



SEPTEMBER

DINNER

CICCHETTI

- Cóctel** | spicy shrimp, octopus & tomato ceviche, squid ink crisp 15
Charcoal prawns | citrus, saffron cipollini, fregola, shishitos 16
Pesce crudo | raw ahi tuna, avocado, umami cracker, mustard seed 16
Octopus | pork belly, poached egg, radish, frisee 15
- Costoletta** | smoked & slow roasted pork baby back ribs, giardiniera, lime 13
Chicken liver | crostone, celery, hazelnuts, strawberry 11
Lamb meatballs | chickpea, rhubarb agrodolce, tapenade 9
Beef carpaccio | shallot, grated horseradish, fried caper, creamy bagna cauda 15

AGRICOLA

- Heirloom tomato** | summertime melons, labneh, baba ganoush, olive 14
Insalata mercato | SB market & Parmigiano salad 12
Charcoal avocado | ponzu, watermelon, strawberry, radicchio 14
Marinated beets | stone fruit, pistachio, burrata, summer corn puree 14
- Summer corn sformatino** | cherry tomato confit 9
BD's lunch box peppers | roasted fennel, eggplant, turmeric agrodolce 12
Yellow potatoes | za'atar, sauce romesco 10
Sott'olio | marinated Roman artichoke & labneh 12

FORNO

- Za'atar flatbread** | accompaniments 8.5
Fattoush | sesame flatbread, herbed tehina, cherry tomato, cucumber, mint, sumac 18
Margherita pizza | fresh mozzarella, tomato, basil, sea salt 17
Summer peach pizza | Jamón serrano, gorgonzola, rosemary, caramelized onion 19
Fennel sausage pizza | mozzarella, olives, red onion & cavolo nero 19
Add | arugula, castelvetro olive, anchovy or egg 2.5 each
shishito peppers 5 | crispy Jamón serrano 8

GRANO

- Guinzaglio** | 7 hour veal bolognese & Parmigiano 19
Summer corn caramelle | shishitos, cherry tomato confit & queso cotija 21
Shellfish roe fettuccelle | mussels, clams, SB uni butter, garlic, snap peas 21
Bucatini | pancetta, chile, crushed tomato, pecorino 19

CONVIVO

- Cioppino** | 1/2 SB box crab, prawns, mussels & clams, tomato, saffron rouille toasts 38
Pesce misto | mixed grill of seafood, Roman artichokes & salsa verde 42
San Miguel Vermillion | line caught roasted whole fish, broccoli & cherry tomato confit 68
- Veal chop Milanese** | lemon cucumber, dapple dandy, Fresno chile agrodolce, shishitos 43
Spit roasted chicken | harissa, charmoula, olive, almonds, roasted cauliflower 24 | 42
Bistecca | 40oz Porterhouse steak, heirloom tomatoes, arugula, Parmigiano 79

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- Our focaccia** | basil oil, onion & caciocavallo 3