

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

Green Bean and Basil Arancini

pesto, provolone, pinenut

14

Stone Fruit & Stracciatella

taggiasca tapenade, pistachio

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

Cappelletti di Mais

corn, crescenza, calabrian chili, basil

28

Tonnarelli Cacio e Pepe

black pepper, pecorino romano

25

Ravioli di Gambari

shrimp, cherry tomato, aleppo, purslane

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

green tomato passata, shishito, red onion

47

New York Strip Steak

turnip, salsa verde, jus

86

CONTORNI

Vegetable sides

Wild Arugula

cannonau wine vinaigrette, parmigiano

11

Grilled Zucchini

salmoriglio, anchovy, breadcrumb

12

Crispy Potatoes

fontina fonduta, mustard vinaigrette

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*

