

Penny Roma

PESCE CRUDI

Raw seafood

Halibut

pluot, basil, golden sesame
16

Albacore Tartare

tomato, caper, calabrian oil, pistachio
16

Striped Bass

pepper relish, coriander blossom
17

ANTIPASTI

Summer starters

Heirloom Tomato Caprese

jersey cow mozzarella, basil, balsamico
18

Prosciutto San Daniele

melon, calabrian chile, mint
17

Stonefruit & Frisse

grazin' girl blue cheese &
pancetta vinaigrette
18

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

pickled pearl onion, charred lemon,
chile-fennel seed
34

Grilled Pork Chop

castelvetrano olive, peperonata &
white bean purée
39

32oz Bone-in Beef Ribeye

new potatoes & 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

DINNER PARTY MENU

a selection of favorites
from our kitchen
(requires full table participation)

75

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