

Penny Roma

CRUDI

Raw Bites

Amberjack

blood orange, grapefruit, 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

Roasted Root Vegetables

pancetta, medjool date,
mustard vinaigrette

21

Celery Root Sformato

dungeness crab, pickled apple, celery

20

PASTA

Made daily in our Flour+Water Pasta Shop

Leek Casoncelli

black trumpet mushroom, brown butter

28

Tonnarelli Cacio e Pepe

black pepper, pecorino romano

25

Rigatoni Arrabbiata

tomato, basil, chili, ricotta

26

Gnocchi ai Funghi

hedgehog mushroom, kale, shallot crema

28

Tagliatelle alla Bolognese

beef ragu, tomato, parmigiano reggiano

28

Agnolotti dal Plin

beef, pork, sugo d'arrosto,
parmigiano reggiano

28

SECONDI

Mains

Grilled Trout

lentils, escarole, leek

44

Half Chicken al Mattone

spring onion, red pepper pesto, crostino

46

Pork Chop

parsnip, sultana mostarda,
red onion

47

New York Strip Steak

turnip, salsa verde, jus

86

CONTORNI

Vegetable sides

Wild Arugula

cannonau wine vinaigrette, parmigiano

11

Roasted Broccolini

butter bean, breadcrumb,
preserved meyer lemon

12

Crispy Potatoes

garlic, rosemary

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*