

## INIZIAMO A MANGIARE (STARTERS)

<b>INSALATA DI CESARE</b>	<b>12</b>	
<i>Organic romaine lettuce, parmigiano, croutons, &amp; garlic aioli</i>		
<b>ARUGULA</b>	<b>12</b>	
<i>Arugula, pears, gorgonzola, walnuts, dried cranberry &amp; citrus</i>		
<b>FINOCCHI E ARANCE</b>	<b>14</b>	
<i>Mix green salad, fennels, organic oranges, citrus vinaigrette</i>		
<b>MOZZARELLA DI BUFALA</b>	<b>15</b>	ADD PROSCIUTTO \$5
<i>Sun dried tomatoes, whole Buffalo mozzarella, fresh basil</i>		
<b>POLPETTE AL SUGO</b>	<b>14</b>	
<i>Homemade meatballs with San Marzano tomato sauce</i>		
<b>TRUFFLE WAFFLE FRIES</b>	<b>12</b>	
<i>Waffle fries, white truffle oil &amp; parmigiano cheese</i>		
<b>ARANCINI</b>	<b>13</b>	
<i>Panko crusted fried rice balls stuffed with neapolitan ragu</i>		
<b>MOZZARELLA IN CARROZZA</b>	<b>14</b>	
<i>Lightly breaded fresh mozzarella croquettes</i>		

## MONTANARE NAPOLETANE (LIGHTLY FRIED PIZZA DOUGH)

<b>TRADIZIONALE</b>	<b>14</b>	
<i>San Marzano tomato &amp; parmigiano cheese, fresh basil</i>		
<b>BURRATA &amp; PROSCIUTTO CRUDO</b>	<b>16</b>	
<i>Prosciutto di Parma, burrata cheese</i>		

## BRUSCHETTE

<b>POMODORI CLASSICA</b>	<b>12</b>	
<i>Organic tomatoes, basil, garlic &amp; evo</i>		
<b>FUNGHI TARTUFATI</b>	<b>15</b>	
<i>Wild mushrooms, smoked provola, truffle mozzarella, parmigiano</i>		

## PIZZA ROSSA (SAN MARZANO TOMATO SAUCE BASE)

<b>MARGHERITA</b>	<b>20</b>	
<i>Fresh basil, tomato sauce, fior di latte &amp; evo</i>		
<b>PEPPERONI</b>	<b>23</b>	
<i>Fior di latte &amp; pepperoni</i>		
<b>BUFALINA</b>	<b>26</b>	
<i>Fresh buffalo mozzarella, san marzano, basil &amp; evo</i>		
<b>SALSICCIA</b>	<b>24</b>	
<i>Mozzarella, Italian sausage, wild mushroom, onions</i>		
<b>MARINARA</b>	<b>19</b>	
<i>San Marzano tomato sauce, oregano, basil, roasted garlic</i>		

## PIZZA BIANCA (FIOR DI LATTE MOZZARELLA BASE)

<b>PROSCIUTTO DI PARMA</b>	<b>24</b>	
<i>Fior di latte, prosciutto crudo, pioppini mushrooms &amp; truffle oil</i>		
<b>MORTAZZA</b>	<b>25</b>	
<i>Fior di latte, Mortadella, pistacchio crumble, stracciatella</i>		
<b>POLLO PROVOLONE</b>	<b>26</b>	
<i>Mozzarella, marinated Barbecue Chicken, smoked provola, red onions</i>		
<b>ORTOLANA</b>	<b>22</b>	
<i>Fior di latte, marinated mix vegetables from local farms</i>		

## 'NA PASTA (HOUSEMADE "AL DENTE" PASTA)

<b>FETTUCCINE ALFREDO</b>	<b>21</b>	*ADD CHICKEN \$6
<i>Housemade fettuccine, creamy alfredo sauce, parmigiano cheese</i>		
<b>TONNARELLI TARTUFATI</b>	<b>25</b>	
<i>Homemade tonnarelli, sausage, mushrooms &amp; black truffle cream</i>		
<b>GNOCCHI AL PESTO</b>	<b>22</b>	*ADD BURRATA \$6
<i>Homemade potato dumplings, fresh basil pesto genovese</i>		

\* COMPLIMENTARY BAKED BREAD SERVED UPON REQUEST

GLUTEN FREE & VEGAN PASTA AVAILABLE

\*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE ARE AN ITALIAN PIZZERIA FOCUSED ON TYPICAL NEAPOLITAN CRUST WE SUPPORT LOCAL FARMS AND ORGANIC PRODUCTS IN ORDER TO BRING OUT GENUINE FLAVORS  
3% WILL BE ADDED ON YOUR CHECK FOR SF EMPLOYER MANDATES

OUR SISTER RESTAURANT @ROMAANTICASF WWW.ROMASF.COM

<b>AMERICANA</b>	<b>22</b>	
<i>Mozzarella, french fries, kosher hot dogs</i>		
<b>CAPRICCIOSA</b>	<b>24</b>	
<i>Mozzarella, mushroom, olive, artichoke, egg, prosciutto cotto</i>		
<b>NORMA</b>	<b>22</b>	
<i>Fior di latte, fried eggplant, ricotta salata, oregano &amp; fresh basil</i>		
<b>CALZONE ROSSO</b>	<b>25</b>	
<i>Stuffed pizza, ricotta cheese, prosciutto cotto, mushrooms</i>		

# SUBSTITUTE WITH BUFFALO MOZZARELLA \$6

<b>CALABRESE</b>	<b>22</b>	
<i>Fior di latte, Nduja salami, roasted bell peppers</i>		
<b>QUATTRO FORMAGGI</b>	<b>22</b>	
<i>Fior di latte, smoked provola, Parmigiano, Gorgonzola cheese</i>		
<b>ITALIANA</b>	<b>24</b>	
<i>Mozzarella, arugula, prosciutto crudo, balsamico</i>		
<b>MEYER LEMON</b>	<b>24</b>	
<i>Fresh mozzarella, Meyer lemons, red onions, basil pesto &amp; Pecorino</i>		

# SUBSTITUTE WITH BUFFALO MOZZARELLA \$6

<b>TROFIE AL RAGÙ D'AGNELLO</b>	<b>26</b>	
<i>Handmade trofie, slow cooked braised lamb ragu, mushrooms</i>		
<b>FETTUCCINE AL SALMONE</b>	<b>24</b>	
<i>Housemade pasta with fresh salmon, garlic &amp; vodka pink sauce</i>		
<b>SPAGHETTI CON POLPETTE</b>	<b>23</b>	
<i>Housemade pasta with san marzano tomato sauce &amp; meatballs</i>		


# 'NAPIZZA



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## BOLLICINE & ROSATI

NV VALDO, PROSECCO SPUMANTE EXTRA DRY VENETO		13/50
'20 SANTO, MOSCATO D'ASTI PIEMONTE		11/42
NV POEMA CAVA BRUT, ROSE SPAIN		14/54
'22 CHERUBI, ROSE FRIULI		14/54

## BIANCHI

'22 BORTOLUSSO, SAUVIGNON BLANC FRIULI		13/50
'22 BIBI GRAETZ, VERMENTINO TOSCANA		14/54
'22 VILLA MATILDE, FALANGHINA CAMPANIA		13/50
'23 PRINCIPESSA, GAVI PIEMONTE		14/54
'22 SANTIN, PINOT GRIGIO FRIULI		12/46
'22 BONTERRA, CHARDONNAY MENDOCINO		15/58

## SPRITZ

APEROL CLASSICO  
HUGO SPRITZ BIANCO  
NAPIZZA LIMONCELLO SPRITZ


15

## MOCKTAILS

SORRENTO (BLUE CURACAO, FRESH MINT, LEMON JUICE, SODA)  
VESUVIO (JALAPENO, AGAVE NECTAR, GINGER BEER, LIME JUICE)  
PULCINELLA (STRAWBERRIES SYRUP, FRESH MINT, LIMONATA)

12

## ROSSI

'21 CHARLES W. INTERCEPT, PINOT NOIR ST BARBARA		16/62
'21 STEMMARI, PINOT NOIR VENETO		12/46
'21 PASSO MADAMA, MONTEPULCIANO ABRUZZO		13/50
'22 CA DEL SARTO, BARBERA D'ALBA PIEMONTE		13/50
'22 PRINCIPE DEL SOLE, SANGIOVESE TOSCANA		14/54
'21 RICASOLI, SUPER TUSCAN TOSCANA		14/54
'21 GABBIANO CHIANTI CLASSICO TOSCANA		14/54
'19 VILLA BALESTRA, BAROLO PIEMONTE		19/74
'18 TENUTA CONFORTI, BRUNELLO DI MONTALCINO TOSCANA		22/84
'21 ROBERT HALL, CABERNET SAUVIGNON PASO ROBLES		16/62

## BIRRE ALLA SPINA (DRAFT) 9

PERONI LAGER %5.1  
SIERRA NEVADA PALE ALE %5.6  
BLUE MOON BELGIAN WHITE %5.6 (BOTTLE)  
PERONI ZERO NON ALCOHOLIC BEER (BOTTLE)

## Hours

MON ↔ THUR  
4PM ↔ 11PM  
FRIDAY ↔ SATURDAY  
12PM ↔ 12AM  
SUNDAY  
12PM ↔ 10PM

**WE HAVE MORE WINE!!! ASK TO SEE THE RESERVE LIST!!**