

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

strawberries, fiore sardo, balsamico

18

Spring Asparagus

marsala zabaglione, raisin, spring onion

18

PANE

Bread

Focaccia

rosemary, black pepper, olive oil

8

SECONDI

Mains

Grilled Swordfish

spinach salmoriglio, fava, lemon

36

Half Chicken al Mattone

ramp, 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

broccoli di ciccio, chile, garlic

10

Fire Roasted Zucchini

bagna cauda, aleppo, mint, pinenut

10

PASTA

Made daily in our Flour+Water Pasta Shop

Tonnarelli Cacio e Pepe

black pepper, pecorino romano

20

Spinach & Ricotta Ravioli

crushed tomato, garlic, peperoncino

23

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

carnaroli rice, guanciale,

sweet pea, pecorino

25

DINNER PARTY MENU

a selection of favorites

from our kitchen

(requires full table participation)

70

keep the party going, add wine

35



6% 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