

CICCHETTI | APPETIZERS

Charcoal Prawns | fregola, saffron cippolini, blistered peppers, citrus 23
Pesce Crudo | raw ahi tuna, citrus, sesame cracker, avocado, mustard seed 22
Octopus | pork belly, poached egg, radish, frisee GF 22
Lamb Meatballs | chickpea, rhubarb agrodolce, 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
Chioggia Beets | burrata, butternut squash, cauliflower, crispy brussels, apple V|GF 19
Charcoal Avocado | ponzu, strawberry, citrus, radicchio VG|GF 18
Oak grilled Asparagus | lemon mascarpone, citrus, hazelnuts, chimichurri V|N|GF 16
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
Funghi | shiitake & oyster mushrooms, fontina, artichokes, sweet onions V 23
Spicy Soppressata Salame | tomato, mozzarella, arugula 23
Margherita | fresh mozzarella, tomato, basil, sea salt V 21
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

GRANO | HOUSE MADE PASTA & RISOTTO

Lemon ricotta Cappellacci | SB rock crab & saffron shellfish brodo 32
Zafferano | saffron risotto, SB uni butter, mussels, clams & prawns GF 29
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 | MAIN COURSE

Pesce Misto | mixed grill of seafood, blistered peppers, salsa verde GF 48
San Miguel Island Whole Vermillion | broccoli di ciccio & marinated olives GF 78
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 56

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