

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

Caponata Crostino

eggplant, ricotta, pine nut, basil

18

PASTA

Made daily in our Flour+Water Pasta Shop

RAINBOW Scarpinocc

taleggio, aceto balsamico, parmigiano

*a portion of proceeds to benefit Lyric SF



30

Pea Leaf & Ricotta Casoncelli

english pea, parmigiano, mint

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

PANE

Bread

Focaccia

rosemary, black pepper, olive oil

10

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

green tomato passata, shishito, red onion

47

Veal Milanese

salsa verde, aioli, parmigiano

60

CONTORNI

Vegetable sides

Wild Arugula

cannonau wine vinaigrette, parmigiano

11

Grilled Zucchini

salmoriglio, anchovy, breadcrumb

12

Gigante Beans

ramp pesto

12



*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*