

CICCHETTI | APPETIZERS

Coxinhas		crispy fried chicken & fontina crocchete, pimenton aioli	15
Gaviota coast Chanterelles		miso butter, celery root puree, hazelnuts V N	28
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
Gamberoni		roasted prawns, garlic, broccoli di ciccio, ceci fritti, muhammara N	23
Octopus		pork belly, poached egg, radish, frisee GF	22
Pesce Crudo		raw ahi tuna, citrus, sesame cracker, avocado, mustard seed	22

AGRICOLA | SALADS & VEGETABLES

Insalata Mercato		SB market & Parmigiano salad V GF	17
Gem lettuce		lemon anchovy dressing, dino kale, crostini, Manchego V	17
Fuyu Persimmon		burrata, butternut squash, cauliflower, nasturtium, apple V GF	19
Charcoal Avocado		ponzu, citrus, pomegranates, guava, radicchio VG GF	18
Zuppa		purée 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

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
Spaghetti		Gaviota coast chanterelles, leeks, umami butter, zucchini, Manchego V	28
Seaweed Mafaldine		mushrooms, broccoli di ciccio, miso butter, garlic, furikake V	24
Guinzaglio		7 hour veal bolognese & Parmigiano	26
Bucatini		pancetta, chile, crushed tomato, pecorino	26

CONVIVO | WOOD FIRED FEAST

Cioppino		tomato & shellfish brodo of prawns, crab, octopus, mussels & clams	38
San Miguel Island Whole Vermillion		broccoli di ciccio & marinated olives GF	88
Pesce Misto		mixed grill of seafood, shishito peppers, salsa verde GF	48
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

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