

Penny Roma

PESCE CRUDI

Raw seafood

Halibut

fennel, orange, pink peppercorn
16

Albacore Tartare

tomato, caper, calabrian oil, pistachio
16

Amberjack

beet, coriander, poppy seed, oxalis
16

ANTIPASTI

Autumn starters

Roasted Squash

stracciatella, mustards, currant, pepita
18

Prosciutto San Daniele

persimmon, pecorino toscano,
calabrian honey
17

Chicory Salad

shinko pear, pomegranate, hazelnuts,
ricotta salata
16

Steamed Mussels

cranberry beans, sundried tomato, garlic,
grilled crostino
20

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
9

SECONDI

Mains

Rock Cod Acqua Pazza

fennel, caper, olive, tomato brodo
42

Half Chicken al Mattone

cipollini, charred lemon, chile-fennel seed
34

Grilled Pork Chop

golden raisin mostarda, parsnip, nasturtium
39

32oz Beef Ribeye

new potatoes, bone marrow salsa verde
130

CONTORNI

Vegetable sides

Wild Arugula

parmigiano, cannonau wine vinaigrette
10

Heirloom Polenta

parmigiano, mascarpone, rosemary
11

Smoked Mushrooms

delicata squash, sunflower seed, nepitella
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

