

# Penny Roma

## CRUDI

*Raw Bites*

### Halibut

pickled green strawberry,  
avocado, basil, poppy seed

17

### Albacore Tartare

tomato, calabrian chili, pistachio

17

### Yellowfin Tuna

fermented chili aioli, caper, shallot, sorrel

17

## ANTIPASTI

*Spring starters*

### Fava Leaf Arancini

pecorino, green garlic, aioli

14

### Spring Lettuces

goat cheese, baby carrot, radish,  
walnut, balsamico

19

### Beef Carpaccio

snap pea, tonnato, horseradish,  
crispy potato

22

### Patagonia Provisions

#### Mussel Crostino

white bean, spring onion, saffron aioli

16

## PANE

*Bread*

### Focaccia

rosemary, black pepper, olive oil

10

## PASTA

*Made daily in our Flour+Water Pasta Shop*

### Pea Leaf & Ricotta Casoncelli

english pea, parmigiano, black pepper

26

### Rigatoni Cacio e Pepe

black pepper, pecorino romano

25

### Gnocchi di Patate

dungeness crab, saffron, fennel soffrito,  
meyer lemon

30

### Bucatini all'Amatriciana

guanciale, tomato, pecorino romano

26

### Mafaldine al Ragu

milk braised pork, chili, asparagus

27

### 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, pickled ramps,  
red pepper pesto, crostino

48

### 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

### Asparagus

bagna cauda, fennel, breadcrumb

12

### Gigante Beans

ramp, pepita pesto

12

## DINNER PARTY MENU

a selection of favorites  
from our kitchen  
(requires full table participation)

79

keep the party going, add wine

39



6% charge is added to cover San Francisco restaurant mandate charges  
1% charge is added to contribute to Zero Food Print  
The consumption of raw or undercooked meat, poultry, shellfish or eggs  
may increase your risk of food-borne illness