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

UOVO | EGG DISHES

Asparagus Tartine | buttery brioche, labneh, two fried eggs V 16
Frittata | fresh mozzarella, chives & crispy Jamón Serrano GF 16
Furikake Eggs | shiitake & oyster mushrooms, buttery brioche V 16
Chorizo & egg scramble Piadina | sweet peppers & fontina 16
In Purgatorio | two oven baked eggs in cazuela with tomato & harissa V 16
Add | crispy Jamón Serrano 6 | avocado 5

AGRICOLA | SALADS & VEGETABLES

Insalata Mercato | SB market & Parmigiano salad V|GF 15
Charcoal Avocado | ponzu, strawberry, spring citrus, radicchio VG|GF 16
Chioggia Beets | burrata, winter squash puree, cauliflower, crispy brussels, apple V|GF 17
Add | chicken breast 8 | prawns 10 | avocado 5
Oak grilled Asparagus | lemon mascarpone, grapefruit, hazelnuts, chimichurri V|N|GF 16
Crispy yellow Potatoes | za'atar, sauce romesco & lemon tahini V|N|GF 12
Brussels | herbed tehina, chicken skin scratchings, Aleppo chile GF 16

POMO | WOOD OVEN

Za’atar flatbread | accompaniments V 10
Margherita | fresh mozzarella, tomato, basil, sea salt V 19
Chorizo Sausage | dino kale, red onion, castelvetrano olive, mozzarella 21
Jamón Serrano | artichokes, mushrooms, gorgonzola, brussel leaves, caramelized onion 23
Spicy Soppressata Salame | tomato, mozzarella, arugula 21
Add | arugula, castelvetrano olive, mushroom, anchovy or egg 2.5 each
    crispy Jamón Serrano 6

GRANO | HOUSE MADE PASTA

Lemon ricotta Cappellacci | SB rock crab & saffron shellfish brodo 32
Seaweed Mafaldine | mushrooms, broccoli di ciccio, miso butter, garlic, furikake V 22
Bucatini | pancetta, chile, crushed tomato, pecorino 23
Guinzaglio | 7 hour veal bolognese & Parmigiano 23

CONVIVO | MAIN COURSE

Ahi tuna Nicoise | Roman artichokes, soft cooked egg, asparagus, peas, farro, olive 26
Grilled bone in Ribeye | roasted mushrooms, umami butter, shallots, chimichurri GF 48
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
Diavola | grilled chicken breast, chile, mozzarella, romesco & aioli on our focaccia 19
accompanied by a market lettuce salad & pickled vegetables

Our focaccia | basil oil, onion & caciocavallo V 4
Sottolie | marinated olives VG|GF 6
Condimenti | kimchi, Roman artichokes & giardiniera VG|GF 8
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.