

# Penny Roma

## PESCE CRUDI

*Raw seafood*

### Halibut

pluot, basil, golden sesame

16

### Albacore Tartare

tomato, caper, calabrian oil, pistachio

16

### Oyster

jalapeño, cucumber, green olive

20

## ANTIPASTI

*Summer starters*

### Heirloom Tomato Caprese

jersey cow mozzarella, basil, balsamico

18

### Prosciutto San Daniele

melon, calabrian chile, mint

17

### Fritto Misto

anchovy, squid, summer vegetables & chile gremolata

19

### Parmigiano Sformato

corn, balsamico, hazelnut

18

## PANE

*Bread*

### Focaccia

rosemary, black pepper, olive oil

9

## SECONDI

*Mains*

### King Salmon

chanterelle, corn, sungold

38

### Half Chicken al Mattone

calcot, charred lemon, chile-fennel seed

34

### Grilled Pork Chop

castelvetrano olive, peperonata & white bean purée

39

### 32oz Bone-in Beef Ribeye

yukon gold & bone marrow salsa verde

130

## CONTORNI

*Vegetable sides*

### Wild Arugula

parmigiano, cannonau wine vinaigrette

10

### Eggplant Caponata

ricotta salata, tomato, currant

11

### Grilled Zucchini

bagna cauda, aleppo, mint, pinenut

11

## PASTA

*Made daily in our Flour+Water Pasta Shop*

### Tonnarelli Cacio e Pepe

black pepper, pecorino romano

22

### Gnocchi alla Pomodorini

cherry tomato, garlic, peperoncino

25

### Trenette al Pesto Genovese

basil-pine nut pesto, potato, blue lake beans

24

### Agnolotti dal Plin

beef & pork, sugo d'arrosto & parmigiano reggiano

25

### Fregola con Ragù di Agnello

braised lamb, saffron, eggplant conserva & 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