

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

Autumn starters

Corn Arancini

garlic aioli, ricotta salata, aleppo
14

Heirloom Tomato Caprese

jersey cow mozzarella, basil,
aceto balsamico
20

Prosciutto San Daniele

melon, calabrian chili, mint
20

Roasted Squash Sformato

shinko pear, pepitas, pomegranate
20

PASTA

Made daily in our Flour+Water Pasta Shop

Tonnarelli Cacio e Pepe

black pepper, pecorino romano
25

Gnocchi alla Pomodorini

sungold tomato, garlic, basil
28

Rigatoni alla Norma

eggplant, early girl tomato, ricotta salata
28

Trenette alla Genovese

basil pesto, pine nut, green bean, potato
28

Agnolotti dal Plin

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

Casoncelli en Nogada

braised beef, poblano pepper,
walnut crema, coriander

*a portion of proceeds to benefit La Raza



29

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
10

SECONDI

Mains

King Salmon

chanterelle mushroom,
corn, cherry tomato
48

Half Chicken al Mattone

gorgonzola crostino, cipollini
pickled grape, chicory
50

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
12

Crispy Potatoes

fontina fonduta, mustard vinaigrette
13

Blistered Romano Beans

jimmy nardello pepper, meyer lemon,
parmigiano
13



**A 6.5% charge is added to cover
San Francisco restaurant mandate fees.**

*We donate 1% of sales to Zero Foodprint to support regenerative farming
Learn more at zerofoodprint.org*

*The consumption of raw or undercooked meat, poultry,
shellfish or eggs may increase your risk of food-borne illness.*