convivo

CICCHETTI | APPETIZERS

Octopus | pork belly, poached egg, radish, frisee GF 21
Charcoal Prawns | fregola, saffron cippolini, blistered peppers, citrus 20
Pesce Crudo | raw ahi tuna, citrus, sesame cracker, avocado, mustard seed 21
Lamb Meatballs | chickpea, rhubarb agrodolce, tapenade 16
Chicken Liver | crostone, cherries, celery, pickled red Fresno, hazelnuts N 13
Beef Carpaccio | shallot, grated horseradish, fried caper, creamy bagna cauda GF 18

AGRICOLA | SALADS & VEGETABLES

Insalata Mercato | SB market & Parmigiano salad V|GF 15
Charcoal Avocado | ponzu, strawberry, winter citrus, radicchio VG|GF 16
Chioggia Beets | burrata, winter squash puree, cauliflower, crispy brussels, apple V|GF 17
Grilled Asparagus | lemon mascarpone, grapefruit, hazelnuts, chimichurri V|N|GF 16
Carrots | baba ganoush, saffron cauliflower, dukka, golden raisins VG|N|GF 13
Crispy yellow Potatoes | za'atar, sauce romesco & lemon tahini VG|N|GF 12
Brussels | herbed tehina, chicken skin scratchings, Aleppo chile GF 16

FORNO | WOOD OVEN PIZZAS & FLATBREADS

Za'atar flatbread | accompaniments V 10
Spicy Soppressata Salame | tomato, mozzarella, arugula 21
Jamón Serrano | artichokes, mushrooms, gorgonzola, brussel leaves, caramelized onion 23
Chorizo Sausage | dino kale, red onion, castelvetrano olive, mozzarella 21
Add | arugula, castelvetrano olive, mushroom, anchovy or egg 2.5 each
crispy Jamón Serrano 6

GRANO | HOUSE MADE PASTA

Guinzaglio | 7 hour veal bolognese & Parmigiano 23
Seaweed Mafaldine | mushrooms, broccoli di coccio, miso butter, garlic, furikake V 22
Bucatini | pancetta, chile, crushed tomato, pecorino 23

CONVIVO | MAIN COURSE

Costolette | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF 26
Spit roasted Chicken | harissa, charmoulou, olive, almonds, cauliflower GF|N 26|44
Grilled bone in Ribeye | roasted mushrooms, umami butter, shallots, chimichurri GF 48
Our focaccia | basil oil, onion & caciocavallo V 4
Condimenti | kimchi, Roman artichokes & giardiniera VG|GF 8
Sott'olio | marinated olives VG|GF 6

VG- VEGAN | V- VEGETARIAN | N- CONTAINS NUTS | GF- GLUTEN FREE

In order to conserve our natural resources, water will be served and refilled upon request

Please inform your server of any food allergies
Consuming raw or undercooked egg, meat or seafood may increase your risk of food borne illness