



LA PAROLACCIA

OSTERIA ITALIANA

Classic Roman Cuisine



Each dish is carefully thought out and prepared, please limit your substitutions

Bread Basket \$2

Rigatoni alla Carbonara	27	Lasagna	30
Homemade pasta with egg yolk, guanciale, black pepper and pecorino Romano		Classic lasagna layered with beef ragù, fresh mozzarella, bechamel, tomato sauce	
Bucatini all'Amatriciana	27	Pappardelle e Burrata	29
Homemade pasta with tomato sauce, guanciale, peperoncino and pecorino Romano		Homemade pasta, braised short ribs and asparagus. Sautéed with saffron cream, topped with fresh burrata	
Linguine Porto Rosso	25	Pappardelle alla Vaccinara	29
Homemade spinach pasta with basil pesto, sun dried tomato topped with fresh mozzarella - Add shrimp or chicken \$6		Homemade pasta in a braised oxtail ragù with tomato, pecorino and roasted pine nuts	
Spaghetti Nonna Malvina	27	Ravioli Ai Funghi	28
Small beef meatballs, tomato sauce, garlic, pecorino, basil, topped with extra virgin olive oil		Homemade Ravioli filled with mushrooms, ricotta and mozzarella. In a garlic cream sauce	
Marione	30	Ravioli di Astice e Gamberetti	30
Homemade bucatini with squid ink, clams, sea bass and shrimp. Sautéed in a spicy garlic tomato sauce		Homemade Ravioli filled with lobster meat, shrimp, ricotta in a limoncello liquor cream sauce, cherry tomatoes, shallots and lemon zest	
Paccheri Crema di Scampi	30	Timballo con Carne	29
Large rigatoni served in a rich cream sauce with lobster meat and tail, shrimp and tomato		Rigatoni with beef meatballs and sliced pork sausage in a tomato cream sauce, mushrooms, asparagus, and smoked mozzarella	
Gnocchi Zafferano	28	Branzino	32
Potato dumplings served in garlic saffron parmesan cream sauce with crumbled sausage, spinach and topped with fresh tomato		Pan-seared fish fillet with a lemon butter caper reduction, roasted cherry tomato and olives. Side of roasted potatoes and vegetables	
Bomboni con Salsiccia e Tartufo	29	Pollo Ripeno	31
Rigatoni, crumbled sausage, pancetta, arugula in a butter garlic sauce with pecorino cheese, black pepper and black truffle		Wood fired Jidori chicken breast filled with ricotta and spinach, topped with mushrooms. Finished with a saffron cream sauce. Served with roasted potatoes and vegetables	
Melanzane Parmigiana	25		
Floured then fried eggplant layered with tomato sauce, fresh mozzarella and basil			

Gluten free available for additional \$2
Options limited- Please let your server know
of any allergies

