

Penny Roma

CRUDI

Raw Bites

Halibut

citrus, blood orange agrumato,
avocado, fennel
18

Albacore Tartare

tomato, calabrian chili, pistachio
18

Big Eye Tuna

fermented chili aioli, shallot,
castelvatrano 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
24

Roasted Squash Sformato

shinko pear, pepitas, pomegranate
20

PASTA

Made daily in our Flour+Water Pasta Shop

Rigatoni Cacio e Pepe

black pepper, pecorino romano
27

Gnocchi di Zucca

honeynut squash, brown butter, sage,
balsamico
28

Spaghetti alla Puttanesca

tomato, anchovy, caper,
taggiasca olive, pangrattato
28

Raviolini di Scarola

escarole, ricotta, celery root, aleppo
28

Radiatori al Ragu

lamb, prosciutto, calabrian chili, pecorino
30

Agnolotti dal Plin

beef, pork, sugo d'arrosto,
parmigiano reggiano
29

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
52

Grilled Hanger Steak

salsa verde, jus
65

CONTORNI

Vegetable sides

Wild Arugula

cannonau wine vinaigrette, parmigiano
12

Crispy Potatoes

fontina fonduta, mustard vinaigrette
14

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.*