



# LA-PAROLACCIA

OSTERIA ITALIANA



*Traditional Roman Cuisine*

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

## ANTIPASTI

- Suppli** 16  
Roman rice croquettes with beef ragù, mozzarella and pecorino
- Bruschetta Pomodoro e Mozzarella** 20  
Toasted ciabatta bread with diced fresh tomato, garlic, mozzarella and olive oil.
- Burrata e Prosciutto** 27  
Thin Focaccia served with burrata, olives, arugula and Parma Prosciutto
- Calamaretti** 20  
Calamari, lightly fried served with a side of arrabbiata tomato sauce (Add Shrimp \$6)
- Mozzarella Fritta** 19  
Fresh mozzarella, breaded then fried and topped with pecorino. Served with a side of marinara
- Focaccetta** 13  
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** 13  
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** 15  
Mixed greens with caramelized walnuts, gorgonzola, onion, balsamic vinaigrette, shaved parmigiano

**Add Shrimp or Chicken \$6**

## PIZZA

- Margherita** 22  
Tomato sauce, fresh mozzarella, basil and extra virgin olive oil
- Sofia** 27  
Tomato sauce, fresh burrata, cherry tomatoes, basil, and Parma Prosciutto
- Sfigata** 27  
Fresh mozzarella, ricotta, mushrooms, imported Italian ham, black truffle, arugula
- Romana** 25  
Fresh mozzarella cheese, pancetta, potatoes, sausage, and rosemary
- Funghi** 25  
Fresh mozzarella cheese, goat cheese, porcini mushrooms, caramelized onions and roasted garlic. Add sausage \$4
- Capricciosa** 27  
Tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives and Parma Prosciutto. Add egg (sunny side up only) \$2
- Burina** 26  
Fresh mozzarella, sausage, spicy salami, arugula, parmesan and balsamic reduction
- Vegetariana** 24  
Tomato sauce, roasted eggplant, zucchini, roasted tomatoes, caramelized onion, fresh mozzarella, basil
- Totti** 25  
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)

***Pizza cotta nel forno a legna, come 'na volta, impasto leggero, digeribile, e fragrante, fondo croccante con leggere note affumicate. Saperi semplici, veri, che profumano di tradizione.***

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



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## OSTERIA ITALIANA



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<b>Carbonara</b> Rigatoni with egg yolk, guanciale, black pepper and pecorino Romano	28	<b>Lasagna</b> Classic lasagna layered with beef ragú, fresh mozzarella, bechamel, tomato sauce	32
<b>Amatriciana</b> Homemade spaghetti with tomato sauce, guanciale, peperoncino and pecorino Romano	28	<b>Pappardelle e Burrata</b> Homemade pasta, braised short ribs and asparagus. Sautéed with saffron cream, topped with fresh burrata	30
<b>Porto Rosso</b> Homemade linguine pasta with basil pesto, sun dried tomato topped with fresh mozzarella - Add shrimp or chicken \$6	26	<b>Pappardelle alla Vaccinara</b> Homemade pasta in a braised oxtail ragú with tomato, pecorino and roasted pine nuts	30
<b>Nonna Malvina</b> Spaghetti with small beef meatballs, tomato sauce, garlic, pecorino, basil, topped with extra virgin olive oil.	29	<b>Ravioli Formaggi</b> Homemade ravioli filled with, ricotta, parmigiano mozzarella and gorgonzola. Sautéed with mushroom in a garlic cream sauce Add truffle oil \$2	29
<b>Paccheri Crema di Scampi</b> Large rigatoni served in a rich cream sauce with lobster meat and tail, diced shrimp and tomato	32	<b>Ravioli di Astice e Gamberetti</b> Homemade Ravioli filled with lobster meat, shrimp, ricotta in a limoncello liquor cream sauce, cherry tomatoes, shallots and lemon zest	30
<b>Gnocchi Zafferano</b> Potato dumplings served in a parmesan garlic saffron cream sauce with crumbled sausage and spinach. Finished with fresh tomato	29	<b>Timballo con Carne</b> Rigatoni with beef meatballs and sliced pork sausage in a tomato cream sauce, mushrooms, asparagus, and smoked mozzarella	30
<b>Linguine al Pontile</b> Homemade linguini with clams, sea bass and shrimp. Sautéed in a spicy garlic tomato sauce.	33	<b>Branzino</b> Pan-seared fish fillet with a lemon butter caper reduction, roasted cherry tomato and olives. Side of roasted potatoes and vegetables.	33
<b>Bomboni con Salsiccia e Tartufo</b> Rigatoni, crumbled sausage, pancetta, arugula in a butter garlic sauce with pecorino cheese, black pepper and black truffle.	30	<b>Pollo Ripeno</b> Wood fired Jidori chicken breast filled with ricotta and spinach, topped with mushrooms. Finished with a saffron cream sauce. Served with roasted potatoes and vegetables.	33
<b>Melanzane Parmigiana</b> Floured then fried eggplant layered with tomato sauce, fresh mozzarella and basil.	28		

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

