


PE INIZIA'

Zuppa del Giorno	9
<i>Homemade soup of the day</i>	
Insalata di Cesare*	12
<i>Organic romaine lettuce, shaved parmigiano, croutons & garlic aioli</i>	
Insalata di Barbabietole  	13
<i>Roasted beets with baby spinach, ricotta, almond & dried cranberries</i>	
Burrata alla Caprese  	14 ADD PROSCIUTTO \$5
<i>Burrata cheese, seasonal tomatoes, basil & balsamic reduction</i>	
Polipo alla Griglia 	17
<i>Mediterranean octopus with sweet potatoes & chimichurri sauce</i>	
Cavoletti di Bruxelles  	12
<i>Marinated fried brussel sprouts with pecorino romano & lemon</i>	
Calamari Fritti	16
<i>Farro flour calamari & seasonal vegetables with housemade aioli</i>	
Suppli 	12
<i>Roman style panko crusted fried rice balls</i>	
Crocchette di Melanzane 	14
<i>Fried eggplant croquettes with ricotta salata & black truffle cream sauce</i>	
Polpette al Sugo	13
<i>Homemade meatballs with san marzano tomato sauce</i>	

NA' BRUSCHETTA (TOASTED BREAD WITH TOPPING)

Parma	13
<i>Burrata cheese with 24-months aged prosciutto di parma</i>	
Pomodori 	11
<i>Fresh tomatoes, garlic, basil & extra virgin olive oil</i>	

WE ARE AN ITALIAN RESTAURANT FOCUSED ON TYPICAL ROMAN CUISINE
WE SUPPORT LOCAL FARMS AND ORGANIC PRODUCTS
IN ORDER TO BRING OUT GENUINE FLAVORS COMBINED WITH
AUTHENTIC "GRANDMAS" RECIPES..
3% will be added on your check for SF Employer Mandates
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MENU DELLA CASA

I PRIMI (ALL PASTAS SERVED AL DENTE.)

 Amatriciana	22
<i>Bucatini pasta with guanciale, onion & mild spicy tomato sauce</i>	
 Papalina	23
<i>Fettuccine, smoked speck, english peas with parmigiano cream sauce</i>	
 Cacio e Pepe 	19
<i>Handmade tonnarelli with pecorino romano, black pepper</i>	
 Coda Alla Vaccinara	25
<i>Homemade pappardelle, slowly cooked oxtail ragu</i>	
Boscaiola	24
<i>Rigatoni, mushroom, onion, italian sausage, cream or tomato sauce</i>	
Porcini Ravioli 	23
<i>Ravioli stuffed with porcini mushroom & black truffle cream sauce</i>	
Lasagna	22
<i>Baked housemade pasta sheets with ragu bolognese sauce</i>	
Trofie al Pesto & Gamberi	25
<i>Handmade trofie pasta with shrimps, tomatoes & pesto genovese</i>	
Gnocchi 	22
<i>Freshly made potato dumplings with Grandma's secret recipe</i>	

NA' PINSA (ANCIENT ROMAN PIZZA)

Margherita 	19
<i>Fresh basil, tomato sauce, fior di latte & evoo</i>	
<i>(ADD ON) Prosciutto \$5 Italian sausage \$4 Salame \$4 Burrata \$6</i>	
Ortolana 	21
<i>Fior di latte mozzarella, marinated roasted seasonal vegetables</i>	
Diavola	22
<i>Spicy soppressata, stracchino cheese & tomato sauce</i>	
Salsiccia	23
<i>Mozzarella, Italian sausage, mushroom, onion & tomato sauce</i>	
Prosciutto	24
<i>Creamy burrata cheese, arugula, pesto & prosciutto di parma</i>	

I SECONDI

Melanzane alla Parmigiana 	25
<i>Baked eggplant in tomato sauce & mozzarella</i>	
Pollo alla Parmigiana	28
<i>Breaded Mary's chicken thighs, tomato sauce & fior di latte</i>	
Stinco d'Agnello 	36
<i>Braised lamb shank in red wine reduction</i>	
Branzino 	34
<i>Filet of wild mediterranean sea-bass</i>	

I CONTORNI (SIDE DISHES)

Waffle truffle fries	12	Spinaci Saltati	9
<i>Fries & truffle parmigiano</i>		<i>Sauteed spinach with garlic</i>	
Salsiccia & Patate	12	Vegetali al forno	9
<i>Italian sausage ,roasted potatoes</i>		<i>Mix seasonal vegetables</i>	



 = Vegetarian  = Gluten Free

GLUTEN FREE & VEGAN PASTA AVAILABLE

*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS