

INIZIAMO A MANGIARE

INSALATE DEL CONTADINO

Add on : Chicken breast \$8 - Salmon \$12 - Prawns \$10

Insalata di Cesare	13
Organic romaine lettuce, parmigiano, croutons, & garlic aioli	
Barbietole & Arugula	14
Arugula, red beets, gorgonzola, walnuts, dried cranberry & aged balsamic	
Finocchi & Arance	15
Mix green salad, fennels, organic oranges, citrus vinaigrette	

ANTIPASTI

Burrata	15	ADD PROSCIUTTO \$6
Sun dried tomatoes, Burrata cheese, crumbled walnuts & honey		
Bruschetta al Pomodoro	13	
Toasted bread organic tomatoes, basil, garlic & extra virgin olive oil		
Polpette al sugo	14	
Homemade meatballs with San Marzano tomato sauce, parmigiano cheese		
Kennebec truffle Fries	13	
Kennebec fries, white truffle oil & parmigiano cheese		
Arancini	14	
Panko crusted fried rice balls stuffed with ragu, provola & side Marinara		
Mozzarella in Carrozza	15	
Lightly breaded fresh mozzarella croquettes & side Marinara		
Montanara Burrata	17	
Fried pizza dough, Prosciutto di Parma, burrata cheese & basil		

* Complimentary baked bread served upon request

PIZZA NAPOLETANA

Margherita	22
Fresh basil, san marzano, fior di latte & extra virgin olive oil	
Bufalina	27
Fresh buffalo mozzarella, san marzano tomato , basil & evoo	
Pepperoni	24
Fior di latte & pepperoni, San Marzano tomato sauce	
Salsiccia	25
Mozzarella, sausage, wild mushroom, onions, parmigiano, tomato sauce	
La Sorrentina 🌶️	28
Stracciatella, Vodka pink reduction, Spicy Nduja, caramelized onions	
La Mediterranea	27
Mozzarella di Bufala, Anchovies, Capers & Oregano, San Marzano	
Prosciutto di Parma (mozzarella base)	26
Fior di latte, prosciutto crudo, pioppini mushrooms & truffle oil	
Mortazza (mozzarella base)	26
Fior di latte, Mortadella, pistacchio crumble , stracciatella	
Quattro Formaggi alla Romana (mozzarella base)	26
Fior di latte, smoked Provola, Pecorino ,Gorgonzola & crispy Guanciale	
Pollo Provolone	27
Mozzarella, marinated Barbecue Chicken, smoked provola, red onions	
Diavola & Stracchino 🌶️	25
San Marzano sauce, Spicy soppressata salami, stracchino, Chili Calabrese	

substitute with buffalo mozzarella \$6

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

5% will be added on your check for SF Employer Mandate
Gratuity of 18% will be add on party up to 8 people

‘NA PASTA (Housemade “al dente” pasta)

Add on : Chicken breast - Salmon - Prawns \$8

Spaghettoni Pomodoro & Burrata	25
Spaghetti, San Marzano tomato, cherry tomatoes, burratina cheese	
Fettuccine Alfredo	22
Housemade fettuccine, creamy alfredo sauce, parmigiano cheese	
Gnocchi tartufati	25
Homemade gnocchi, sausage, mushrooms & black truffle cream	
Fettuccine Vodka & Salmone	26
Housemade fettuccine with fresh salmon, garlic & vodka pink sauce	
Trofie al ragù d’agnello	27
Handmade trofie, slow cooked braised lamb ragu , mushrooms	
Spaghettoni “Shrimp Scampi”	28
Spaghetti, sauteed shrimps, garlic white wine, breadcrumb lemon infused	



Our sister restaurant @romaanticasf www.romasf.com

BOLLICINE & ROSATI

NV Riva dei Frati, Prosecco Brut Veneto
'24 Scagliola, Moscato d'Asti Piemonte
NV Poema Cava Brut, rose Spain
'24 Cherubi, Rose friuli



13/50
11/42
14/54
14/54

VINI BIANCHI

'24 Ronc Laris Tienimenti, Sauvignon Blanc Friuli
'25 Maremma Toscana, Vermentino 72H Tuscany
'25 Masseria Frattasi, Taburno Falanghina Campania
'24 San Luciano, Toscana Chardonnay Tuscany
'25 Ronc Laris, Pinot Grigio Friuli

14/54
14/54
15/56
15/56
13/50

SPRITZ

Aperol classico
Hugo spritz bianco
Napizza limoncello spritz
Virgin Aperol 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

VINI ROSSI

'24 Mon Frere, Pinot noir Napa county
'24 Passo Madama, Montepulciano Abruzzo
'24 Principe Del Sole, Sangiovese Toscana
'24 San Luciano, Super tuscan Toscana
'24 Straccali, Chianti classico Toscana
'23 Cantina Tomaso Gianolio, Barolo Piemonte
'22 Robert Hall, Cabernet Sauvignon Paso Robles



15/56
15/56
14/54
16/62
14/54
22/82
18/68

BIRRE ALLA SPINA (DRAFT) 9

Peroni Lager %5.1
Sierra Nevada Pale ale %5.6
Blue Moon Belgian white %5.6
Peroni zero Non Alcoholic Beer (BOTTLE)

