


## PE INIZIA'

<b>Zuppa del Giorno</b>	<b>10</b>
<i>Homemade soup of the day</i>	
<b>Insalata di Cesare*</b>	<b>12</b>
<i>Organic romaine lettuce, shaved parmigiano, croutons &amp; garlic aioli</i>	
<b>Insalata di Barbabietole</b>  	<b>13</b>
<i>Roasted beets with baby spinach, ricotta, almond &amp; dried cranberries</i>	
<b>Misticanza &amp; Arance</b>  	<b>13</b>
<i>Mix green, oranges, goat cheese, fennel &amp; balsamic vinaigrette</i>	
<b>Sauté di Cozze*</b>	<b>17</b>
<i>Mussels sauteed in white wine, garlic confit, tomatoes &amp; crostino</i>	
<b>Burrata alla Caprese</b>  	<b>15</b> ADD PROSCIUTTO \$6
<i>Burrata cheese, seasonal tomatoes, basil &amp; balsamic reduction</i>	
<b>Gamberi al Limone*</b> (SHRIMP SCAMPI)	<b>18</b>
<i>Shrimps sauteed in meyer lemon sauce, garlic white wine &amp; chili</i>	
<b>Suppli</b> 	<b>13</b>
<i>Roman style panko crusted fried rice balls</i>	
<b>Crocchette di Melanzane</b> 	<b>14</b>
<i>Fried eggplant croquettes with ricotta salata &amp; black truffle cream sauce</i>	
<b>Polpette al Sugo</b>	<b>14</b>
<i>Homemade meatballs with san marzano tomato sauce</i>	
<b>Calamari fritti</b>	<b>17</b>
<i>Fried calamari, seasonal vegetables with housemade garlic aioli</i>	

## NA' BRUSCHETTA (TOASTED BREAD WITH TOPPING)

<b>Parma</b>	<b>15</b>
<i>Burrata cheese with 24-months aged prosciutto di parma</i>	
<b>Pomodori</b> 	<b>12</b>
<i>Fresh tomatoes, garlic, basil &amp; extra virgin olive oil</i>	

5% will be added on your check for SF Employer Mandates

@RomaAnticaSf & www.RomaSf.com

Our sister restaurant @Napizzasf

# MENU DELLA CASA

## I PRIMI (ALL PASTAS SERVED AL DENTE)

 <b>Amatriciana</b>	<b>23</b>
<i>Bucatini pasta with guanciale, onion &amp; mild spicy tomato sauce</i>	
 <b>Carbonara</b>	<b>24</b>
<i>Handmade Spaghettoni, guanciale, pecorino, organic egg yolk sauce</i>	
 <b>Cacio e Pepe</b> 	<b>19</b>
<i>Handmade tonnarelli with pecorino romano, black pepper</i>	
 <b>Coda Alla Vaccinara</b>	<b>25</b>
<i>Homemade pappardelle, slowly cooked oxtail ragu</i>	
<b>Boscaiola</b>	<b>24</b>
<i>Rigatoni, mushroom, onion, italian sausage, cream or tomato sauce</i>	
<b>Spaghettoni alle Vongole</b>	<b>26</b>
<i>Spaghettoni, garlic confit, Manila clams, breadcrumbs &amp; red sauce</i>	
<b>Porcini Ravioli</b> 	<b>23</b>
<i>Ravioli stuffed with porcini mushroom &amp; black truffle cream sauce</i>	
<b>Lasagna</b>	<b>22</b>
<i>Baked housemade pasta sheets with ragu bolognese sauce</i>	
<b>Trofie al Pesto &amp; Gamberi</b>	<b>26</b>
<i>Handmade trofie pasta with shrimps, tomatoes &amp; pesto genovese</i>	
<b>Gnocchi</b> 	<b>22</b>
<i>Freshly made potato dumplings with Grandma's secret recipe</i>	

## NA' PINSA (ANCIENT ROMAN PIZZA)

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

## I SECONDI

<b>Melanzane alla Parmigiana</b> 	<b>26</b>
<i>Baked eggplant in tomato sauce &amp; mozzarella</i>	
<b>Pollo alla Parmigiana</b>	<b>28</b>
<i>Breaded Mary's chicken thighs, tomato sauce &amp; fior di latte</i>	
<b>Stinco d'Agnello</b> 	<b>36</b>
<i>Braised lamb shank in Barolo wine reduction</i>	
<b>Branzino</b> 	<b>34</b>
<i>Filet of wild mediterranean sea-bass</i>	

## I CONTORNI (SIDE DISHES)

<b>Cavoletti di Bruxelles</b>	<b>12</b>	<b>Spinaci Saltati</b>	<b>10</b>
<i>Brussels sprouts, pecorino &amp; lemon</i>		<i>Sauteed spinach with garlic</i>	
<b>Waffle Truffle fries</b>	<b>12</b>	<b>Vegetali al forno</b>	<b>10</b>
<i>Fries &amp; truffle parmigiano cheese</i>		<i>Roasted 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



# COCKTAILS 14

 Non Alcoholic

## Aperol Spritz

APEROL, PROSECCO, SODA WATER, FRESH ORANGE

## Sweet Heart

GIN, DRAGON FRUIT PUREE, CAMPARI, LEMON, CHERRIES

## Er Cubano

RUM, CAMPARI, S. SYRUP, PINEAPPLE, LIME JUICE

## Smokey Old Fashioned

BOURBON, LAPHROAIG 10 YRS, ANGOSTURA, BROWN SUGAR

## La Passione

CITRUS VODKA, GOLD RUM, PASSION FRUIT, STRAWBERRIES PUREE, LEMON

 **Amalfi** BLUE CURACAO, PINEAPPLE JUICE, LIMONATA 12



## Espresso Martini

VANILLA VODKA, BORGHETTI, ITALIAN ESPRESSO, BALLEYS

## Violet Femme

PURPLE GIN, COINTREAU, ST GERMAIN, LEMON

## Spicy Flamingo

TEQUILA REPOSADO, GRAPEFRUIT, LIME JUICE, JALAPENO INFUSED

## Part-Time Lover

TEQUILA BLANCO, APEROL, LIME, ELDERFLOWER, APEROL FOAM

## Satisfaction

ROSE INFUSED VODKA, ORANGE BITTER, LEMON, EGG WHITE

 **Puglia** STRAWBERRY, FRESH MINT, SODA WATER, LEMON WEDGE 12

## BOLLICINE & ROSATO

NV Riva dei Frati, Prosecco Brut VENETO

\*23 Santo, Moscato D'asti PIEMONTE

NV Cava Poema Brut, Rosé SPAIN

\*23 Cherubi, Rosé Merlot FRIULI



14/54

11/42

14/54

13/50

## VINO BIANCO

\*23 Tenuta Montemagno, Monferrato Bianco SICILIA

\*22 Bortolusso, Sauvignon Blanc FRIULI

\*23 Bibi Graetz, Vermentino TOSCANA

\*23 Banfi Principessa, Gavi PIEMONTE

\*23 Santin, Pinot Grigio FRIULI

\*23 Villa Matilde, Falanghina CAMPANIA

\*23 Bonterra, Chardonnay MENDOCINO



14/54

13/50

13/50

14/54

12/46

14/54

17/66

## VINO ROSSO

\*21 Roma Antica, Rosso dell'Oste FRIULI

\*22 Stemmari, Pinot Noir VENETO

\*22 Charles W. Intercept, Pinot Noir ST BARBARA

\*21 Ca del Sarto, Barbera d'Alba Superiore PIEMONTE

\*22 Principe Del Sole, Sangiovese TOSCANA

\*23 Gabbiano, Chianti Classico TOSCANA

\*22 San Marzano, Primitivo PUGLIA

\*23 Passo Madama, Montepulciano ABRUZZO

\*21 Ricasoli, Super Tuscan TOSCANA

\*19 Villa Balestra, Barolo PIEMONTE

\*19 Tenuta Conforti, Brunello Di Montalcino TOSCANA

\*22 Robert Hall, Cabernet Sauvignon PASO ROBLES



12/46

12/46

16/62

13/50

14/54

14/54

13/50

15/56

16/58

19/74

22/84

17/66

## BIRRA (DRAFT) 9

Peroni LAGER %5.1

Sierra Nevada PALE ALE %5.6

Blue Moon BELGIAN WHITE %5.4

Peroni Zero Non Alcoholic Beer (BOTTLE)

## HOURS

Sunday ⇄ Thursday

11AM → 10PM

Friday ⇄ Saturday

11AM → 11PM