

CICCHETTI | APPETIZERS

Octopus	pork belly, poached egg, radish, frisee	GF	22
Pesce Crudo	raw ahi tuna, citrus, sesame cracker, avocado, mustard seed		22
Charcoal Prawns	fregola, saffron cippolini, shishito peppers, citrus		23
Lamb Meatballs	chickpea, pomegranates, tapenade		16
Chicken Liver	crostone, strawberry, celery, pickled red Fresno, hazelnuts	N	15
Beef Carpaccio	shallot, grated horseradish, fried caper, creamy bagna cauda	GF	19

AGRICOLA | SALADS & VEGETABLES

Insalata Mercato	SB market & Parmigiano salad	V GF	17
Fuyu Persimmon	burrata, butternut squash, cauliflower, nasturtium, apple	V GF	19
Charcoal Avocado	ponzu, strawberry, pomegranates, guava, radicchio	VG GF	18
Zuppa	puree of kabocha squash soup with hazelnuts & pomegranates	VG GF N	13
Shishito Peppers ‘in Saor’	pinenuts, black currants, mint, shiro shoyu	V N	16
Carrots	baba ganoush, saffron cauliflower, dukka, golden raisins	VG N GF	14
Crispy yellow Potatoes	za’atar, sauce romesco & lemon tahini	VG N GF	14
Brussels	herbed tehina, chicken skin scratchings, Aleppo chile	GF	16

FORNO | WOOD OVEN PIZZA & FLATBREAD

Za'atar flatbread	accompaniments	V	12
Margherita	fresh mozzarella, tomato, basil, sea salt	V	21
Jamón Serrano	fuyu persimmon, gorgonzola, rosemary, caramelized onion, brussels		25
Funghi	shiitake & oyster mushrooms, fontina, artichokes, sweet onions	V	23
Spicy Soppressata Salame	tomato, mozzarella, arugula		23
Chorizo Sausage	dino kale, red onion, castelvetrano olive, mozzarella		23
Add	arugula, castelvetrano olive, red onion, anchovy or egg		2.5 each
	crispy Jamón Serrano	6	shiitake & oyster mushrooms 5

GRANO | HOUSE MADE PASTA & RISOTTO

Lemon ricotta Cappellacci	SB rock crab & saffron shellfish brodo		32
Seaweed Mafaldine	mushrooms, broccoli di ciccio, miso butter, garlic, furikake	V	24
Zafferano	saffron risotto, SB uni butter, mussels, clams, prawns	GF	34
Guinzaglio	7 hour veal bolognese & Parmigiano		26
Bucatini	pancetta, chile, crushed tomato, pecorino		26

CONVIVO | WOOD FIRED FEAST

Pesce Misto	mixed grill of seafood, shishito peppers, salsa verde	GF	48
San Miguel Island Whole Vermillion	broccoli di ciccio & cherry tomato confit	GF	88
Spit roasted Chicken	harissa, charmoula, olive, almonds, cauliflower	GF N	28 48
Costolette	1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera	GF	26
Grilled bone in Ribeye	cherry tomatoes, herb butter, shallots, chimichurri	GF	65

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