

Yesterday...





RomAmor

Winter tasting menù

APPETIZZERS

La Bufala Calda Tartufata

Buffalo Mozzarella with a Black Truffle Sauce

Polpettine alla Carbonara

Fied Meatballs with Carbonara Sauce (Eggs, Pecorino Cheese, Black Pepper & Pork Cheek)

Pinsa co le Puntarelle, l'Alicetta e la Burrata

Pinsa with crunchy Chicory, Anchovies and Burrata Cheese

DOUBLE FIRST COURSE

Fettuccine alla Carbonara con i Carciofi

Long Pasta with Carbonara Sauce, Pork Cheek and Artichokes

Raviolo alla porchetta

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

SECOND COURSE

Agnello al forno

Baked lamb

*stuffed with artichokes on a reduction of Cesanese del Piglio red wine,
side by baked potatoes and escarole with raisins, pine nuts and Taggiasca olives*

DESSERT

Trionfo di Dolci Romaneschi

Triumph of Roman desserts with sweet ricotta and sour cherry tart,

Annamaria's homemade tiramisu and

Villetta cup with cream ice cream, zabaione cream, nutella and berries





RomAmor

Summer tasting menù

APPETIZZERS

La Bufala Calda Tartufata
Buffalo Mozzarella with a Black Truffle Sauce

Polpettine al pomodoro
Meatballs in a Tomato Sauce

Pinsa Prosciutto e Fichi
Pinsa with Ham & Figs

DOUBLE FIRST COURSE

Tonnarello alla Gricia co i Fichi
Long Pasta with Pecorino Cheese, Pork Cheek, Black Pepper & Figs

Raviolo Cacio & Pepe cor guancialetto croccante,
tartufo nero e pecorino romano
Ravioli filled with Cheese & Pepper topped with Pork Cheek, Black Truffle & Pecorino Cheese

SECOND COURSE

Involtini alla Romana
Roman-style rolls of veal & pork in a Tomato sauce stuffed with celery and carrot surrounded by baked potatoes and escarole with pine nuts, raisins and olives

DESSERT

Trionfo di Dolci Romaneschi
*Triumph of Roman desserts with sweet ricotta and sour cherry tart,
Annamaria's homemade tiramisu and
Villetta cup with cream ice cream, zabaione cream, nutella and berries*





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 with pecorino cheese*

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

Mozzarella di Bufala - *Buffalo Mozzarella*

Porchetta - *Slow-roasted Spiced Pork*

FRIED SPECIALTIES

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

Er Filetto de Baccalà - *Fried Cod Fillet*

Palla Vaccinara - *fried sphere filled with oxtail stew*

Palla Pollo Peperoni - *fried sphere filled with chicken sauteed with peppers*

SEASONAL APPETIZERS

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

Carciofi alla Giudia - *Fried Artichokes*

PINSA ROMANA - Roman Focaccia

Semplice al Rosmarino - *Oil, Salt & Rosemary*

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

Pinsa co le Puntarelle, l'Alicetta e la Burrata (Seasonal)
Crunchy Chicory Anchovies and Burrata Cheese



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, Pork Cheek and Black Pepper

Rigatoni co la Pagliata

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

Rigatoni alla Vaccinara

Short Pasta with Oxtail Stewed in a Tomato Sauce with pecorino cheese

Gnocchi Aglio, Olio e Peperoncino cor Pecorino

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

Gnocchi all'Arrabbiata

Garlic, tomato, parsley, chilli

Spaghettone alla Puttanesca

Long Pasta with tomato sauce, olives, capers and anchovies

LA VILLETTA SPECIALTIES:

Spaghettone alla Carbonara con Tartufo nero

Long Pasta with Carbonara Sauce, Pork Cheek 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 coccia nera (Seasonal)

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 and pecorino cheese

Tonnarello alla Gricia co i Fichi

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

Paccheri con Guanciale, 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, Pork Cheek and Artichokes (Seasonal)



SECONDI DI CARNE

Entrées

Saltimbocca alla Romana

Thinly Sliced Veal topped with prosciutto crudo & sage, cooked in a white wine sauce

Pollo con i Peperoni - Chicken Sautéed with Peppers

Trippa alla Romana con la Mentuccia

Roman style tripe in a tomato and mint sauce and pecorino cheese

Coda alla Vaccinara - Oxtail Stewed in a tomato sauce

Abbacchio Scottadito - Lambchops

Tagliata di Manzo alla brace, sale grosso e rosmarino

Beef Sirloin with sea salt and rosemary

Tagliata di Manzo con pecorino romano, rughetta, pachino e aceto balsamico

Beef Entrecôte with pecorino cheese, arugula, cherry tomatoes & balsamic vinegar

Bistecca di Manzo Danese

Danish Beef Steak

Filetto Danese - Danish Beef Filet

Filetto al Tartufo - Beef Filet with Black Truffle

Hamburger di Chianina Tartufato

Chianina Hamburger with Black Truffle

CONTORNI

Side dishes

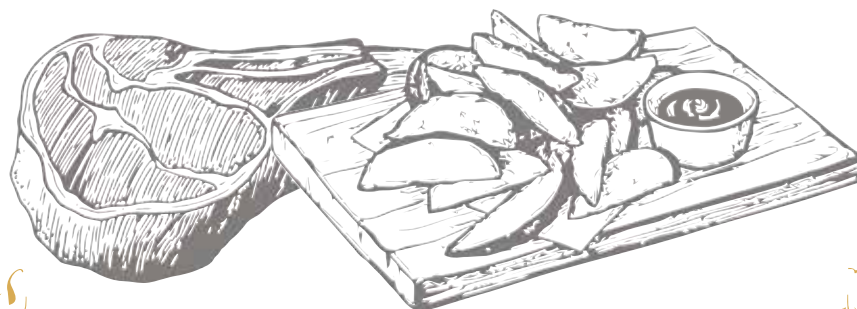
Patate al forno - Baked Potatoes

Puntarelle con le alici - Puntarelle with anchovies

Scarola con uvetta olive e pinoli - Escarole with olives, pine nuts and raisins

Broccoletti ripassati - Broccoletti sautéed

Funghi porcini ripassati - Grilled Porcini Mushrooms (when in season)



DOLCI

Desserts

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

Sorbetto limone, mentuccia e frutti di bosco

Lemon sorbet with mint & Barries

Sorbetto limone - *Lemon Sorbet*

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

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

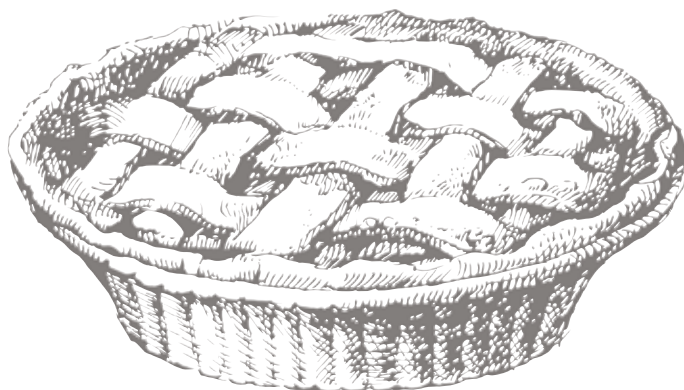
con gelato alla crema, zabaione, frutti di bosco e nutella

Vanilla Ice Cream, Zabaione Cream, Barries & 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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