

Penny Roma

CRUDI

Raw Bites

Hamachi

stone fruit, cilantro,
orange agrumato
18

Albacore Tartare

tomato, calabrian chili, pistachio
18

King Salmon

castelvetrano olive, labneh, dill
18

ANTIPASTI

Summer starters

Green Bean & Basil Arancini

pesto, provolone, pine nut
14

Heirloom Tomato Caprese

jersey cow mozzarella, basil,
aceto balsamico
20

Prosciutto San Daniele

melon, calabrian chili, mint
20

Smoked Eggplant Sformato

cherry tomato, eggplant scapece,
pine nut
18

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
10

SECONDI

Mains

Swordfish

cranberry & pole beans, chard,
garlic aioli
40

Half Chicken al Mattone

peperonata, pickled fennel,
mustard frills, pane strappato
48

Pork Chop

green tomato passata, shishito, red onion
47

Grilled Hanger Steak

salsa verde, jus
62

CONTORNI

Vegetable sides

Wild Arugula

cannonau wine vinaigrette, parmigiano
11

Grilled Zucchini

salmoriglio, anchovy, breadcrumb
12

Crispy Potatoes

fontina fonduta, mustard vinaigrette
12

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 Gamberi

shrimp, cherry tomato, aleppo, purslane
29

Rigatoni alla Norma

eggplant, early girl tomato, ricotta salata
28

Risotto di Zucca

zucchini, squash blossom, chive
27

Agnolotti dal Plin

beef, pork, sugo d'arrosto,
parmigiano reggiano
28

DINNER PARTY MENU

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

79

keep the party going, add wine
39



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