

PE INIZIA’

Zuppa del Giorno	10
<i>Homemade soup of the day</i>	
Insalata di Cesare*	12
<i>Organic romaine lettuce, shaved parmigiano, croutons & garlic aioli</i>	
Insalata di Barbabietole  	14
<i>Roasted beets with baby spinach, ricotta, almond & dried cranberries</i>	
Misticanza & Arance  	13
<i>Mix green, oranges, goat cheese, fennel & balsamic vinaigrette</i>	
Melanzane alla Parmigiana 	16
<i>Baked eggplant in tomato sauce & mozzarella</i>	
Calamari fritti	17
<i>Fried calamari, seasonal vegetables with housemade garlic aioli</i>	
Burrata alla Caprese  	15
<i>Burrata cheese, seasonal tomatoes, basil & balsamic reduction</i>	
Gamberi al Limone* <i>(SHRIMP SCAMPI)</i>	18
<i>Shrimps sauteed in meyer lemon sauce, garlic white wine & chili</i>	
Suppli 	13
<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	15
<i>Homemade meatballs with san marzano tomato sauce</i>	

NA’ BRUSCHETTA *(TOASTED BREAD WITH TOPPINGS)*

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

MENU DELLA CASA

I PRIMI *(ALL PASTAS SERVED AL DENTE)*

 Amatriciana	23
<i>Bucatini pasta with guanciale, onion & mild spicy tomato sauce</i>	
 Carbonara	24
<i>Handmade Spaghettoni, guanciale, pecorino, organic egg yolk sauce</i>	
 Cacio e Pepe 	21
<i>Handmade tonnarelli with pecorino romano, black pepper</i>	
 Coda Alla Vaccinara	26
<i>Homemade pappardelle, slowly cooked oxtail ragu</i>	
Boscaiola	25
<i>Rigatoni, mushroom, onion, italian sausage, cream or tomato sauce</i>	
Sorrentina alla Vodka 	28
<i>Trofie, n’duja, stracciatella, onions, peppers & spicy vodka pink sauce</i>	
Porcini Ravioli 	24
<i>Ravioli stuffed with porcini mushroom & black truffle cream sauce</i>	
Lasagna	24
<i>Baked housemade pasta sheets with beef ragu bolognese sauce</i>	
Trofie al Pesto & Gamberi	26
<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 \$6 Italian sausage \$5 Salame \$5 Burrata \$6</i>	
Ortolana 	22
<i>Fior di latte mozzarella, marinated roasted seasonal vegetables</i>	
Diavola	24
<i>Spicy soppressata, stracchino cheese & tomato sauce</i>	
Salsiccia	24
<i>Mozzarella, Italian sausage, mushroom, onion & tomato sauce</i>	
Prosciutto	26
<i>Creamy burrata cheese, arugula, pesto & prosciutto di parma</i>	

I SECONDI

Spezzatino di Manzo	38
<i>Slowly cooked beef stew with carrots, peas & golden potatoes</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 Barolo wine reduction</i>	
Branzino 	34
<i>Filet of wild mediterranean sea-bass</i>	

I CONTORNI *(SIDE DISHES)*

Cavoletti di Bruxelles	12	Spinaci Saltati 	10
<i>Brussels sprouts, pecorino & lemon</i>		<i>Sauteed spinach with garlic</i>	
Kennebec Truffle Fries	12	Vegetali al forno 	10
<i>Fries & truffle parmigiano cheese</i>		<i>Roasted seasonal vegetables</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..
5% will be added on your check for SF Employer Mandates

ROMA



ANTICA

“ NEIGHBORHOOD EATERY ”

@RomaAnticaSf & www.RomaSf.com

Our sister restaurant @Napizzasf

 = Vegetarian  = Gluten Free
GLUTEN FREE & VEGAN PASTA AVAILABLE
*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS DELLA CASA

 NON ALCOHOLIC

Aperol Spritz 15

APEROL, PROSECCO, SODA WATER, FRESH ORANGE

La Passione 14

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

Smokey Old Fashioned 17

BOURBON, LAPHROAIG 10 YRS, ANGOSTURA, BROWN SUGAR

Er Cubano 16

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

Spritz Sorrentino 15

LIMONCELLO, PEACH NECTAR, PROSECCO, LEMON ZEST, MINT

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Virgin Aperol Spritz 12

VERMOUTH ROSSO DEALCOLATO, SODA WATER, ORANGE



Espresso Martini 16

VANILLA VODKA, BORGHETTI, ITALIAN ESPRESSO, BAILLEYS

Violet Femme 15

PURPLE GIN, COINTREAU, ST GERMAIN, LEMON

Part-Time Lover 14

TEQUILA BLANCO, APEROL, LIME, ELDERFLOWER, APEROL FOAM

Spicy Flamingo 16

TEQUILA REPOSADO, GRAPEFRUIT, LIME JUICE, JALAPENO INFUSED

Satisfaction 15

ROSE INFUSED VODKA, ORANGE BITTER, LEMON, EGG WHITE

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Trastevere 12

STRAWBERRIES, FRESH MINT, SODA WATER, ARANCIATA FRIZZANTE

BOLLICINE & ROSATO

NV Riva dei Frati, Prosecco Brut VENETO

'23 Scagliola, Moscato D'asti PIEMONTE

NV Cava Poema Brut, Sparkling Rosé SPAIN

'23 Cherubi, Rosé Merlot FRIULI

VINO BIANCO

'23 Ronc Laris Tienimenti, Sauvignon Blanc FRIULI

'23 Sella & Mosca, Vermentino di Sardegna SARDINIA

'23 Bertani, Sereole Soave PIEMONTE

'23 Santin, Pinot Grigio FRIULI

'23 Saracina, Chardonnay MENDOCINO COUNTY

'23 Villa Matilde, Falanghina CAMPANIA



14/54

11/42

15/56

13/50



13/50

14/54

15/56

13/50

17/66

14/54

VINO ROSSO

'22 Mon Frère, Pinot Noir NAPA COUNTY

'22 Principe Del Sole, Sangiovese TOSCANA

'23 Rocca delle Macie, Chianti Classico TOSCANA

'18 Collefasani, Aglianico CAMPANIA

'23 Passo Madama, Montepulciano ABRUZZO

'22 Mora del Roveto, Super Tuscan TOSCANA

'21 Villa Balestra, Barolo PIEMONTE

'22 Robert Hall, Cabernet Sauvignon PASO ROBLES



14/54

15/56

14/54

13/50

15/56

16/62

20/76

18/68

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