabass, torn herbs and olive gremolata.
- FILET MIGNON** **43**
filet mignon, sun-dried tomato and garlic creamed corn with tomato garlic butter.
- SCALLOPS** **35**
sea scallops, crab fat risotto, pea tendrills, garlic bechamel, and bread crumbs.
- LAMB CHOP** **37**
pistachio crusted lamb chop, potato puree, grilled zucchini, tendrills, and lamb sauce.
- PORK CHOP** **35**
fire roasted pork chop, balsamic herb glaze, grilled peach, arugula, and grilled lemon.

DESSERT

CAMPFIRE CANNOLI 14

chocolate cannoli filled with shaved chocolate, toasted marshmallow, and graham cracker dust.

TIRAMISU 13

layered espresso and mascarpone cake with chocolate and cream.

LEMON COOLER SAMMY 12

white chocolate lemon cooler cookies, vanilla bean gelato, and pistachio.

NEW YORK CHEESECAKE 12

classic new york cheesecake, mint, sliced peaches, and peach compote.

GELATO 11

ROTATING CINNAMON ROLL 13

vanilla bean patisserie

DRINKS

ESPRESSO 5

AMERICANO 5

AMARO 8

LIMONCELLO 8

FERNET 8

SAMBUCA 8

AMARETTO 8