



VACANZA *Romana*

WELCOME

We are infinitely thankful that you have made it here. With so many great options in El Dorado Hills alone, we are beyond grateful that you have chosen to spend your time with us.

Our remarkably talented team has come together in an effort to make a truly remarkable dining experience that showcases the best of Italian traditions and techniques, blended harmoniously with the bountiful flavors of Northern California. Our delicately curated seasonal menu celebrates the vibrant local produce and ingredients sourced from the captivating landscapes of this very region.

Our dedicated team is here to guide you through our menu, providing insights and recommendations to ensure that your dining experience with us at Vacanza Romana is nothing short of extraordinary.

Once again, we express our sincerest gratitude for choosing to dine with us. We are honored to have you as our guest and look forward to creating an amazing experience through exceptional food and warm hospitality.

BUON APPETITO!

CRUDO

SHARE

YELLOW TAIL

Pinot grigio & fig granita,
fig arrostita, white
balsamic aioli & mint. **\$20**

SALMON CANNOLI

Parmigiano cannoli, smoked
salmon, creme fraiche,
chives, salmon & salmon
roe. **\$27**

OYSTERS ON SHELL

Shucked kumamoto oysters,
prosecco mignonette, and
lemon. **\$28**

FILETTO CRUDO

Filet mignon tartare,
garlic whipped bone marrow,
capers, shallots, parsley &
grilled crostinis. **\$25**

BRUSCHETTA

Toasted crostini, honey,
ricotta, walnuts, roasted
fig, thyme, prosciutto di
parma and balsamic
reduction. **\$15**

BAKED MEATBALLS

Beef & pork meatballs,
tomato, ricotta,
mozzarella, parmigiano &
basil. **\$17**

MUSSELS AL VAPORE

Steamed mussels, tomato,
garlic, shallots, white
truffle, and toasted
crostinis. **\$ 19**

CALAMARI FRITTI

Fried Squid, lemon & pesto
crema. **\$19**

SNACKS

PROSCIUTTO DI PARMA

24 month aged prosciutto di
parma, plums, balsamic,
arugula. **\$17**

TALEGGIO FONDUTA

Melted taleggio, blistered
figs, smoked speck IGP,
pumpkin seeds, arugula,
toasted crostinis. **\$18**

CHEFS PLATE

Rotating cheese & cured
meats, figs, candied
walnuts, fig spread and
crostinis. **\$20**

MOZZARELLA CROCCANTE

Fried mozzarella, pesto
crema, tomato, parmigiano,
& basil. **\$14**

RISOTTO AL TARTUFO

Fried truffle risotto
balls, pecorino cream,
provolone & parmigiano. **\$15**

ROMAN ARTICHOKE

Golden fried artichokes,
pecorino cream & lemon. **\$14**

SALADS

	HALF	FULL		HALF	FULL
CLASSIC CAESAR Romaine lettuce, Caesar dressing, Parmigiano, garlic bread crumbs, garlic croutons.	\$10	\$15	TEMPLE DI VENUS Mixed greens, walnuts, buratta, blistered figs, honey and italian dressing.	\$11	\$16
ZUCCA Mixed greens, roasted delicata squash, pumpkin seeds, buratta, candied rosemary walnuts, pumpkin dressing.	\$11	\$16	BRUXELLES Roasted brussels sprouts, garlic grilled bread crumbs, anchovies, parmigiano, lemon and virgin olive oil.	\$10	\$15
FUNGHI Shaved cremini mushrooms, provolone, lemon dressing, parsley & arugula.	\$10	\$15	LATE HARVEST PLUM CAPRESE Plum, mozzarella, basil, olive oil and balsamic vinegar.		\$17

PIZZA

MARGHERITA Tomato, mozzarella, basil, parmigiano regiano, extra virgin olive oil.	\$23	BIANCA FUME Taleggio fonduta, mozzarella, parmigiano regiano, smoked speck and thyme.	\$26
IL FICO Fig Jam, blistered figs, mozzarella, parmigiano regiano, arugula, 24 month aged prosciutto di parma, balsamic reduction and extra virgin olive oil.	\$26	CREMA ALLA BEVERLY Crema fiache, ricotta, smoked atlantic salmon, salmon roe, and chives.	\$34
LAST LEAF Honey whipped ricotta, pumpkin seeds, roasted delicata squash, mozzarella, parmigiano regiano, extra virgin olive oil and watercress.	\$25	ISOLA Fried calamareti, 'nduja, garlic whipped potatoes, Calabrian chili, basil, parmigiano reggiano and extra virgin olive oil.	\$28

CLASSIC PASTAS

TOMATO & MEATBALLS

House made bucatini pasta, crushed tomato, parmigiano reggiano, ricotta, basil and beef and pork meatballs. **\$27**

CACIO E PEPE

Hand made rigonette pasta, crushed pepper, parmigiano reggiano, and pecorino romano DOP. **\$20**

CARBONARA

Pepper cured guanciale, house made bucatini, parmigiano reggiano, pecorino romano DOP and tempered egg yolk. **\$24**

FARMER RAVIOLI

Hand made ravioli with ground pepper cured guanciale, ground filet mignon, smoked pork jowel, ricotta, parmigiano reggiano, walnut pesto, crushed tomato and basil. **\$25**

FETTUCINE ALFREDO

Hand made pappardelle pasta, garlic, thyme, butter and parmigiano reggiano. **\$21**

HOUSE RAGU

Hand made pappardelle pasta, pork and beef house ragu, ricotta, parmigiano reggiano, and basil. **\$26**

RIGATONI ALLA VODKA

Spicy pepper cream sauce, tomato, parmigiano reggiano, house made rigatoni and basil. **\$23**

LASAGNA

House lasagna sheets, bechamel, beef & pork ragu, tomato, parmigiano reggiano and pecorino romano. **\$25**

HOUSE PASTAS

GNOCCHI ZUCCA

Roasted delicata squash gnocchi, honey whipped ricotta, candied rosemary walnuts, taleggio fonduta and watercress. **\$24**

BUTTERNUT SQUASH CAPPELLETTI

Hand made cappelletti with butternut squash, sage, honey and browned butter, and parmigiano reggiano. **\$23**

PUMPKIN RISOTTO

Roasted pumpkin, pecorino romano DOP, parmigiano reggiano, roasted pumpkin seeds, squash chips and sage. **\$24**

SHORT RIB AGNOLOTTI

Hand made agnolotti with braised short rib, garlic whipped potato, whipped bone marrow, thyme and short rib sugo. **\$27**

DOLCE STEPHANIE

Hand made caramelle pastas with honey whipped ricotta, buratta, rosemary candied walnuts, and basil. **\$23**

TALEGGIO RAVIOLI

Hand made ravioli with potato, chive, taleggio fonduta, blistered figs, arugula and parmigiano reggiano. **\$25**

ENTREES

CHICKEN PARMIGANO

Breaded fried chicken breast, mozzarella, house red sauce, parmigiano reggiano, sea salt, basil, and house made bucatini pasta. **\$27**

SHORT RIB

Balsamic glazed short rib, garlic whipped potato, short rib sugo, whipped bone marrow and thyme. **\$35**

PORK CHOP

Fire roasted eight ounce pork chop, balsamic citrus fig glaze, arugula salad, lemon, thyme and rosemary. **\$32**

OCTOPUS

Wild Spanish octopus, calabrian chili, roasted marble potatoes, 'nduja, basil and garlic whipped potato. **\$38**

DUCK BREAST

Pan fried duck breast, blistered fig, duck sugo, garlic whipped potato and delicata chips. **\$27**

LAMB

Seared lamb chop, pumpkin puree, roasted delicata squash, lamb sugo, sage, espresso and pumpkin seeds. **\$35**

FILET MIGNON

Eight ounce filet mignon, garlic whipped potato, thyme, garlic, and fried brussels in balsamic and parmigiano. **\$39**

SCALLOPS

Pan seared scallops, white Italian truffle butter, garlic whipped potato, guanciale, pecorino Romano DOP, whipped bone marrow and basil. **\$34**

BRANZINO

Whole European sea bass, oregano, lemon, garlic and arugula salad. **\$36**

SIDES

BRUSSELS

Fried brussels sprouts, parmigiano reggiano and balsamic vinegar. **\$10**

ROASTED SQUASH

Roasted delicata, parsley and pumpkin seeds, honey, and pumpkin puree. **\$11**

PECORINO POTATOES

Roasted marble potatoes, taleggio fonduta, and parmigiano reggiano. **\$13**

SPECIAL THANK YOU TO OUR PARTNERED FARMS AND PURVEYORS:

TWIN PEAKS
Newcastle, CA

YEUNG FARMS
West Sac, CA

UNCLE RAY
Sacramento, CA

MT. LASSEN
Paynes Creek, CA

LARSEN APPLE BARN
Camino, CA

JJ RAMOS
Hughson, CA

CERTIFIED MEAT
Fresno, CA

PITMAN FAMILY FARM
Hanford, CA

CLOVER DAIRY FARM
Petaluma, CA

FULLY BELLY FARM
Guinda, CA

MARYS DUCK
Sanger, CA

FARMER CHAD
Garden Valley, CA

GOURMETNGREEN
Sacramento

In a world where our connection to nature can sometimes feel distant, let us embrace the beauty of local farms and savor the flavors they bestow upon our plates. When we choose to nourish ourselves with the bounty of the land, we not only support our local communities but also honor the intricate balance between our farms and us. So let us celebrate the importance of making food from local farms, as it delights our senses and cultivates a sustainable and harmonious relationship with the community around us.