



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

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| Bruschetta 14 | Italiana 21 |
| 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 16 | Romana 22 |
| 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 21 |
| 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 22 |
| Calamari, lightly fried served with a side of arrabbiata tomato sauce | Tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives and Parma Prosciutto. Add egg (sunny side up only) \$1.50 |
| Caprese 15 | Calzone Etna 21 |
| Sliced Roma tomatoes, fresh mozzarella, extra virgin olive oil, and fresh basil | Mozzarella, provolone, ricotta sauteed mushrooms, onions and sausage |

SALADS

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| Cesare 13 | Napoli 19 |
| Romaine lettuce, cherry tomatoes, fresh parmesan, Caesar dressing, focaccia croutons | Tomato sauce, fresh mozzarella, capers, Kalamata olives, anchovies and oregano |
| Insalatina 11 | Burina 21 |
| Mixed greens with tomatoes, Kalamata olives and shredded carrots in olive oil red wine vinegar | Fresh mozzarella, sausage, spicy salami, arugula, parmesan and balsamic reduction |
| Rughetta 13 | 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 13 | Totti 22 |
| Field greens, spinach, gorgonzola, onion and tomatoes served with balsamic dressing | Half pizza / half calzone, tomato sauce, mozzarella, salami, sausage, mushrooms and 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.

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| Margherita 18 | Carbonara Pizza 21 |
| Tomato sauce, fresh mozzarella and fresh basil drizzled with extra virgin olive oil | Fresh mozzarella, pecorino and pancetta and topped with an open face egg |
| Sofia 23 | Focaccia Completa 20 |
| Tomato sauce, fresh burrata cheese, cherry tomatoes, basil, and Parma Prosciutto | 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.....19
Fettuccine, grilled chicken breast, broccoli, sun-dried tomatoes in a white wine garlic cream sauce

Ravioli di Astice e Gamberetti.....24
Homemade ravioli filled with lobster meat, shrimp and ricotta in a limoncello liquor cream sauce with cherry tomatoes, shallots and lemon zest

Spaghetti Mare Bello (or Risotto).....24
Seabass, shrimp, calamari in lightly spicy garlic tomato sauce, fresh diced tomatoes and olive oil

Bomboni con Salsiccia e Tartufo.....22
Rigatoni, crumbled sausage, pancetta, arugula in a butter garlic sauce with pecorino cheese, black pepper and black truffle

Spaghetti Nonna Malvina.....20
Small beef meatballs, tomato sauce, garlic, pecorino, basil, topped with extra virgin olive oil

Ravioli al Funghi.....22
Homemade ravioli filled with mushrooms, ricotta and mozzarella with garlic cream sauce and truffle oil

Ravioli di Spinaci e Ricotta.....22
Made in house spinach and ricotta ravioli served with fresh tomato, basil, onion and garlic tomato sauce

Rigatoni al Ragù.....20
Rigatoni with a beef ragù topped with shaved parmesan and fresh basil

Gnocchi Zafferano.....21
Potato dumplings served in garlic saffron parmesan cream sauce with crumbled sausage, spinach and topped with fresh tomato

Tortellini Prosciutto E Piselli.....22
Cheese tortellini with prosciutto and peas in a sage butter cream sauce with parmesan and mozzarella

Pappardelle e Burrata.....24
Homemade pappardelle, braised short ribs and asparagus. Sautéed with saffron cream and topped with fresh burrata.

Lasagna Modenese.....24
Classic lasagna layered with beef ragù, ricotta cheese, fresh mozzarella, bechamel, and tomato sauce

Melanzane Parmigiana.....18
Floured then fried eggplant layered with tomato sauce, fresh mozzarella and basil

Timballo con Carne.....24
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.....20
Spaghetti with egg yolk, pancetta or guanciale (upon request), black pepper and pecorino Romano

Bucatini all'Amatriciana or Rigatoni.....20
Homemade bucatini with tomato sauce, white wine, pancetta or guanciale (upon request), peperoncino and pecorino Romano

Spaghetti Cacio e Pepe.....18
Spaghetti with pecorino Romano and black pepper

Bucatini alla Puttanesca.....19
Homemade bucatini, garlic, capers, anchovies, olives, and tomato sauce

Pappardelle alle Vongole Veraci.....24
Homemade pappardelle with clams, chopped shrimp, garlic, cherry tomatoes and extra virgin olive oil (upon availability)

Spigola al Limone.....35
Branzino with lemon capers sauce

