

Penny Roma

CRUDI

Amberjack Crudo
beet, ginger, radish, lemon agrumato
18

Albacore Tartare
tomato, calabrian chili, pistachio
18

Big Eye Tuna
tonnato, cucumber, charred scallion,
fresno chili
20

ANTIPASTI

Arancini di Carciofi
artichoke, mint, fontina
14

Little Gems
preserved meyer lemon vinaigrette,
citrus, quinoa, daikon, caciotti
21

Carne Cruda Crostino
horseradish aioli, mustard seed, shallot
26

Prosciutto San Daniele
smoked date, blue cheese,
frisee, balsamico
24

PRIMI

Made daily in our Flour + Water Pasta Shop

Tonnarelli Cacio e Pepe
black pepper, pecorino romano
27

Tortelli di Asparagi
leek, pecorino, lemon zest
28

Rigatoni Arrabbiata
calabrian chili, basil, ricotta
28

Baccello di Pisello
peas, mint, pistachio
29

Mafaldine al Ragù
milk-braised pork, green garlic,
parmigiano
30

Agnolotti dal Plin
beef, pork, sugo d'arrosto,
parmigiano reggiano
29

PANE

Focaccia
rosemary, black pepper, olive oil
10

SECONDI

Branzino
bagna cauda, green garlic, fennel
42

Half Chicken al Mattone
pickled ramp, garlic confit, crostino
50

New York Strip Steak
salsa verde, jus
82

Pork Chop
fava bean, pickled spring onion, jus
52

CONTORNI

Wild Arugula
cannonau wine vinaigrette, parmigiano
12

Roasted Carrots
goat cheese, currant agrodolce,
aleppo, pepita
15

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.*

