



LA-PAROLACCIA

OSTERIA ITALIANA



Classic Roman Cuisine

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

Bread Basket \$2

ANTIPASTI

Suppli 16
Roman rice croquettes with beef ragú, mozzarella and pecorino

Bruschetta 16
Ciabatta bread, topped with fresh tomatoes, basil, and garlic

Burrata 18
Fresh creamy whole mozzarella filled with stracciatella, sliced fresh tomato and arugula

Calamaretti 18
Calamari, lightly fried served with a side of arrabbiata tomato sauce (Add Shrimp \$3)

Piatto Misto 27
Platted prosciutto, mortadella, salame calabrese and olives. Served with homemade focaccia and Stracciatella

Focaccetta 10
Thin, crispy focaccia with sea salt, rosemary and roasted garlic. Served with sun dried tomato pesto

SALADS

Cesare 14
Romaine lettuce, cherry tomatoes, parmesan, Caesar dressing, focaccia croutons

Insalatina 12
Mixed greens with tomatoes, Kalamata olives, shredded carrots in olive oil, red wine vinegar

Rughetta 14
Arugula, onions, olives, and shaved parmesan cheese in lemon vinaigrette

Gorgonzola 14
Spinach mixed with caramelized walnuts, gorgonzola, onion, balsamic vinaigrette, shaved parmigian and basil

PIZZA

Margherita 20
Tomato sauce, fresh mozzarella and fresh basil extra virgin olive oil

Sofia 27
Tomato sauce, fresh burrata, cherry tomatoes, basil, and Parma Prosciutto

Sfigata 24
Fresh mozzarella, ricotta, mushrooms, imported Italian ham, black truffle, arugula

Romana 24
Fresh mozzarella cheese, pancetta, potatoes, sausage, and rosemary

Funghi 23
Fresh mozzarella cheese, goat cheese, porcini mushrooms, caramelized onions and roasted garlic. Add sausage \$3.50

Capricciosa 25
Tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives and Parma Prosciutto. Add egg (sunny side up only) \$2

Scamorza 25
Smoked mozzarella, salame calabrese, roasted tomato, grilled eggplant and basil

Burina 24
Fresh mozzarella, sausage, spicy salami, arugula, parmesan and balsamic reduction

Vegetariana 23
Tomato sauce, roasted eggplant, zucchini, roasted tomatoes, caramelized onion, fresh mozzarella, basil

Totti 24
Half pizza / half calzone, tomato sauce, mozzarella, salami, sausage, mushrooms, arugula

Carbonara Pizza 25
Fresh mozzarella, pecorino and pancetta and topped with an open face egg

Diavola 24
Fresh mozzarella, tomato sauce, spicy calabrese salami

Testarossa 26
Tomato sauce, roasted tomatoes, caramelized onions, fresh mozzarella, dried olives and speck (smoked prosciutto)



Gluten friendly available, limited quantity. Additional \$3



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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

Linguine Porto Rosso 25

Homemade spinach pasta with basil pesto, sun dried tomato topped with fresh mozzarella

Spaghetti Nonna Malvina 26

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

Marione 28

Homemade bucatini with squid ink, clams, calamari and shrimp. Sautéed in a spicy garlic white wine sauce with cherry tomatoes

Cannelloni Spinaci 26

Homemade fresh pasta rolled with spinach and ricotta. Oven baked in marinara, topped with béchamel & mozzarella

Paccheri Crema di Scampi 29

Homemade large rigatoni served in a rich cream sauce with lobster tail, shrimp and tomato

Gnocchi Zafferano 27

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

Bomboni con Salsiccia e Tartufo 28

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

Lasagna 28

Classic lasagna layered with beef ragú, fresh mozzarella, bechamel, and tomato sauce

Pappardelle e Burrata 28

Homemade pasta, braised short ribs and asparagus. Sautéed with saffron cream and topped with fresh burrata

Pappardelle alla Vaccinara 28

Homemade pasta in a braised oxtail ragú with tomato, pecorino and roasted pine nuts

Ravioli Ai Funghi 27

Homemade Ravioli filled with mushrooms, ricotta and mozzarella. In a garlic cream sauce topped with truffle oil

Ravioli di Astice e Gamberetti 28

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

Timballo con Carne 28

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

Melanzane Parmigiana 24

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

Branzino 34

Pan-seared fillet with a lemon butter caper reduction, roasted cherry tomato and olives. Side of roasted potatoes and vegetables

Pollo Ripieno 29

Wood fired Jidori chicken breast filled with ricotta and spinach, topped with golden oyster mushrooms finished with a saffron cream sauce. Served with roasted potatoes and vegetables

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

