

PE INIZIA

MOZZARELLA IN CARROZZA 8

Lightly breaded fresh mozzarella croquettes

ARANCINI 11

Panko crusted fried rice balls stuffed with neapolitan ragu

WAFFLE FRIES 10

Waffle fries & white truffle oil from alba

CARCIOFI 11

Fried organic artichoke hearts & garlic aioli

MONTANARE NAPOLETANE 13

Lightly fried pizza dough & stracciatella

INSALATE

KALE 12

Organic black kale, croutons, parmigiano & garlic aioli

ARUGULA 11

Micro arugula, fresh pears, gorgonzola, walnuts & citrus

MISTA 10

Colorful mix greens, cherry tomatoes, corn, onion & balsamic

CAPRESE 14

Seasonal tomatoes, whole burrata, fresh basil & pesto

FARRO 15

Organic farro, cherry tomatoes, onions, olives, anchovies, ricotta salata & white wine vinaigrette

CHARCUTERIE

EACH \$7 OR COMBINATION \$30 (COMING SOON)

PROSCIUTTO

SALAMI

MORTADELLA

PROSCIUTTO COTTO

SPECK

CHEESE

EACH \$5 OR COMBINATION \$25 (COMING SOON)

BURRATA

PECORINO

PARMIGIANO

BUFALA

BRIE

'NAPIZZA

BIANCA

CAPRESE 18

Fior di latte, cherry tomatoes, basil, pesto

ROSMARINO 17

Mozzarella, sliced potatoes, rosemary, chopped garlic

MORTAZZA 19

Fresh mozzarella, mortadella, pistacchio, stracciatella

PROSCIUTTO 20

Mozzarella, prosciutto, pioppini mushroom & truffle oil

CALABRESE 19

Fior di latte, n'duja salami, roasted bell peppers

AMERICANA 20

Mozzarella, french fries, kosher hot dogs

ORTOLANA 18

Fior di latte, mix vegetables from our local farms

ROSSA

(ALL PIZZAS SERVED WITH SAN MARZANO TOMATO SAUCE)

MARGHERITA 17

Fresh basil, tomato sauce, fior di latte & evoo

PEPPERONI 18

Fior di latte & pepperoni

SALSICCIA 19

Mozzarella, Italian sausage, mushroom, onion

MARINARA 17

San Marzano tomato sauce, oregano, basil (vegan)

TONNO E CIPOLLA 18

Bufalo mozzarella, wild albacore tuna, caramelized onion

CAPRICCIOSA 21

Mozzarella, mushroom, olive, artichoke, boiled egg, prosciutto

CALZONE 20

Stuffed pizza, mozzarella, prosciutto, mushroom

No PIZZA

PASTA POMODORO 19

Cherry tomatoes, fresh basil, whole stefano franco burrata

PASTA TONNO 20

Albacore tuna with olives, capers & san marzano tomato sauce

PORCHETTA 19 (COMING SOON)

Herb stuffed whole pork cooked in wood fired oven

SPEZZATINO DEL GIORNO A.Q.(COMING SOON)

Stew of the day

BEER \$7

PERONI

SIERRA NEVADA

BLUE MOON

CLAUSTHALER %0 PROOF

WHITE

'18 TRAMONTI, SAUVIGNON BLANC - 10/38

'19 DI LEONARDO, PINOT GRIGIO - 10/38

'18 ROMBAUER, CHARDONNAY - 17/66

'20 PRINCIPINO, VERMENTINO - 11/42

'17 ALTEMURA, FIANO - 11/42

RED

'17 PRINCIPE DEL SOLE, SANGIOVESE - 11/42

'17 CANTINE DE FALCO, NEGROAMARO - 12/46

'18 MARCHESI DI BAROLO RUVEI, BARBERA D'ALBA - 13/50

'19 BELLE GLOS, PINOT NOIR - 16/62

'16 TENUTA CONFORTI, BRUNELLO DI MONTALCINO - 19/74

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 is *Roma Antica*
@naPizzaSf & www.naPizzaSf.com