

Penny Roma

CRUDI

Raw Bites

Amberjack

fermented chili aioli, radish, pear
17

Albacore Tartare

tomato, calabrian chili, pistachio
17

Beef Carpaccio

treviso, parmigiano, caper
19

ANTIPASTI

Winter starters

Sicilian Arancini

saffron, marinara, parmigiano reggiano
16

Little Gems

beet, quinoa, poppy seed,
avocado vinaigrette
18

Prosciutto San Daniele

smoked date, blue cheese, frisee
22

Celery Root Sformato

dungeness crab, pickled apple, celery
19

PASTA

Made daily in our Flour+Water Pasta Shop

Tortelloni di Zucca

autumn squash, sage, brown butter,
balsamico
27

Tonarelli 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

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
10

SECONDI

Mains

Grilled Swordfish

butter bean, escarole, leek
44

Half Chicken al Mattone

calçot onion, red pepper pesto,
grilled bread
46

Grilled Pork Chop

parsnip, sultana mostarda, red onion
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 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*