

Penny Roma

CRUDI

Raw Bites

Amberjack

citrus, fennel

17

Albacore Tartare

tomato, calabrian chili, pistachio

17

Beef Carpaccio

treviso, parmigiano, caper

20

ANTIPASTI

Winter starters

Mushroom Arancini

fontina, black garlic aioli

16

Chicories

pomegranate, walnut, anchovy, pecorino

19

Prosciutto San Daniele

smoked date, blue cheese, frisee

22

Celery Root Sformato

dungeness crab, pickled apple, celery

20

PASTA

Made daily in our Flour+Water Pasta Shop

Tortelloni di Zucca

winter squash, sage, brown butter,
balsamico

27

Tonnarelli Cacio e Pepe

black pepper, pecorino romano

25

Rigatoni Arrabbiata

tomato, basil, chili, ricotta

26

Gnocchi ai Funghi

chanterelle, kale, shallot crema

28

Tagliatelle alla Bolognese

beef ragu, tomato, parmigiano reggiano

28

Braised Short Rib Raviolini

sugo d'arrosto, orange gremolata,
horseradish

28

SECONDI

Mains

Grilled Swordfish

butter bean, escarole, leek

44

Half Chicken al Mattone

spring onion, red pepper pesto,
grilled bread

46

Porchetta

parsnip, sultana mostarda,
red onion, cracklin'

47

New York Strip Steak

turnip, salsa verde, jus

86

CONTORNI

Vegetable sides

Wild Arugula & Mustard Greens

cannonau wine vinaigrette, parmigiano

11

Roasted Baby Carrots

calabrian chili, huckleberry, ricotta salata

12

Crispy Brussels Sprouts

caramelized onion, parmigiano frico

12

PANE

Bread

Focaccia

rosemary, black pepper, olive oil

10



*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*