

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

quince 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.*