

CICCHETTI | APPETIZERS

Coxinhas		crispy fried chicken & fontina crocchete, pimenton aioli	15
Lamb Meatballs		chickpea, pomegranates, 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
Gamberoni		roasted prawns, garlic, broccoli di ciccio, ceci fritti, muhammara GF N	23
Octopus		pork belly, poached egg, radish, fris��e GF	22
Pesce Crudo		raw ahi tuna, citrus, sesame cracker, avocado, mustard seed	22

AGRICOLA | SALADS & VEGETABLES

Insalata Mercato		SB market & Parmigiano salad V GF	17
Gem lettuce		lemon anchovy dressing, dino kale, crostini, Manchego V	17
Chioggia beets		burrata, butternut squash, cauliflower, nasturtium, apple V GF	19
Charcoal Avocado		ponzu, citrus, pomegranates, guava, radicchio VG GF	18
Zuppa		pur��e of kabocha squash soup with hazelnuts & pomegranates VG GF N	13
Carrots		baba ganoush, saffron cauliflower, dukka, golden raisins VG GF N	14
Crispy yellow Potatoes		za'atar, sauce romesco & lemon tahini VG GF N	14
Brussels		herbed tehina, chicken skin scratchings, Aleppo chile GF	16

FORNO | WOOD OVEN PIZZA & FLATBREAD

Za'atar flatbread		accompaniments V	12
Margherita		fresh mozzarella, tomato, basil, sea salt V	21
Meyer lemon		Jam��n Serrano, gorgonzola, rosemary, caramelized onion, brussels	25
Funghi		shiitake & oyster mushrooms, fontina, artichokes, sweet onions V	23
Spicy Soppressata Salame		tomato, mozzarella, arugula	23
Chorizo Sausage		dino kale, red onion, castelvetrano olive, mozzarella	23
Add		arugula, castelvetrano olive, red onion, anchovy or egg	2.5 each
		crispy Jam��n Serrano	6 shiitake & oyster mushrooms 5

GRANO | HOUSE MADE PASTA

Seaweed Mafaldine		mushrooms, broccoli di ciccio, miso butter, garlic, furikake V	24
Lemon ricotta Cappellacci		SB rock crab & saffron shellfish brodo	32
Guinzaglio		7 hour veal bolognese & Parmigiano	26
Bucatini		pancetta, chile, crushed tomato, pecorino	26

CONVIVO | FEAST

Cioppino		tomato & shellfish brodo of prawns, crab, octopus, mussels & clams	38
Pesce Misto		mixed grill of seafood, blistered peppers, salsa verde GF	48
Miso braised Short Rib		SB uni risottino & roasted kimchi carrots GF	38
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	65

Our focaccia		basil oil, onion & caciocavallo V	4
Condimenti		kimchi, Roman artichokes & 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