

## Agricola

**Insalata Mercato** | SB market & Parmigiano salad V|GF 17  
**Charcoal Avocado** | ponzu, strawberries, watermelon, citrus, radicchio VG|GF 18  
**Salatasi** | cherry tomato, cucumber, tahini, cavolo nero, crispy chickpeas VG|GF 18  
**Gem lettuce** | lemon anchovy dressing, dino kale, crostini, Manchego 17  
**Chioggia beets** | burrata, butternut squash, cauliflower, nasturtium, apple V|GF 19  
**Add** | chicken breast 8 | prawns 10 | avocado 5  
**Brussels** | herbed tehina, chicken skin chicharrón, Aleppo chile agrodolce GF 16  
**Carrots** | baba ganoush, saffron cauliflower, dukka, golden raisins VG|GF|N 15  
**Crispy yellow Potatoes** | za'atar, sauce romesco & lemon tahini VG|GF|N 14

## Uovo

**Steak & Eggs** | chimichurri, red wine jus, two fried eggs, crispy potatoes GF 32  
**Heirloom tomato Tartine** | buttery brioche, labneh, two fried eggs V 18  
**Frittata** | fresh mozzarella, chives & crispy Jamón Serrano GF 17  
**Avocado Toast** | two poached eggs, buttery brioche, za'atar, radish, borage V 19  
**Chorizo & egg scramble Piadina** | sweet peppers & fontina 18  
**Furikake Eggs** | shiitake & oyster mushrooms, buttery brioche V 17  
**In purgatorio** | two fried eggs in cazuela with tomato & harissa V 17  
**Add** | crispy Jamón Serrano 6 | avocado 5

## Forno

**Za'atar flatbread** | accompaniments V 12  
**Fattoush** | sesame flatbread, herbed tehina, cherry tomato, cucumber, mint VG 23  
**Margherita** | fresh mozzarella, tomato, basil, sea salt V 21  
**Funghi** | shiitake & oyster mushrooms, fontina, artichokes, sweet onions V 24  
**Summertime Peach** | Jamón Serrano, gorgonzola, rosemary, caramelized onion, brussels 26  
**Chorizo Sausage** | dino kale, red onion, castelvetro olive, mozzarella 24  
**Spicy Soppresata Salame** | tomato, mozzarella, arugula 24  
**Add** | arugula, castelvetro olive, red onion, anchovy or egg 2.5 each  
crispy Jamón Serrano 6 | shiitake & oyster mushrooms 5

## Grano

**Frutti di mare** | spaghetti, mixed shellfish, lemon garlic butter, zucchini, bottarga 30  
**Lemon ricotta Cappellacci** | SB rock crab & saffron shellfish brodo 32  
**Seaweed Mafaldine** | mushrooms, broccoli di ciccio, miso butter, garlic, furikake V 24  
**Bucatini** | pancetta, chile, crushed tomato, Pecorino 26  
**Guinzaglio** | 7 hour veal bolognese & Parmigiano 26

## Convivio

**Ahi tuna Nicoise** | Roman artichokes, soft cooked egg, peas, farro, olive 28  
**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  
**Diavola** | grilled chicken breast, chile, mozzarella, romesco & aioli on our focaccia 21

---

**Our focaccia** | basil oil, onion & caciocavallo V 4  
**Sott'olio** | marinated olives VG|GF 6  
**Condimenti** | kimchi, Roman artichokes & giardiniera VG|GF 8

VG- VEGAN | V- VEGETARIAN | GF- GLUTEN FREE | N- CONTAINS NUTS

In order to conserve our natural resources, water will be served and refilled upon request