

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, pomegranates, 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, pineapple guava, pomegranate, radicchio VG|GF 16
Fuyu Persimmon | burrata, winter squash puree, cauliflower, crispy brussels, apple V|GF 17
Salatasi | heirloom tomato, cucumber, lemon tahini, kale, crispy chickpeas VG|GF 16
Zuppa | puree of kabocha squash soup with hazelnuts & pomegranates VG|GF|N 13
Carrots | baba ganoush, saffron cauliflower, dukka, golden raisins VG|N|GF 13
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
Jamón Serrano | fuyu persimmon, gorgonzola, rosemary, caramelized onion, brussel leaves 23
Chorizo Sausage | dino kale, red onion, castelvetrano olive, mozzarella 21
Kind Veggie | artichokes, mushrooms, broccoli, fontina, pickled red Fresno V 20
Add | arugula, castelvetrano olive, mushroom, anchovy or egg 2.5 each
shishito peppers 5 | crispy Jamón Serrano 6
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GRANO | HOUSE MADE PASTA

- Beef tortelloni** | mushrooms, fried sage, winter squash, Idiazabal 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 Misto** | mixed grill of seafood, shishito peppers, salsa verde 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
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
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