

# Penny Roma

## PESCI CRUDI

*Raw Seafood*

### Halibut

green strawberry, rhubarb, basil  
17

### Albacore Tartare

tomato, calabrian chili, pistachio  
17

### Bigeye Tuna

caper, orange, chili aioli  
17

## ANTIPASTI

*Spring starters*

### Leek Arancini

garlic aioli, fontina  
16

### Citrus & Avocado

toasted hazelnut, fennel, aleppo  
20

### Prosciutto San Daniele

smoked date, jersey cow mozzarella  
frisée, balsamico  
21

### Spring Pea Crostino

ricotta, cured egg yolk, mint  
20

## PANE

*Bread*

### Focaccia

rosemary, black pepper, olive oil  
10

## SECONDI

*Mains*

### Striped Seabass

grilled artichoke, fennel,  
meyer lemon, olivada  
39

### Half Chicken al Mattone

ramp, charred lemon,  
crostini  
42

### Braised Pork Shoulder

polenta, fava bean, blood orange relish  
44

### Grilled Hanger Steak

crispy potato, salsa verde, horseradish  
46

## CONTORNI

*Vegetable sides*

### Wild Arugula

parmigiano, cannonau wine vinaigrette  
11

### Roasted Brocolini

bagna cauda aioli, calabrian chili,  
breadcrumb  
12

### Butter Beans

green garlic, meyer lemon  
11

## DINNER PARTY MENU

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

85

keep the party going, add wine

39



6.5% 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