

Agricola

Insalata Mercato | SB market & Parmigiano salad V|GF 17
Gem lettuce | lemon anchovy dressing, dino kale, crostini, Manchego V 17
Charcoal Avocado | ponzu, strawberries, watermelon, citrus, radicchio VG|GF 18
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

Cicchetti

Gamberoni | roasted prawns, garlic, broccoli di ciccio, ceci fritti, muhammara N|GF 23
Pesce Crudo | raw ahi tuna, citrus, sesame cracker, avocado, mustard seed 22
Octopus | pork belly, poached egg, radish, frisée GF 22
Lamb Meatballs | chickpea, pomegranates, tapenade 16
Chicken Liver | crostone, cherries, celery, pickled red Fresno, hazelnuts N 15
Beef Carpaccio | shallot, grated horseradish, fried caper, creamy bagna cauda GF 19

Forno

Za'atar flatbread | accompaniments V 12
Margherita | fresh mozzarella, tomato, basil, sea salt V 21
Funghi | shiitake & oyster mushrooms, fontina, artichokes, sweet onions V 24
Summertime Peach | Jamón Serrano, gorgonzola, rosemary, caramelized onion, brussels 26
Chorizo Sausage | dino kale, red onion, castelvetro olive, mozzarella 24
Spicy Soppresata Salame | tomato, mozzarella, arugula 24
Add | arugula, castelvetro 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 30
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

Convino

Ahi tuna Nicoise | Roman artichokes, soft cooked egg, peas, farro, olive 28
Costolette | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF 26
Spit roasted Chicken | harissa, charmoula, olive, almonds, cauliflower GF|N 28|48
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 | GF- GLUTEN FREE | N- CONTAINS NUTS

In order to conserve our natural resources, water will be served and refilled upon request