

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
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
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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 Soppresata Salame | tomato, mozzarella, arugula 23
Chorizo Sausage | dino kale, red onion, castelvetro olive, mozzarella 23
Add | arugula, castelvetro olive, red onion, anchovy or egg 2.5 each
 crispy Jamón Serrano 6 | shiitake & oyster mushrooms 5
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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
Channel Islands Halibut | citrus, tapenade, roasted fennel, broccoli di ciccio GF 38
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 | roasted mushrooms, umami butter, shallots, chimichurri GF 65
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- 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