



LA-PAROLACCIA

OSTERIA ITALIANA



Specializing in Classic Roman Cuisine

Each dish is carefully thought out and prepared, please limit your substitutions
Additional Bread Basket \$2

ANTIPASTI

Suppli.....15
Roman rice croquettes with ground beef and mozzarella

Bruschetta e Caprese16
Grilled homemade bread, fresh chopped tomatoes, basil, garlic and sliced mozzarella

Mozzarella Fritta.....16
Homemade fresh mozzarella, breaded and lightly fried with a lightly spicy tomato sauce

Burrata con Pesto.....16
Fresh creamy whole mozzarella filled with mascarpone, cherry tomatoes in a balsamic reduction and basil pesto, grilled bread

Calamaretti.....17
Calamari, lightly fried served with a side of arrabbiata tomato sauce (Add Shrimp \$3)

SALADS

Cesare.....13
Romaine lettuce, cherry tomatoes, fresh parmesan, Caesar dressing, focaccia croutons

Insalatina.....11
Mixed greens with tomatoes, Kalamata olives and shredded carrots in olive oil red wine vinegar

Rughetta.....13
Arugula, onions, olives, and shaved parmesan cheese in lemon vinaigrette

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.....18
Tomato sauce, fresh mozzarella and fresh basil drizzled with extra virgin olive oil

Sofia.....23
Tomato sauce, fresh burrata cheese, cherry tomatoes, basil, and Parma Prosciutto

Italiana.....21
1/3 Margherita, 1/3 Four cheese, mushroom and pancetta, 1/3 Basil pesto, cherry tomato and goat cheese. Sorry no substitutions or changes

Romana.....22
Fresh mozzarella cheese, pancetta, potatoes, sausage, garlic and rosemary

Funghi21
Fresh mozzarella cheese, goat cheese, porcini mushrooms, caramelized onions and roasted garlic. Add sausage \$3.50

Capricciosa.....22
Tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives and Parma Prosciutto. Add egg (sunny side up only) \$1.50

Calzone Etna.....21
Mozzarella, provolone, ricotta sauteed mushrooms, onions and sausage

Napoli19
Tomato sauce, fresh mozzarella, capers, Kalamata olives, anchovies and oregano

Burina.....21
Fresh mozzarella, sausage, spicy salami, arugula, parmesan and balsamic reduction

Vegetariana19
Tomato sauce, roasted eggplant, zucchini, cherry tomatoes, caramelized onion, fresh mozzarella and basil

Totti22
Half pizza / half calzone, tomato sauce, mozzarella, salami, sausage, mushrooms and arugula

Carbonara Pizza21
Fresh mozzarella, pecorino and pancetta and topped with an open face egg

Focaccia Completa20
Arugula, prosciutto, cherry tomato and burrata (add white truffle oil \$3)

Navona.....20
Fresh mozzarella, spinach, pancetta, ricotta, garlic and lemon zest

Gluten friendly available, limited quantity. Additional \$3



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PRIMI

Fettuccine alla Marchigiana21
Fettuccine, grilled chicken breast, broccoli, sun-dried tomatoes in a white wine garlic cream sauce

Ravioli di Astice e Gamberetti24
Homemade ravioli filled with lobster meat, shrimp and ricotta in a limoncello liquor cream sauce with cherry tomatoes, shallots and lemon zest

Spaghetti Mare Bello24
Seabass, shrimp, calamari in lightly spicy garlic tomato sauce, fresh diced tomatoes and olive oil

Bomboni con Salsiccia e Tartufo24
Rigatoni, crumbled sausage, pancetta, arugula in a butter garlic sauce with pecorino cheese, black pepper and black truffle

Spaghetti Nonna Malvina21
Small beef meatballs, tomato sauce, garlic, pecorino, basil, topped with extra virgin olive oil

Ravioli al Funghi23
Homemade ravioli filled with mushrooms, ricotta and mozzarella with garlic cream sauce and truffle oil

Rigatoni al Ragù21
Rigatoni with a beef ragù topped with shaved parmesan and fresh basil

Gnocchi Zafferano22
Potato dumplings served in garlic saffron parmesan cream sauce with crumbled sausage, spinach and topped with fresh tomato

Tortellini Prosciutto23
Cheese tortellini with prosciutto in a sage butter cream sauce with parmesan and mozzarella

Pappardelle e Burrata25
Homemade pappardelle, braised short ribs and asparagus. Sautéed with saffron cream and topped with fresh burrata

Lasagna Modenese24
Classic lasagna layered with beef ragù, ricotta cheese, fresh mozzarella, bechamel, and tomato sauce

Melanzane Parmigiana19
Floured then fried eggplant layered with tomato sauce, fresh mozzarella and basil

Timballo con Carne24
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 Carbonara21
Spaghetti with egg yolk, guanciale, black pepper and pecorino Romano

Bucatini all'Amatriciana21
Homemade bucatini with tomato sauce, white wine, guanciale, peperoncino and pecorino Romano

Spaghetti Cacio e Pepe19
Spaghetti with pecorino Romano and black pepper

Cannelloni al Forno24
Homemade rolled pasta filled with spinach and ricotta. Oven baked, tomato basil sauce and mozzarella

Pappardelle alle Vongole Veraci25
Homemade pappardelle with clams, chopped shrimp, garlic, cherry tomatoes and extra virgin olive oil (upon availability)

Pollo Fritto30
Lightly breaded and fried Jidori chicken breast topped with tomato sauce, mozzarella and basil

Bucatini alla Gricia21
Homemade bucatini with guanciale, pecorino, black pepper and artichokes

