

Penny Roma

CRUDI

Raw Bites

Halibut

citrus, blood orange agrumato,
avocado, fennel
18

Albacore Tartare

tomato, calabrian chili, pistachio
18

Big Eye Tuna

tonnato, shallot, castelvetro olive
20

ANTIPASTI

Winter starters

Arancini Amatriciana

tomato, chili, pecorino, speck
14

Beets and Ricotta

walnut, whey vinaigrette, fine herbs
21

Celery Root Sformato

dungeness crab, soffritto, calabrian chili
24

Prosciutto San Daniele

apple butter, pecorino toscano
24

PASTA

Made daily in our Flour+Water Pasta Shop

Tonnarelli Cacio e Pepe

black pepper, pecorino romano
27

Cappelletti di Zucca

butternut squash, brown butter,
sage, balsamico
28

Spaghetti alla Puttanesca

tomato, anchovy, caper,
taggiasca olive, pangrattato
29

Casoncelli Siciliano

cauliflower, nettle, golden raisin, pine nut
28

Radiatori al Ragù

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

Mt. Lassen Trout

hedgehog mushroom,
sunchoke, carrot
48

Half Chicken al Mattone

chicory, cipollini, pomegranate,
gorgonzola crostino
50

New York Strip Steak

salsa verde, jus
76

Cotechino di Modena

pork sausage, tokyo turnip, lentils,
mustard green
45



CONTORNI

Vegetable sides

Wild Arugula

cannonau wine vinaigrette, parmigiano
12

Roasted Potatoes

garlic, pickled mustard seed
14

Crispy Brussels Sprouts

caramelized onion, parmigiano frico
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.*