


## PE INIZIA'

<b>Zuppa Del Giorno</b>	<b>8</b>
<i>Homemade soup of the day</i>	
<b>Insalata di Cesare*</b>	<b>10</b>
<i>Organic romaine lettuce, shaved parmigiano, croutons &amp; garlic aioli</i>	
<b>Insalata di Barbabietole</b>  	<b>11</b>
<i>Roasted beets with baby spinach, salted ricotta &amp; extra virgin olive oil</i>	
<b>Panzanella</b>  <i>ADD BURRATA \$5</i>	<b>12</b>
<i>Heirloom tomatoes, cucumber, olive, crouton &amp; red onion in vinaigrette</i>	
<b>Insalata di Tonno</b>	<b>12</b>
<i>Albacore tuna with sweet corn, chickpeas, caramelized onion &amp; mix greens</i>	
<b>Polipo</b> 	<b>15</b>
<i>Mediterranean octopus, sweet potatoes, arugula &amp; chimichurri sauce</i>	
<b>Calamari</b>	<b>13</b>
<i>Farro flour calamari &amp; seasonal vegetables with housemade aioli</i>	
<b>Burrata</b>  	<b>14</b>
<i>Creamy burrata cheese with fried spicy peppers &amp; sundried tomatoes</i>	
<b>Cavoletti di Bruxelles</b>  	<b>11</b>
<i>Marinated fried brussel sprouts with pecorino romano &amp; lemon</i>	
<b>Suppli</b> 	<b>9</b>
<i>Roman style panko crusted fried rice balls</i>	
<b>Polpette</b>	<b>10</b>
<i>Homemade meatballs with san marzano tomato sauce</i>	

## NA' BRUSCHETTA (TOASTED BREAD WITH TOPPINGS)

<b>Burrata</b>	<b>11</b>
<i>Burrata cheese with 24-months aged prosciutto di parma</i>	
<b>Pomodori</b> 	<b>8</b>
<i>Fresh tomatoes, garlic, basil &amp; extra virgin olive oil</i>	

# DINNER

## I PRIMI (ALL PASTAS SERVED AL DENTE)

 <b>Amatriciana</b>	<b>19</b>
<i>Bucatini pasta with guanciale, onion &amp; mild spicy tomato sauce</i>	
 <b>Carbonara</b>	<b>18</b>
<i>Mezze maniche, smoked guanciale in creamy yolk sauce &amp; pecorino</i>	
 <b>Cacio e Pepe</b> 	<b>16</b>
<i>Handmade tonnarelli with pecorino romano, black pepper</i>	
 <b>Coda Alla Vaccinara</b>	<b>22</b>
<i>Homemade pappardelle, slowly cooked oxtail ragu</i>	
<b>Boscaiola</b>	<b>21</b>
<i>Rigatoni, mushroom, onion, italian sausage, cream or tomato sauce</i>	
<b>Porcini Ravioli</b> 	<b>19</b>
<i>Ravioli stuffed with porcini mushroom &amp; black truffle cream sauce</i>	
<b>Tortelloni di Carne</b>	<b>23</b>
<i>Handmade pasta filled with slowly braised short rib</i>	
<b>Lasagna</b>	<b>18</b>
<i>Baked housemade pasta sheets with ragu bolognese sauce</i>	

## NA' PINSAs (ANCIENT ROMAN PIZZA)

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

<b>Margherita</b> 	<b>15</b>
<i>Fresh basil, tomato sauce, fior di latte &amp; evo</i>	
<i>(ADD ON) Prosciutto \$5 Italian sausage \$3 Salame \$3 Burrata \$5</i>	
<b>Quattro Formaggi</b> 	<b>16</b>
<i>Pecorino, fresh and smoked mozzarella, gorgonzola &amp; walnut</i>	
<b>Diavola</b>	<b>17</b>
<i>Spicy soppressata, stracchino cheese &amp; tomato Sauce</i>	
<b>Salsiccia</b>	<b>18</b>
<i>Mozzarella, Italian sausage, mushroom, onion &amp; tomato sauce</i>	
<b>Prosciutto</b>	<b>19</b>
<i>Creamy burrata cheese, arugula, pesto &amp; prosciutto di parma</i>	

## I SECONDI



<b>Melanzane alla Parmigiana</b> 	<b>19</b>
<i>Baked eggplant, in tomato sauce &amp; mozzarella</i>	
<b>Saltimbocca alla Romana</b>	<b>26</b>
<i>Pounded veal, prosciutto in butter sage sauce</i>	
<b>Branzino</b> 	<b>31</b>
<i>Wild mediterranean sea bass wrapped in yukon potatoes</i>	

## I CONTORNI (SIDE DISHES)

<b>Mais Saltato al burro</b>	<b>7</b>	<b>Friggitelli</b>	<b>7</b>
<i>Sweet corn with peperoncino</i>		<i>Fried spicy peppers</i>	
<b>Patato al forno</b>	<b>7</b>	<b>Vegetali del Giorno</b>	<b>7</b>
<i>Roasted yukon potatoes</i>		<i>Mix seasonal vegetables.</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  
Our second location located at 286 Magnolia Ave Larkspur  
@RomaAnticaSf & www.RomaSf.com



 = Vegetarian  
 = Gluten Free

GLUTEN FREE & VEGAN PASTA AVAILABLE

\*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNES.

