

Penny Roma

CRUDI

Raw Bites

Halibut

cucumber, calabrian chili,
charred avocado
18

Albacore Tartare

tomato, calabrian chili, pistachio
18

King Salmon

castelvetrano olive, labneh, dill
18

ANTIPASTI

Summer starters

Green Bean and Basil Arancini

pesto, provolone, pine nut
14

Stone Fruit & Stracciatella

taggiasca tapenade, pistachio
18

Prosciutto San Daniele

strawberry, pecorino sardo, balsamico
20

Smoked Eggplant Sformato

cherry tomato, eggplant scapece,
pine nut
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 Gamberi

shrimp, cherry tomato, aleppo, purslane
29

Rigatoni all'Amatriciana

guanciale, tomato, pecorino romano
28

Risotto di Zucca

zucchini, squash blossom, chive
27

Agnolotti dal Plin

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

SECONDI

Mains

Grilled Swordfish

cranberry & pole beans, chard, garlic aioli
40

Half Chicken al Mattone

peperonata, pickled fennel,
dandelion green, pane strappato
48

Pork Chop

green tomato passata, shishito, red onion
47

Bavette Steak

salsa verde, jus
76

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*