

Penny Roma

CRUDI

Raw Bites

Halibut

blood orange, grapefruit, fennel
17

Albacore Tartare

tomato, calabrian chili, pistachio
17

Beef Carpaccio

treviso, parmigiano, caper
20

ANTIPASTI

Winter starters

Fava Leaf Arancini

green garlic, aioli, pecorino
14

Chicories

pomegranate, walnut, anchovy, pecorino
19

Roasted Root Vegetables

pancetta, medjool date,
mustard vinaigrette
21

Mussel Crostino

white bean, calcot onion, saffron aioli
20

PASTA

Made daily in our Flour+Water Pasta Shop

Casunziei all'Ampezzana

beet, ricotta, cauliflower, poppy seed,
parmigiano reggiano
26

Tonnarelli Cacio e Pepe

black pepper, pecorino romano
25

Rigatoni Arrabbiata

tomato, basil, chili, ricotta
24

Gnocchi di Patate

dungeness crab, saffron, fennel soffrito,
meyer lemon
30

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

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*

