

**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  
**Add** | chicken breast 8 | prawns 10 | avocado 5  
**Oak grilled Asparagus** | lemon mascarpone, citrus, hazelnuts, chimichurri V|N|GF 16  
**Crispy yellow Potatoes** | za'atar, sauce romesco & lemon tahini VG|N|GF 14  
**Brussels** | herbed tehina, chicken skin scratchings, Aleppo chile GF 16
- 

**UOVO** | EGG DISHES

- Frittata** | fresh mozzarella, chives & crispy Jamón Serrano GF 17  
**Furikake Eggs** | shiitake & oyster mushrooms, buttery brioche V 17  
**Chorizo & egg scramble Piadina** | sweet peppers & fontina 18  
**Asparagus Tartine** | buttery brioche, labneh, two fried eggs V 18  
**In Purgatorio** | two fried eggs in cazuela with tomato & harissa V 17  
**Add** | crispy Jamón Serrano 6 | avocado 5

**GRANO** | HOUSE MADE PASTA

- 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

**FORNO** | WOOD OVEN

- Za'atar flatbread** | accompaniments V 12  
**Spicy Soppressata Salame** | tomato, mozzarella, arugula 23  
**Funghi** | shiitake & oyster mushrooms, fontina, artichokes, sweet onions V 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

**CONVIVO** | MAIN COURSE

- Ahi tuna Nicoise** | Roman artichokes, soft cooked egg, peas, asparagus, farro, olive 28  
**Grilled bone in Ribeye** | roasted mushrooms, umami butter, shallots, chimichurri GF 56  
**Spit roasted Chicken** | harissa, charmoula, olive, almonds, cauliflower GF|N 28|48  
**Costoletta** | 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  
sandwiches are accompanied by a market lettuce salad & pickled vegetables
- 

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

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