

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

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 Ragù

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 pesto

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*

