


PE INIZIA'

Zuppa del Giorno	8
<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>	
Scamorza Affumicata  	14
<i>Smoked cheese fondue, white truffle oil & wild mushrooms</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 TOPPINGS)

Parma	12
<i>Burrata cheese with 24-months aged prosciutto di parma</i>	
Pomodori 	10
<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

@RomaAnticaSf & www.RomaSf.com

MENU DELLA CASA

I PRIMI (ALL PASTAS SERVED AL DENTE)

 Amatriciana	21
<i>Bucatini pasta with guanciale, onion & mild spicy tomato sauce</i>	
 Carbonara	22
<i>Mezze maniche, smoked guanciale in creamy yolk sauce & pecorino</i>	
 Cacio e Pepe 	18
<i>Handmade tonnarelli with pecorino romano, black pepper</i>	
 Coda Alla Vaccinara	24
<i>Homemade pappardelle, slowly cooked oxtail ragu</i>	
Boscaiola	23
<i>Rigatoni, mushroom, onion, italian sausage, cream or tomato sauce</i>	
Porcini Ravioli 	22
<i>Ravioli stuffed with porcini mushroom & black truffle cream sauce</i>	
Lasagna	21
<i>Baked housemade pasta sheets with ragu bolognese sauce</i>	
Gamberetti di Scoglio	24
<i>Tonnarelli with chives, corn, cherry tomatoes & wild rock shrimps</i>	
Gnocchi 	20
<i>Freshly made potato dumplings from grandma's secret recipe</i>	

NA' PINSA (ANCIENT ROMAN PIZZA)

Margherita 	17
<i>Fresh basil, tomato sauce, fior di latte & evoo</i>	
<i>(ADD ON) Prosciutto \$5 Italian sausage \$4 Salame \$4 Burrata \$5</i>	
Quattro Formaggi 	19
<i>Pecorino, fresh and smoked mozzarella, gorgonzola & walnut</i>	
Diavola	22
<i>Spicy soppressata, stracchino cheese & tomato sauce</i>	
Salsiccia	21
<i>Mozzarella, Italian sausage, mushroom, onion & tomato sauce</i>	
Prosciutto	23
<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>	
Finocchi Gratinati	12	Vegetali al forno	8
<i>Baked breaded fennels & balsamic</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



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 Rose

SMOKEY WHISKEY, DISARONNO, ORANGE, CREME DE CASSIS, LEMON

La Passione

CITRUS VODKA, PASSION FRUIT, COCONUT CREAM, COINTREAU

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



Espresso Martini

VANILLA VODKA, BORGHETTI, ITALIAN ESPRESSO, BALLEYS

Violet Femme

PURPLE GIN, COINTREAU, ST GERMAIN, LEMON

Spicy Flamingo

TEQUILA, 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

BOLLICINE & ROSATO

NV Riva dei Frati, Prosecco Brut VENETO

NV Valdo Prosecco Spumante, extra dry TRENTO

*22 Santo, Moscato D'asti PIEMONTE

NV Cava Poema Brut, Rosé SPAIN

*22 Cherubi, Rosé Merlot FRIULI



13/50

12/44

11/42

13/50

12/46

VINO BIANCO

*21 Montemagno "Nymphae", Monferrato PIEMONTE

*22 Bortolusso, Sauvignon Blanc FRIULI

*21 Bibi Graetz, Vermentino TOSCANA

*21 Banfi Principessa, Gavi PIEMONTE

*22 Santin, Pinot Grigio FRIULI

*21 Villa Matilde, Falanghina CAMPANIA

*21 Bonterra, Chardonnay MENDOCINO



14/54

12/46

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11/42

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VINO ROSSO

*18 Roma Antica, Rosso dell'Oste FRIULI

*21 Stemmari, Pinot Noir VENETO

*21 Charles W. Intercept, Pinot Noir ST BARBARA

*18 Ca del Sarto, Barbera d'Alba Superiore PIEMONTE

*21 Principe Del Sole, Sangiovese TOSCANA

*20 Gabbiano, Chianti Classico TOSCANA

*20 Cantine De Falco, Negroamaro PUGLIA

*20 Masciarelli, Montepulciano ABRUZZO

*21 Ricasoli, Super Tuscan TOSCANA

*18 Villa Balestra, Barolo PIEMONTE

*18 Tenuta Conforti, Brunello Di Montalcino TOSCANA

*21 Robert Hall, Cabernet Sauvignon PASO ROBLES



11/42

12/46

16/62

13/50

12/46

13/50

14/54

12/46

15/58

19/74

22/84

16/62

BIRRA (DRAFT) 8

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