

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, mint
20

Prosciutto San Daniele

smoked date, jersey cow mozzarella
frisée, balsamico
21

Cauliflower Sformato

potato crisp, pickled mustard seed, herbs
20

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
10

PASTA

Made daily in our Flour+Water Pasta Shop

Tonnarelli Cacio e Pepe

black pepper, pecorino romano
24

Risi e Bisi

english pea, pancetta,
spring onion, pecorino romano
27

Spinach & Chard Pansotti

salsa di noci, toasted walnut, marjoram
28

Rigatoni Arrabiata

tomato, ricotta, garlic, chili, basil
28

Tagliatelle Bolognese

beef ragu, tomato, parmigiano reggiano
27

Agnolotti dal Plin

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

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 Broccolini

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