

Penny Roma

ANTIPASTI

Halibut

tomato water, avocado, coriander

Chicories

whey vinaigrette, persimmon, pomegranate

Les Lunes, Vermentino, 'Bocca al Lupo', California '25

PASTA

Cappelletti di Zucca

brown butter, sage, balsamico

Tonarelli Cacio e Pepe

pecorino romano, black pepper

Renzo Castella, Nebbiolo, 'Cogliere la Nebbia', Piemonte, Italy '24

DOLCI

Ricotta Olive Oil cake

whipped mascarpone, orange

Fred Jerbis, Vermut, Friuli, Italy NV

\$60pp dinner party menu

\$35pp optional pairing

SF RESTAURANT
week

We donate 1% of sales to Zero Foodprint to support regenerative farming

The consumption of raw or undercooked meat, poultry,
shellfish or eggs may increase your risk of food-borne illness