

# Penny Roma

## PESCE CRUDI

*Raw seafood*

### Yellowtail

mandarin, avocado, espelette

15

### Albacore Tartare

tomato, caper, calabrian oil, pistachio

15

### Scallop

green olive, sorrel, meyer lemon

14

## ANTIPASTI

*Spring starters*

### Marinated Carrots

ricotta, salata, mint

16

### Prosciutto San Daniele

shinko pear, fiore sardo

18

### Asparagus

passito zabaglione, raisin, spring onion

18

## PANE

*Bread*

### Focaccia

rosemary, black pepper, olive oil

8

## SECONDI

*Mains*

### Grilled Swordfish

fava leaf salmoriglio, young broccoli, lemon

36

### Half Chicken al Mattone

cipollini, charred lemon, chile-fennel seed

34

### Spring Lamb

artichoke, anchovy pangrattato &

wild oregano

39

### 32oz Bone-in Beef Ribeye

bone marrow salsa verde

130

## CONTORNI

*Vegetable sides*

### Wild Arugula

parmigiano, cannonau wine vinaigrette

9

### Butter Beans

spigarello, chile, garlic

10

### Grilled Mushrooms

chicories, walnut, balsamico

11

## PASTA

*Made daily in our Flour+Water Pasta Shop*

### Tonnarelli Cacio e Pepe

black pepper, pecorino romano

20

### Nettle & Ricotta Ravioli

tomato, garlic, chile

22

### Spaghetti alle Vongole

clam, green garlic, chile, lemon &

white wine

27

### Agnolotti Dal Plin

beef & pork, sugo d'arrosto,

parmigiano reggiano

24

### Risi e Bisi

carneroli rice, guanciale, english pea,

pecorino & black pepper

23

## DINNER PARTY MENU

a selection of favorites

from our kitchen

(requires full table participation)

70

keep the party going, add wine

35



5% charge is added to cover San Francisco restaurant mandate charges

1% charge is added to contribute to Zero Food Print

The consumption of raw or undercooked meat, poultry, shellfish or eggs  
may increase your risk of food-borne illness