

convivo

CICCHETTI | APPETIZERS

- Pesce crudo** | raw ahi tuna, artichoke, cara cara, mustard seed GF 18
Octopus | pork belly, poached egg, radish, frisee GF 16
Charcoal prawns | shaved fennel, sesame seeds, citrus GF 15
Lamb meatballs | chickpea, pomegranates, tapenade 15
Chicken liver | crostone, celery, pomegranates, strawberry, hazelnuts N 11
Beef carpaccio | shallot, grated horseradish, fried caper, creamy bagna cauda GF 16

AGRICOLA | SALADS & VEGETABLES

- Insalata mercato** | SB market & Parmigiano salad V|GF 15
Charcoal avocado | ponzu, strawberry, cara cara, pomegranates, radicchio VG|GF 16
Chioggia beets | goat cheese, hazelnuts, dino kale, fennel, apple, strawberry V|GF|N 15
Oak grilled asparagus | green goddess, blood orange, hazelnuts, chimichurri V|N|GF 16
Carrots | baba ganoush, saffron cauliflower, dukka, golden raisins VG|N|GF 12
Crispy yellow potatoes | za'atar, sauce romesco & lemon tahini VG|N|GF 11
Brussel sprouts | herbed tehina, chicken skin scratchings, Aleppo chile GF 16
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FORNO | WOOD OVEN

- Za'atar flatbread** | accompaniments V 10
Margherita pizza | fresh mozzarella, tomato, basil, sea salt V 19
Chorizo sausage pizza | dino kale, red onion, castelvetro olive, mozzarella 20
Pork belly pizza | kimchi, tomato, fresh mozzarella, broccoli, pickled red Fresno 20
Spicy soppressata salame pizza | tomato, mozzarella, arugula 20
Jamón serrano pizza | artichokes, mushrooms, gorgonzola, caramelized onion 23
Add | arugula, castelvetro olive, mushroom, anchovy or egg 2.5 each
crispy Jamón serrano 6
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GRANO | HOUSE MADE PASTA

- Lemon ricotta cappellacci** | SB rock crab & saffron shellfish brodo 32
Seaweed mafaldine | mushrooms, broccoli di ciccio, miso butter, garlic, furikake 20
Ink spaghettini | SB uni butter, garlic, mussels, clams & prawns 26
Guinzaglio | 7 hour veal bolognese & Parmigiano 21
Bucatini | pancetta, chile, crushed tomato, pecorino 21

CONVIVO | MAIN COURSE

- Pesce misto** | mixed grill of seafood, Roman artichokes, preserved lemon salsa GF 48
Lamb osso bucco | risi e bisi, snap peas, poached asparagus, horseradish gremolata GF 38
Spit roasted chicken | harissa, charmoula, olive, almonds, cauliflower GF|N 26|44
Costolette | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF 26
Grilled bone in ribeye | roasted mushrooms, umami butter, shallots, arugula GF 48
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- Our focaccia** | basil oil, onion & caciocavallo V 4
Condimenti | Roman artichokes, kimchi & 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