



LA-PAROLACCIA

OSTERIA ITALIANA



Specializing in Classic Roman Cuisine

Each dish is carefully thought out and prepared, please limit your substitutions
Bread Basket \$2 | Homemade Focaccia, Garlic Rosemary \$8

ANTIPASTI

Suppli Roman rice croquettes with beef ragú and mozzarella	15	Sfigata Fresh mozzarella, ricotta, mushrooms, imported Italian ham, black truffle, arugula	24
Bruschetta e Caprese Grilled homemade bread, fresh chopped tomatoes, basil, garlic and sliced mozzarella	18	Italiana 1/3 Margherita, 1/3 Four cheese, mushroom and pancetta, 1/3 Basil pesto, cherry tomato and goat cheese. Sorry no substitutions or changes	24
Mozzarella Fritta Homemade fresh mozzarella, breaded and lightly fried with a spicy tomato sauce	17	Romana Fresh mozzarella cheese, pancetta, potatoes, sausage, garlic and rosemary	24
Burrata con Pesto Fresh creamy whole mozzarella filled with mascarpone, cherry tomatoes in a balsamic reduction and basil pesto, grilled bread	18	Funghi Fresh mozzarella cheese, goat cheese, porcini mushrooms, caramelized onions and roasted garlic. Add sausage \$3.50	23
Calamaretti Calamari, lightly fried served with a side of arrabbiata tomato sauce (Add Shrimp \$3)	18	Capricciosa Tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives and Parma Prosciutto. Add egg (sunny side up only) \$1.50	25

SALADS

Cesare Romaine lettuce, cherry tomatoes, parmesan, Caesar dressing, focaccia croutons	14	Calzone Etna Mozzarella, ricotta sauteed mushrooms, onions and sausage	25
Insalatina Mixed greens with tomatoes, Kalamata olives, shredded carrots in olive oil, red wine vinegar	12	Napoli Tomato sauce, fresh mozzarella, capers, Kalamata olives, anchovies and oregano	23
Rughetta Arugula, onions, olives, and shaved parmesan cheese in lemon vinaigrette	14	Burina Fresh mozzarella, sausage, spicy salami, arugula, parmesan and balsamic reduction	24

PIZZA



Margherita Tomato sauce, fresh mozzarella and fresh basil drizzled with extra virgin olive oil	19	Vegetariana Tomato sauce, roasted eggplant, zucchini, cherry tomatoes, caramelized onion, fresh mozzarella and basil	23
Sofia Tomato sauce, fresh burrata cheese, cherry tomatoes, basil, and Parma Prosciutto	27	Totti Half pizza / half calzone, tomato sauce, mozzarella, salami, sausage, mushrooms and arugula	24
Testarossa Tomato sauce, roasted tomatoes, carmelized onions, fresh mozzarella, dried olives and speck (smoked prosciutto)	24	Carbonara Pizza Fresh mozzarella, pecorino and pancetta and topped with an open face egg	25
		Diavola Fresh mozzarella, tomato sauce, spicy calabrese salami	24

Gluten friendly available, limited quantity. Additional \$3



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A ROMA SE MAGNA COSI`!

Spaghetti alla Carbonara 25
Spaghetti with egg yolk, guanciale, black pepper and pecorino Romano

Bucatini all'Amatriciana 25
Homemade pasta with tomato sauce, guanciale, peperoncino and pecorino Romano

Cannelloni al Forno 27
Homemade rolled pasta filled with spinach and ricotta. Oven baked, tomato basil sauce and mozzarella

Zozzona 27
Homemade rigatoni, guanciale, sausage, egg yolk, pecorino, tomato sauce

Bucatini Cacio e Pepe con Salciccia 26
Homemade pasta with pecorino Romano, black pepper and crumble sausage

Ravioli Ai Formaggi 27
Homemade ravioli filled parmesan, mozzarella, ricotta filled in a cacio e pepe sauce

Tagliolini Neri di Mare 27
Homemade squid ink fettuccine, sea bass, shrimp, calamari in lightly spicy garlic tomato sauce and cherry tomatoes

Spaghetti Nonna Malvina 25
Small beef meatballs, tomato sauce, garlic, pecorino, basil, topped with extra virgin olive oil

Pappardelle alla Vaccinara 27
Homemade pasta in a braised oxtail ragú with tomato and pecorino

Melanzane Parmigiana 23
Floured then fried eggplant layered with tomato sauce, fresh mozzarella and basil

IN ITALIA SI MANGIA COSI`!

Lasagna Modenese (Emilia-Romagna) 28
Classic lasagna layered with beef ragú, fresh mozzarella, bechamel, and tomato sauce

Gnocchi Zafferano (Lombardia) 27
Potato dumplings served in garlic saffron parmesan cream sauce with crumbled sausage, spinach and topped with fresh tomato

Fettuccine Napoletane (Campania) 26
Diced angus beef, grilled artichokes, sun dried tomatoes, garlic tomato sauce with a touch of cream

Tortellini Parmacotto (Emilia-Romagna) 26
Cheese tortellini with imported ham in a sage butter cream sauce

Ravioli di Astice e Gamberetti (Campania) 28
Homemade ravioli filled with lobster meat, shrimp and ricotta in a limoncello liquor cream sauce with cherry tomatoes, shallots and lemon zest

Pappardelle e Burrata (Veneto) 28
Homemade pasta, braised short ribs and asparagus. Sautéed with saffron cream and topped with fresh burrata

Bomboni con Salsiccia e Tartufo (Piemonte) 28
Rigatoni, crumbled sausage, pancetta, arugula in a butter garlic sauce with pecorino cheese, black pepper and black truffle

Timballo con Carne (Umbria) 27
Rigatoni with beef meatballs and sliced pork sausage in a tomato cream sauce with mushrooms and asparagus, smoked mozzarella

Ravioli Ai Funghi (Piemonte) 26
Homemade ravioli filled with mushrooms, ricotta and mozzarella. In a garlic cream sauce truffle oil

