

LA-PAROLACCIA

OSTERIA ITALIANA

Specializing in Classic Roman Cuisine



ANTIPASTI

Bruschetta 12.50

Grilled homemade bread, ricotta cheese, fresh chopped tomatoes, basil, garlic and extra virgin olive oil.

Mozzarella Fritta 13.50

Homemade fresh mozzarella, breaded and lightly fried with a lightly spicy tomato sauce.

Burrata con Pesto 15.50

Fresh creamy whole mozzarella filled with mascarpone, cherry tomatoes in a balsamic reduction and basil pesto, grilled bread.

Calamaretti 16

Calamari, bay shrimp, lightly fried served with a side of arrabbiata tomato sauce.

Caprese 14

Sliced Roma tomatoes, fresh mozzarella, extra virgin olive oil, and fresh basil.

SALADS

Cesare 11

Romaine lettuce, cherry tomatoes, fresh parmesan, Caesar dressing, focaccia croutons.

Insalatina 9

Mixed greens with tomatoes, Kalamata olives and shredded carrots in olive oil red wine vinegar.

Rughetta 11

Arugula, onions, olives, and shaved parmesan cheese in lemon vinaigrette.

Gorgonzola 11

Field greens, spinach, gorgonzola, onion and tomatoes served with balsamic dressing.

PIZZA

Our pizzas are made with a blend of soft wheat, organic 00' stone milled Italian flour including whole wheat high in protein and natural sourdough. All our doughs have a long fermentation process including biga, yielding best results for flavor and digestion.

Margherita 17

Tomato sauce, fresh mozzarella, fresh basil, drizzled with extra virgin olive oil.

Sofia 19.50

Tomato sauce, fresh burrata cheese, cherry tomatoes, basil, and Parma Prosciutto.

Italiana 19

1/3 Margherita, 1/3 Four cheese, mushroom and pancetta, 1/3 Basil pesto and goat cheese. Sorry no substitutions or changes.

Romana 19

Fresh mozzarella cheese, pancetta, potatoes, sausage, garlic and rosemary.

Funghi 19

Fresh mozzarella cheese, goat cheese, porcini mushrooms, caramelized onions, and roasted garlic. Add sausage \$3.50.

Capricciosa 19

Tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives, Parma Prosciutto. Add egg (sunny side up only) \$1.50.

Calzone Etna 19

Mozzarella, provolone, ricotta sauteed mushrooms, onions and sausage.

Napoli 18

Tomato sauce, fresh mozzarella, capers, Kalamata olives, anchovies and oregano.

Burina 19

Fresh mozzarella, sausage, spicy salami, arugula, parmesan, balsamic reduction.

Vegetariana 18

Tomato sauce roasted eggplant, zucchini, cherry tomatoes, caramelized onion, fresh mozzarella and basil.

Speck 19

Fresh mozzarella, ricotta, roasted zucchini, crispy speck and lemon zest.

Totti 19

Half pizza / half calzone, tomato sauce, mozzarella, salami, sausage, mushrooms, arugula.

Carbonara Pizza 19

Fresh mozzarella, pecorino, pancetta and topped with an open face egg.

Pugliese 19

Fresh mozzarella, broccoli rabe, sausage, garlic, and pecorino romano, calabrian chilli oil

Gluten friendly available, limited quantity. Additional \$3

LA-PAROLACCIA

OSTERIA ITALIANA



Specializing in Classic Roman Cuisine

PRIMI

Fettuccine alla Marchigiana.....18.50

Homemade fettuccine, grilled chicken breast, broccoli, sun-dried tomatoes in a white wine garlic cream sauce.

Ravioli di Astice e Gamberetti21

Homemade ravioli filled with lobster meat, shrimp and ricotta in a limoncello liquor cream sauce with cherry tomatoes, shallots and lemon zest.

Spaghetti Misto Mare (or Risotto).....21

Seabass, clams, shrimp, calamari in lightly spicy garlic tomato sauce, fresh diced tomatoes and olive oil.

Bomboni con Salsiccia e Tartufo19

Rigatoni, crumbled sausage, pancetta, arugula in a butter garlic sauce with pecorino cheese, black pepper and black truffle peel.

Spaghetti Nonna Malvina18.50

Small beef meatballs, tomato sauce, garlic, pecorino, basil, topped with extra virgin olive oil.

Ravioli al Funghi20

Homemade ravioli filled with mushrooms, ricotta and mozzarella. Baked in garlic cream sauce and truffle oil.

Ravioli di Spinaci e Ricotta19.50

Made in house spinach and ricotta ravioli served with fresh tomato, basil, onion, garlic tomato sauce, and topped with parmigiano.

Gnocchi alla Speck.....19.50

Potato dumplings served with speck, roasted walnuts, gorgonzola cream sauce. Topped with parmesan.

Rigatoni alla Bolognese18.50

Rigatoni with a beef ragu topped with mozzarella and fresh basil.

Gnocchi Zafferano.....18.50

Potato dumplings served in garlic saffron parmesan cream sauce with crumbled sausage, spinach and topped with fresh tomato.

Orecchiette alla Pugliese19

Small ear shaped pasta, sliced pork sausage, broccoli rabe in a lightly spicy roasted garlic white wine, toasted bread crumbs and pecorino.

BAKED FROM OUR WOOD BURNING OVEN

Tortellini alla Panna..... 19.50

Cheese tortellini with imported ham, prosciutto in a sage butter cream sauce with parmesan and mozzarella.

Lasagna Modenese21

Classic lasagna layered with beef ragu, ricotta cheese, fresh mozzarella, bechamel, and tomato sauce.

Melanzane Parmigiana18

Floured then fried eggplant layered with tomato sauce, fresh mozzarella and basil.

Ravioli di Formaggi.....19

Gorgonzola, parmesan, mozzarella and ricotta filled Ravioli baked in a cream sauce with fresh tomatoes and sage.

Timballo con Carne.....20

Rigatoni with small Italian beef meatballs and sliced pork sausage in a tomato cream sauce with mushrooms and asparagus, smoked mozzarella.

A ROMA SE MAGNA COSÌ!

Spaghetti alla Carbonara18

Spaghetti with egg yolk, pancetta, black pepper and shaved pecorino Romano.

Bucatini all'Amatriciana18

Homemade bucatini with tomato sauce, white wine, pancetta, peperoncino and pecorino Romano.

Spaghetti Cacio e Pepe16

Spaghetti with pecorino Romano and black pepper.

Bucatini Campo di Fiori19

Homemade bucatini with sausage, artichoke, pecorino black pepper, and egg yolk.

Pollo Fritto28

Lightly breaded and fried Jidori chicken breast topped with tomato sauce, mozzarella and basil.

Saltimbocca alla Romana28

Thinly sliced veal or chicken breast topped with prosciutto in a sage butter sauce with fresh parmesan.