

Agricola

- Insalata Mercato | SB market & Parmigiano salad V|GF 17
- Charcoal Avocado | ponzu, strawberries, pomegranates, citrus, radicchio 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
- 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

Uovo

- Steak & Eggs | chimichurri, red wine jus, two fried eggs, crispy potatoes GF 32
- Asparagus Tartine | buttery brioche, labneh, two fried eggs V 18
- Avocado Toast | two poached eggs, buttery brioche, za'atar, radish, borage V 19
- 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
- Shakshuka | two fried eggs in cazuela with tomato, peppers, eggplant & harissa V 17
- Add | crispy Jamón Serrano 6 | avocado 5

Forno

- Za'atar flatbread | accompaniments V 12
- Funghi | shiitake & oyster mushrooms, fontina, artichokes, sweet onions V 23
- Jamón Serrano | asparagus, gorgonzola, rosemary, caramelized onion, brussels 25
- Spicy Soppressata Salame | tomato, mozzarella, arugula 23
- Chorizo Sausage | dino kale, red onion, castelvetrano olive, mozzarella 23
- Margherita | fresh mozzarella, tomato, basil, sea salt V 21
- Add | arugula, castelvetrano 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 28
- 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, asparagus, 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

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- 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