

# convivo

## CICCHETTI | APPETIZERS

**Octopus** | pork belly, poached egg, radish, frisee GF 18  
**Pesce Crudo** | raw ahi tuna, citrus, sesame cracker, avocado, mustard seed 21  
**Charcoal Prawns** | fregola, shishito peppers, pickled cippolini, citrus 20  
**Lamb Meatballs** | chickpea, pickled rhubarb, tapenade 16  
**Chicken Liver** | crostone, strawberries, celery, pickled red Fresno, hazelnuts N 13  
**Beef Carpaccio** | shallot, grated horseradish, fried caper, creamy bagna cauda GF 18

## AGRICOLA | SALADS & VEGETABLES

**Insalata Mercato** | SB market & Parmigiano salad V|GF 15  
**Charcoal Avocado** | ponzu, strawberry, watermelon, citrus, radicchio VG|GF 16  
**Ojai Figs** | burrata, eggplant, cauliflower agrodolce, crispy brussels, apple V|GF 17  
**Salatasi** | heirloom tomato, cucumber, lemon tahini, kale, crispy chickpeas VG|GF 16  
**Carrots** | baba ganoush, saffron cauliflower, dukka, golden raisins VG|N|GF 13  
**Summer corn** | herb butter, cherry tomato confit & shishito peppers V|GF 14  
**Crispy yellow Potatoes** | za'atar, sauce romesco & lemon tahini VG|N|GF 12  
**Brussels** | herbed tehina, chicken skin scratchings, Aleppo chile GF 16

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## FORNO | WOOD OVEN PIZZA & FLATBREAD

**Za'atar flatbread** | accompaniments V 10  
**Fattoush** | sesame flatbread, herbed tehina, mountain magic tomato, cucumber, mint VG 21  
**Margherita** | fresh mozzarella, tomato, basil, sea salt V 19  
**Summer Peach** | Jamón Serrano, gorgonzola, rosemary, caramelized onion, brussel leaves 23  
**Chorizo Sausage** | dino kale, red onion, castelvetro olive, mozzarella 21  
**Kind Veggie** | artichokes, mushrooms, broccoli, fontina, pickled red Fresno V 20  
**Add** | arugula, castelvetro olive, mushroom, anchovy or egg 2.5 each  
shishito peppers 5 | crispy Jamón Serrano 6

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## GRANO | HOUSE MADE PASTA

**Lemon ricotta Cappellacci** | SB rock crab & saffron shellfish brodo 32  
**Ink mafaldine** | gulf prawns, broccoli, garlic, cherry tomato confit 28  
**Zafferano** | saffron risotto, SB uni butter, mussels, clams & prawns GF 28  
**Guinzaglio** | 7 hour veal bolognese & Parmigiano 21  
**Bucatini** | pancetta, chile, crushed tomato, pecorino 21

## CONVIVO | MAIN COURSE

**Pesce Mistò** | mixed grill of seafood, shishito peppers, salsa verde GF 48  
**Channel Islands Vermillion** | cherry tomato confit, tapenade, fennel, dino kale GF 34  
**Bistecca** | 40oz Porterhouse steak, miso butter, shishito peppers, grilled corn GF 88  
**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** | herb butter, cherry tomatoes, chimichurri, arugula GF 48

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**Our focaccia** | basil oil, onion & caciocavallo V 4  
**Condimenti** | kimchi, tsukemono & 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