



LA-PAROLACCIA

OSTERIA ITALIANA



Specializing in Classic Roman Cuisine

ANTIPASTI

Bruschetta	13	Italiana	20
Grilled homemade bread, ricotta cheese, fresh chopped tomatoes, basil, garlic and extra virgin olive oil.		1/3 Margherita, 1/3 Four cheese, mushroom and pancetta, 1/3 Basil pesto and goat cheese. Sorry no substitutions or changes.	
Mozzarella Fritta	15	Romana	20
Homemade fresh mozzarella, breaded and lightly fried with a lightly spicy tomato sauce.		Fresh mozzarella cheese, pancetta, potatoes, sausage, garlic and rosemary.	
Burrata con Pesto	16	Funghi	20
Fresh creamy whole mozzarella filled with mascarpone, cherry tomatoes in a balsamic reduction and basil pesto, grilled bread.		Fresh mozzarella cheese, goat cheese, porcini mushrooms, caramelized onions, and roasted garlic. Add sausage \$3.50.	
Calamaretti	17	Capricciosa	20
Calamari, bay shrimp, lightly fried served with a side of arrabiata tomato sauce.		Tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives, Parma Prosciutto. Add egg (sunny side up only) \$1.50.	
Caprese	15	Calzone Etna	20
Sliced Roma tomatoes, fresh mozzarella, extra virgin olive oil, and fresh basil.		Mozzarella, provolone, ricotta sauteed mushrooms, onions and sausage.	

SALADS

Cesare	12	Napoli	19
Romaine lettuce, cherry tomatoes, fresh parmesan, Caesar dressing, focaccia croutons.		Tomato sauce, fresh mozzarella, capers, Kalamata olives, anchovies and oregano.	
Insalatina	10	Burina	20
Mixed greens with tomatoes, Kalamata olives and shredded carrots in olive oil red wine vinegar.		Fresh mozzarella, sausage, spicy salami, arugula, parmesan, balsamic reduction.	
Rughetta	12	Vegetariana	19
Arugula, onions, olives, and shaved parmesan cheese in lemon vinaigrette.		Tomato sauce roasted eggplant, zucchini, cherry tomatoes, caramelized onion, fresh mozzarella and basil.	
Gorgonzola	12	Totti	20
Field greens, spinach, gorgonzola, onion and tomatoes served with balsamic dressing.		Half pizza / half calzone, tomato sauce, mozzarella, salami, sausage, mushrooms, arugula.	

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	Carbonara Pizza	20
Tomato sauce, fresh mozzarella, fresh basil, drizzled with extra virgin olive oil.		Fresh mozzarella, pecorino, pancetta and topped with an open face egg.	
Sofia	22	Focaccia Completa	19
Tomato sauce, fresh burrata cheese, cherry tomatoes, basil, and Parma Prosciutto.		Arugula, prosciutto, cherry tomato, burrata (add white truffle oil \$3).	

Gluten friendly available, limited quantity. Additional \$3



LA-PAROLACCIA

OSTERIA ITALIANA

Specializing in Classic Roman Cuisine



PRIMI

Fettuccine alla Marchigiana 19

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

Ravioli di Astice e Gamberetti 23

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) 24

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

Bomboni con Salsiccia e Tartufo 21

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

Spaghetti Nonna Malvina 19

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

Ravioli al Funghi 21

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

Ravioli di Spinaci e Ricotta 21

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

Rigatoni alla Bolognese 20

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

Gnocchi Zafferano 20

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

BAKED FROM OUR WOOD BURNING OVEN

Tortellini alla Panna 21

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

Lasagna Modenese 24

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

Melanzane Parmigiana 18

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

Ravioli di Formaggi 20

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

Timballo con Carne 22

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 19

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

Rigatoni all'Amatriciana 19

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

Spaghetti Cacio e Pepe 17

Spaghetti with pecorino Romano and black pepper.

Pollo Fritto 30

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

