

Penny Roma

PESCI CRUDI

Raw Seafood

Halibut

watermelon, jalapeño, cucumber
17

Albacore Tartare

tomato, calabrian chili, pistachio
17

Bigeye Tuna

charred scallion, shishito,
mustard seed, meyer lemon aioli
17

ANTIPASTI

Autumn starters

Green Bean & Basil Arancini

garlic aioli, parmigiano reggiano
16

Heirloom Tomato Caprese

jersey cow mozzarella, basil,
aceto balsamico
21

Prosciutto San Daniele

pear, blue cheese, frisee
22

Carne Cruda Crostino

caper, chive, parmigiano,
horseradish
20

PASTA

Made daily in our Flour+Water Pasta Shop

Tortelloni di Zucca

autumn squash, sage, brown butter, balsamico
28

Gnocchi ala Norma

roasted eggplant, early girl tomato,
ricotta salata
27

Tonnarelli Cacio e Pepe

black pepper, pecorino romano
25

Spaghetti con Gamberi

gulf shrimp, cherry tomato,
chili, pane strappato
28

Farfalle con Polpettine

veal, pork, peperonata, chili, oregano
28

Agnolotti dal Plin

beef, pork, sugo d'arrosto,
parmigiano reggiano
28

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
10

SECONDI

Mains

King Salmon

early girl tomato, romano bean,
castelvetrano olive
44

Half Chicken al Mattone

chanterelle, brown butter,
frisee, grilled bread
46

Grilled Pork Chop

peach, red onion, calabrian chili
47

New York Strip Steak

jimmy nardello, salsa verde, jus
86

CONTORNI

Vegetable sides

Wild Arugula & Mustard Greens

cannonau wine vinaigrette, parmigiano
11

Smoked Mushrooms

delicata squash, sunflower crumble,
nepitella
12

Crispy Brussels Sprouts

caramelized onion, garum,
parmigiano fricco
12



*The consumption of raw or undercooked meat, poultry,
shellfish or eggs may increase your risk of food-borne illness
6.5% charge is added to cover San Francisco restaurant mandate charges
We donate 1% of sales to Zero Foodprint to support regenerative farming
Learn more at zerofoodprint.org*