

Penny Roma

PESCE CRUDI

Raw seafood

Halibut

green strawberry, avocado, serrano oil
16

Albacore Tartare

tomato, caper, calabrian oil, pistachio
17

Trout

artichoke, meyer lemon, horseradish, roe
16

ANTIPASTI

Spring starters

Beets & Stracciatella

pickled rhubarb, black pepper, sesame
18

Prosciutto San Daniele

cherry agrodolce, pecorino
20

Risi e Bisi Arancini

english pea, speck, green garlic aioli
16

Grilled Asparagus

soft boiled egg, almond, crispy quinoa
21

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
10

SECONDI

Mains

Whole Grilled Trout

pea leaf, mint, castelvetro olive
62

Half Chicken al Mattone

ramp, charred lemon,
chile-fennel seed
39

Porchetta

fava, spring onion, cotiche
48

32oz Beef Ribeye

new potatoes, bone marrow salsa verde
135

CONTORNI

Vegetable sides

Wild Arugula

parmigiano, cannonau wine vinaigrette
11

Crispy Potatoes

garlic, rosemary
12

Roasted Carrot

ricotta salata, honey, currant, caper
12

PASTA

Made daily in our Flour+Water Pasta Shop

Tonnarelli Cacio e Pepe

black pepper, pecorino romano
24

Rigatoni all'Amatriciana

tomato, guanciale, chili, pecorino
27

Agnolotti dal Plin

beef, pork, sugo d'arrosto &
parmigiano reggiano
27

Casoncelli di Asparagi

asparagus, green garlic &
ricotta, meyer lemon
26

Tortellini in Brodo

ribeye, parmigiano reggiano, olive oil
24

DINNER PARTY MENU

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

79

keep the party going, add wine

39



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