

Penny Roma

CRUDI

Raw Bites

Halibut

cucumber, calabrian chili,
charred avocado

17

Albacore Tartare

tomato, calabrian chili, pistachio

17

Yellowfin Tuna

fermented chili aioli, caper, shallot, sorrel

17

ANTIPASTI

Spring starters

Artichoke Arancini

green garlic, sunchoke, pickled shallot,
mozzarella

14

Spring Lettuces

goat cheese, baby carrot, radish,
walnut, balsamico

18

Prosciutto San Daniele

strawberry, pecorino sardo, balsamico

20

Fava Crostino

ricotta, pickled spring onion,
lemon agrumato

18

PASTA

Made daily in our Flour+Water Pasta Shop

Pea Leaf & Ricotta Casoncelli

english pea, parmigiano, black pepper

28

Tonnarelli Cacio e Pepe

black pepper, pecorino romano

25

Fregola alle Vongole

clams, saffron, fennel soffrito, bottarga

29

Rigatoni all'Amatriciana

guanciale, tomato, pecorino romano

28

Funghetti ai Funghi

morel, king trumpet, shallot crema, chive

30

Agnolotti dal Plin

beef, pork, sugo d'arrosto,
parmigiano reggiano

28

SECONDI

Mains

Grilled Whole Branzino

artichoke, meyer lemon,
frisee, chili oil

64

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

Eggplant Caponata

pine nut, currant, basil

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*