

# Penny Roma

## CRUDO

*Raw seafood*

### Halibut

Preserved lemon, cucumber,  
Sicilian olive oil

12

### Yellowtail

Fresno chili, husk cherry, golden sesame

14

### King Salmon

Taggiasca olive, sungolds, purple basil

12

## ANTIPASTI

*Summer starters*

### Heirloom Tomato

Aioli, fresh cranberry beans, salsa verde

14

### Watermelon

Ricotta salata, pistachio, jalapeño,  
fino basil

14

### Fried Squash Blossoms

Ricotta, anchovy, mint, garlic

15

## PANE

*Bread*

### Focaccia

Rosemary, black pepper, Tuscan olive oil

6

## SECONDI

*Mains*

### Smoked Black Cod

Eggplant, salmoriglio

27

### Roasted Chicken (1/2 or whole)

Calabrian chili, roasted garlic,  
charred lemon

24/42

### Bone-in Pork Chop

Peach mostarda, cipollini onions, arugula

29

### Bistecca Alla Fiorentina

Dry aged beef porterhouse

MP

## PASTA

*Made daily in our Flour+Water Pasta Shop*

### Tonnarelli Cacio e Pepe

Olive oil, black pepper, pecorino romano

18

### Agnolotti Dal Plin

Beef, pork & erbettes chard filling, nutmeg,  
roasted meat jus, parmigiano reggiano

22

### Tagliatelle Alla Bolognese

Beef ragu, san marzano, parmigiano reggiano  
(vegetarian option available)

20

### Rigatoni All'Amatriciana

Guanciale, san marzano, black pepper,  
pecorino romano

19

### Casunziei All'Ampezzana

Roasted beet & ricotta filling, poppy seed,  
butter, parmigiano reggiano

21

## CONTORNI

*Vegetable sides*

### Eggplant Caponata

Capers, raisins, pine nuts

8

### Polenta

Corn, mascarpone & sage brown butter

8

### Market Lettuces

Parmigiano reggiano & vinaigrette

8

## LET US COOK FOR YOU

A family style menu of our favorites  
full table participation required

\$75/person



September 20, 2021

*5% charge is added to cover San Francisco restaurant mandate charges*

*1% charge is added to contribute to Zero Food Print*

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

