

Penny Roma

CRUDI

Raw Bites

Halibut

citrus, blood orange agrumato,
avocado puree, fennel
18

Albacore Tartare

tomato, calabrian chili, pistachio
18

Big Eye Tuna

fermented chili aioli, shallot,
castlevatrano olive
20

ANTIPASTI

Autumn starters

Arancini di Funghi

fontina, chive aioli, mushroom conserva
14

Beets and Ricotta

walnut, whey vinaigrette, fine herbs
21

Prosciutto San Daniele

pear butter, pecorino toscano
22

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 di Zucca

honeynut squash, brown butter, sage,
balsamico
28

Rigatoni alla Norma

eggplant, early girl tomato, ricotta salata
28

Raviolini di Scarola

escarole, ricotta, celery root, aleppo
28

Strozzapreti al Ragu

lamb, prosciutto, calabrian chili, pecorino
30

Agnolotti dal Plin

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

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
10

SECONDI

Mains

King Salmon

chanterelle mushroom,
sunchoke, carrot
48

Half Chicken al Mattone

gorgonzola crostino, cipollini
pickled grape, chicory
50

Pork Chop

apple mostarda, leek, mustard frills
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

Roasted Brussels Sprouts

calabrian chili, 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.*