

Penny Roma

PESCI CRUDI

Raw Seafood

Halibut

cucumber, tomato,
fermented chili, fried shallot

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

Little Gems

beet, avocado, quinoa, poppy seed

20

Prosciutto San Daniele

pear, blue cheese, frisee

21

Honeynut Squash Sformato

pepita chili crisp, pickled apple

22

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

quince mostarda, pickled red onion

47

New York Strip Steak

peppers, 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 friccio

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*