


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>Creamy 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 aioli</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>	
Crab Cake	14
<i>Our famous crab cake & spicy aioli</i>	
Crocchette di Melanzane 	13
<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>	

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>	
Gnocchi 	20
<i>Freshly made potato dumplings from grandma's secret recipe</i>	
Lasagna	21
<i>Baked housemade pasta sheets with ragu bolognese sauce</i>	
Gamberetti di Scoglio	23
<i>Tonnarelli with chives, corn, cherry tomatoes & wild rock shrimps</i>	

NA' PINSA (ANCIENT ROMAN PIZZA)

A COMBINATION OF WHEAT FLOUR, SOYA, RICE AND 80% WATER MAKE FOR DELICIOUS PINSA. IT IS LOW-FAT AND EASY TO DIGEST DUE TO HYDRATION AND THE LOW CONTENT OF OLIVE OIL. THE TERM PINSA COMES FROM LATIN PINSERE (STRETCH, LENGTHEN). WHICH IS WHY ITS SHAPED OVAL.

Margherita 	17
<i>Fresh basil, tomato sauce, fior di latte & evo</i>	
<i>(ADD ON) Prosciutto \$5 Italian sausage \$3 Salame \$3 Burrata \$5</i>	
Quattro Formaggi 	18
<i>Pecorino, fresh and smoked mozzarella, gorgonzola & walnut</i>	
Diavola	20
<i>Spicy soppressata, stracchino cheese & tomato sauce</i>	
Salsiccia	21
<i>Mozzarella, Italian sausage, mushroom, onion & tomato sauce</i>	
Prosciutto	22
<i>Creamy burrata cheese, arugula, pesto & prosciutto di parma</i>	

I SECONDI

Melanzane alla Parmigiana 	25
<i>Baked eggplant in tomato sauce & mozzarella</i>	
Tagliata di Manzo 	32
<i>Grilled Wagyu skirt steak, arugula & shaved parmigiano</i>	
Pollo alla Parmigiana	27
<i>Breaded Mary's chicken thighs, tomato sauce & fior di latte</i>	
Stinco d'Agnello 	34
<i>Braised Lamb Shank in red wine reduction</i>	
Branzino 	32
<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 evo</i>	
Friggitelli	10	Vegetali al forno	8
<i>Fried Shishito peppers</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 ILLNES.

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

