

AGRICOLA | SALADS & VEGETABLES

Insalata Mercato	SB market & Parmigiano salad V GF	17
Gem lettuce	lemon anchovy dressing, dino kale, crostini, Manchego V	17
Charcoal Avocado	ponzu, citrus, pomegranates, guava, radicchio VG GF	18
Fuyu Persimmon	burrata, butternut squash, cauliflower, nasturtium, apple V GF	19
Add	chicken breast 8 prawns 10 avocado 5	
Zuppa	puree of kabocha squash soup with hazelnuts & pomegranates VG GF N	13
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

UOVO | EGG DISHES

Steak & Eggs	chimichurri, red wine jus, two fried eggs, crispy potatoes GF	32
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
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
Zafferano	saffron risotto, SB uni butter, mussels, clams, prawns GF	34
Bucatini	pancetta, chile, crushed tomato, pecorino	26
Guinzaglio	7 hour veal bolognese & Parmigiano	26

FORNO | PIZZA OVEN

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

CONVIVO | WOOD FIRED FEAST

Ahi tuna Nicoise	Roman artichokes, soft cooked egg, peas, farro, olive	28
Grilled bone in Ribeye	roasted mushrooms, umami butter, shallots, chimichurri GF	65
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 | 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