

Yesterday...





ANTIPASTI

Appetizers

La Villetta's Roman appetizers

Fagioli con le Cotiche - *Stewed Beans and Porkrinds* _____

Bollito alla "Picchiapo" - *Pulled Veal with Spices* _____

Melanzane al Basilico - *Eggplant in a Tomato Basil Sauce* _____

Polpettine Sor Ada - *Meatballs in a Tomato Sauce* _____

Polpettine alla Carbonara - *Fried Meatballs with Carbonara Sauce* _____
(Eggs, Pecorino Cheese, Black Pepper & Pork Cheek)

Trippa alla Romana - *Roman style Tripe in a Tomato and Mint Sauce* _____

Trionfo de Ciotoline tutte insieme - *All Six Roman Appetizers* _____

La Bufala Calda Tartufata - *Buffalo Mozzarella with a Black Truffle Sauce* - Each _____

FRIED SPECIALTIES

Il Fritto Romano _____

Assorted Fried Roman Food: 4 Suppli, 1 Zucchini Flower, 1 Cod Fillet

Suppli - *Fried Rice Balls with Various Flavors* _____ Each _____

Alla Romana - *Tomato Ragù*

Cacio e Pepe - *Cheese & Black Pepper*

Amatriciana - *Tomato Sauce with Pork Cheek & Pecorino cheese*

Er Fiore de Zucca - *Fried Zucchini Flower stuffed with Mozzarella and Anchovy* _____ Each _____

Er Filetto de Baccalà - *Fried Cod Fillet* _____ Each _____

Porchetta - *Slow-roasted Spiced Pork* _____ Big _____ Small _____

SEASONAL APPETIZERS

Carciofi alla Romana - *Steamed Artichokes with Spices, Garlic and Mint* _____ Each _____

Carciofi alla Giudia - *Fried Artichokes* _____ Each _____

PINSA ROMANA - Roman Focaccia

Semplice al Rosmarino - *Oil, Salt & Rosemary* _____

Colosseo - *Yellow Tomatoes, Pork Cheek, Basil, Buffalo Mozzarella & Black Pepper* _____



Pinsa Prosciutto e Fichi - *Ham & Figs (Seasonal)* _____

Cacio e Pepe - *Pecorino Cheese & Black Pepper* _____

Pinsa co le Puntarelle, l'Alicetta e la Burrata (Seasonal) _____

Crunchy Chicory Anchovies and Burrata Cheese

Pinsa co li Fichi - *Focaccia with Figs (Seasonal)* _____



PRIMI PIATTI

Pastas

CLASSICS

Rigatoni alla Carbonara

Short Pasta with Eggs, Pecorino Cheese, Pork Cheek & Black Pepper

Pici all'Amatriciana

Long Pasta with Tomato Sauce, Pork Cheek & Pecorino Cheese

Tonnarello a Cacio & Pepe

Long Pasta with Pecorino Cheese & Black Pepper

Tonnarello alla Gricia

Long Pasta with Pecorino Cheese & Black Pepper

Rigatoni co la Pagliata

Short Pasta with the Intestines of Milk-Fed Veal in a Tomato Sauce

Rigatoni alla Vaccinara

Short Pasta with Oxtail Stewed in a Tomato Sauce

Gnocchi Aglio, Olio e Peperoncino cor Pecorino

Potato Dumplings with Olive Oil, Garlic, Hot Pepper & Pecorino Cheese

Gnocchi all'Arrabbiata

garlic, tomato, parsley, chilli

LA VILLETTA SPECIALTIES:

Spghettone alla Carbonara con Tartufo nero

Long Pasta with Carbonara Sauce and Fresh Black Truffle

Tonnarello Cacio & Pepe Tartufata

Long Pasta with Pecorino Cheese, Black Pepper & Black Truffle

Raviolo Cacio & Pepe cor guancialetto croccante, tartufo nero e pecorino romano

Ravioli filled with Cheese & Pepper topped with Pork Cheek, Black Truffle & Pecorino Cheese

Fettuccine con porcini freschi, guancialetto croccante, pecorino romano cocchia nera

Long Pasta with Fresh Porcini Mushrooms, Pork Cheek & Pecorino Cheese

Raviolo alla porchetta

Ravioli filled with Slow Roasted Pork with Spices in a Cherry Tomato Sauce

Tonnarello alla Gricia co i Fichi

Long Pasta with Pecorino Cheese, Pork Cheek, Black Pepper & Figs (Seasonal)

Paccheri con Guancialetto, Zucca, Castagne, Nocciole e Pecorino

Short Pasta with Pork Cheek, Pumpkin, Chestnuts, Hazelnuts & Pecorino Cheese

Paccheri Cacio & Pepe con Polipo fresco verace

Short Pasta with Pecorino Cheese, Black Pepper & Fresh Octopus (Seasonal)

Fettuccine alla Carbonara con i Carciofi

Long Pasta with Carbonara Sauce and Artichokes (Seasonal)



SECONDI DI CARNE

Entrées

Tagliata di Manzo alla brace, sale grosso e rosmarino _____
Beef Sirloin with sea salt and rosemary (served with roasted vegetables and potatoes)

Tagliata di Manzo con pecorino romano, rughetta, pachino e aceto balsamico _____
*Beef Entrecôte with pecorino cheese, arugola, cherry tomatoes & balsamic vinegar
(Served with roasted vegetables and potatoes)*

Saltimbocca allalla Romana _____
*Thinly Sliced Veal topped with prosciutto crudo & sage, cooked in a white wine sauce
(served with roasted vegetables and potatoes)*

Bistecca di Manzo Danese _____
Danish Beef Steak (served with roasted vegetables and potatoes)

Pollo con i Peperoni - Chicken Sautéed with Peppers _____

Hamburger di Chianina Tartufato _____
*Chianina Hamburger with Black Truffle
(served with roasted vegetables and potatoes)*

Filetto Danese - Danish Beef Filet (served with roasted vegetables and potatoes) _____

Filetto al Tartufo - Beef Filet with Black Truffle _____
(served with roasted vegetables and potatoes)

Abbacchio Scottadito - Lambchops (served with roasted vegetables and potatoes)

Trippa alla Romana con la Mentuccia _____
Roman style tripe in a tomato and mint sauce

Coda alla Vaccinara - Oxtail Stewed in a tomato sauce _____

CONTORNI

Side dishes

ASK YOUR WAITER FOR AVAILABILITY

Contorni - Side Dishes _____ Each _____



DOLCI

Desserts

Il Trionfo - *An assortment of various Desserts from the list above* _____

Sorbetto limone, mentuccia e frutti di bosco _____

Lemon sorbet with mint & Berries

Sorbetto limone - *Lemon Sorbet* _____

La Moka di Tiramisù - *Tiramisù served inside a Moka coffee pot* _____ *Small* _____

Crostata ricotta e visciole - *Sweet ricotta and sour cherry tart* _____

Maritozzo panna fresca, nutella e pistacchi _____

Sweet brioche bun filled with whipped cream, nutella & pistachios

Bignè fritti di San Giuseppe - *Fried cream puffs* _____

Ravioli ricotta e rum - *Sweet ravioli filled with ricotta and rum* _____

Coppa Villetta _____

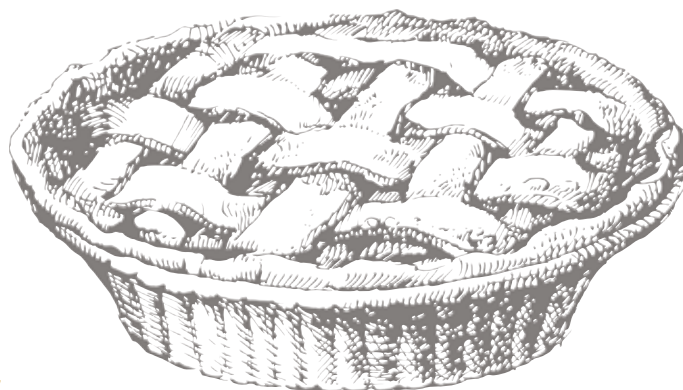
con gelato alla crema, zabaione, frutti di bosco e nutella

Vanilla Ice Cream, Zabaione Cream, Berries & Nutella

Mastrogelatiere _____

*gelato al pistacchio e alla ricotta dolce al cioccolato e arancia
con panna fresca montata*

pistachio and sweet chocolate and orange ricotta ice cream with fresh whipped cream



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