



# 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 beef ragú and mozzarella

**Bruschetta e Caprese** ..... 17  
Grilled homemade bread, fresh chopped tomatoes, basil, garlic and sliced mozzarella

**Mozzarella Fritta** ..... 17  
Homemade fresh mozzarella, breaded and lightly fried with a spicy tomato sauce

**Burrata con Pesto** ..... 17  
Fresh creamy whole mozzarella filled with mascarpone, cherry tomatoes in a balsamic reduction and basil pesto, grilled bread

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

### SALADS

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

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

**Rughetta** ..... 14  
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** ..... 19  
Tomato sauce, fresh mozzarella and fresh basil drizzled with extra virgin olive oil

**Sofia** ..... 25  
Tomato sauce, fresh burrata cheese, cherry tomatoes, basil, and Parma Prosciutto

**Italiana** ..... 23  
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** ..... 23  
Fresh mozzarella cheese, pancetta, potatoes, sausage, garlic and rosemary

**Funghi** ..... 22  
Fresh mozzarella cheese, goat cheese, porcini mushrooms, caramelized onions and roasted garlic. Add sausage \$3.50

**Capricciosa** ..... 24  
Tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives and Parma Prosciutto. Add egg (sunny side up only) \$1.50

**Calzone Etna** ..... 23  
Mozzarella, provolone, ricotta sauteed mushrooms, onions and sausage

**Napoli** ..... 20  
Tomato sauce, fresh mozzarella, capers, Kalamata olives, anchovies and oregano

**Burina** ..... 22  
Fresh mozzarella, sausage, spicy salami, arugula, parmesan and balsamic reduction

**Vegetariana** ..... 22  
Tomato sauce, roasted eggplant, zucchini, cherry tomatoes, caramelized onion, fresh mozzarella and basil

**Totti** ..... 23  
Half pizza / half calzone, tomato sauce, mozzarella, salami, sausage, mushrooms and arugula

**Carbonara Pizza** ..... 23  
Fresh mozzarella, pecorino and pancetta and topped with an open face egg

**Focaccia Completa** ..... 20  
Arugula, prosciutto, cherry tomato and burrata (add white truffle oil \$3)

*Gluten friendly available, limited quantity. Additional \$3*





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### PRIMI

**Fettuccine alla Marchigiana**.....22  
Fettuccine, grilled chicken breast, broccoli, sun-dried tomatoes in a white wine garlic cream sauce

**Ravioli di Astice e Gamberetti**.....25  
Homemade ravioli filled with lobster meat, shrimp and ricotta in a limoncello liquor cream sauce with cherry tomatoes, shallots and lemon zest

**Pappardelle di Mare** .....26  
Homemade pappardelle, seabass, shrimp, calamari in lightly spicy garlic tomato sauce, fresh diced tomatoes and olive oil

**Bomboni con Salsiccia e Tartufo**.....26  
Rigatoni, crumbled sausage, pancetta, arugula in a butter garlic sauce with pecorino cheese, black pepper and black truffle

**Spaghetti Nonna Malvina**.....22  
Small beef meatballs, tomato sauce, garlic, pecorino, basil, topped with extra virgin olive oil

**Ravioli al Funghi**.....24  
Homemade ravioli filled with mushrooms, ricotta and mozzarella with garlic cream sauce and truffle oil

**Rigatoni al Ragù**.....22  
Rigatoni with a beef ragù topped with shaved parmesan and fresh basil

**Gnocchi Zafferano**.....24  
Potato dumplings served in garlic saffron parmesan cream sauce with crumbled sausage, spinach and topped with fresh tomato

**Tortellini Prosciutto**.....24  
Cheese tortellini with prosciutto in a sage butter cream sauce with parmesan and mozzarella

**Pappardelle e Burrata**.....26  
Homemade pappardelle, braised short ribs and asparagus. Sautéed with saffron cream and topped with fresh burrata

**Lasagna Modenese**.....26  
Classic lasagna layered with beef ragù, ricotta cheese, fresh mozzarella, bechamel, and tomato sauce

**Melanzane Parmigiana**.....20  
Floured then fried eggplant layered with tomato sauce, fresh mozzarella and basil

**Timballo con Carne**.....25  
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 Carbonara**.....22  
Homemade spaghetti with egg yolk, guanciale, black pepper and pecorino Romano

**Bucatini all'Amatriciana**.....22  
Homemade bucatini with tomato sauce, white wine, guanciale, peperoncino and pecorino Romano

**Bucatini Cacio e Pepe**.....21  
Homemade bucatini with pecorino Romano and black pepper

**Cannelloni al Forno**.....25  
Homemade rolled pasta filled with spinach and ricotta. Oven baked, tomato basil sauce and mozzarella

**Spaghetti alle Vongole**.....27  
Homemade spaghetti with clams, garlic, cherry tomatoes and extra virgin olive oil (upon availability)

**Pollo Fritto**.....32  
Lightly breaded and fried Jidori chicken breast topped with tomato sauce, mozzarella and basil

**Ravioli al Formaggi**.....23  
Parmesan, mozzarella, ricotta filled in a cacio e pepe sauce (add pancetta \$4)

