

PE INIZIA

MOZZARELLA IN CARROZZA 8

Lightly breaded fresh mozzarella croquettes.

GNOCCHI FRITTI 12 (COMING SOON)

Homemade fried gnocchi bed of truffle cream sauce

SUPPLI 11 (COMING SOON)

Panko crusted fried rice balls stuffed with neapolitan ragu

CARCIOLI 10

Organic artichoke hearts & garlic aioli

CALAMARI 13 (COMING SOON)

Monterey calamari sauteed with cherry tomato, olives & basil

INSALATE

KALE 12 (COMING SOON)

Organic kale, croutons, parmigiano & garlic aioli

ARUGULA 11

Micro arugula, fresh pears, gorgonzola & walnuts

MISTO 12

Colorful mix greens, cherry tomatoes, artichokes & olives

SPINACH 11

Baby spinach, roasted beets, ricotta cheese & balsamic

FARRO 12 (COMING SOON)

Organic farro, dry grapes, cherry tomato & octopus

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

BUFFALA

BRIE

'NAPIZZA

BIANCA

CAPRESE 18

Fior di latte, cherry tomatoes, basil, pesto

ROSMARINO 16

Mozzarella, sliced potatoes, rosemary, chopped garlic

MORTAZZA 17 (COMING SOON)

Fresh mozzarella, mortadella, pistachio, stracciatella

PROSCIUTTO 19

Mozzarella, prosciutto, marinated zucchini, burrata.

CALABRESE 19

Fior di latte, N'duja salami, roasted bell peppers.

AMERICANA 19

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 18

Mozzarella, Italian sausage, mushroom, onion

MARINARA 17

San Marzano tomato sauce, oregano, basil (vegan)

TONNO E CIPOLLA 18

Buffalo mozzarella, wild albacore tuna, caramelized onion

CAPRICCIOSA 19

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

CALZONE 19

Stuffed pizza, mozzarella, prosciutto, mushroom

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PASTA POMODORO 19 (COMING SOON)

Cherry tomatoes, fresh basil, whole stefano franco burrata

PASTA BOTTARGA 20 (COMING SOON)

Calamari, cherry tomatoes, anchovies, bottarga

IZZA

PORCHETTA 19 (COMING SOON)

Herb stuffed whole pork cooked in wood fired oven

SPEZZATINO DEL GIORNO A.Q

Stew of the day

BEER \$7

PERONI
ANCHOR STEAM
GRANA 40
MORETTI LA ROSSA
CLAUSTHALER %0 PROOF

WHITE

'18 TRAMONTI, SAUVIGNON BLANC - 10
'18 VILLA SAN MARTINO, PINOT GRIGIO - 10
'18 ROMBAUER, CHARDONNAY - 17
'17 CASTELLANI, VERMENTINO - 11
'17 ALTEHURA, FIANO - 11

RED

'15 PRINCIPE DEL SOLE, SANGIOVESE - 11
'17 LUCCARELLI, NEGROAMARO - 13
'17 MARCHESI DI BAROLO RUVEI, BARBERA D'ALBA - 13
'17 BELLE GLOS "DAIRYMAN", PINOT NOIR - 14
'14 TENUTA CONFORTI, BRUNELLO DI MONTALCINO - 19

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