

Cicchetti

- Coxinhas** | crispy fried crocchette of chicken & fontina 11
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, frisée GF 22
Pesce Crudo | raw ahi tuna, citrus, sesame cracker, avocado, mustard seed 22

Agricola

- Insalata Mercato** | SB market & Parmigiano salad V|GF 17
Gem lettuce | lemon anchovy dressing, dino kale, crostini, Manchego 17
Chioggia beets | burrata, butternut squash, cauliflower, nasturtium, apple V|GF 19
Charcoal Avocado | ponzu, strawberries, pomegranates, citrus, radicchio VG|GF 18
Oak grilled Asparagus | lemon mascarpone, citrus, hazelnuts, chimichurri V|N|GF 16
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

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

Convivio

- Pesce Misto** | mixed grill of seafood, Roman artichokes, salsa verde GF 48
San Miguel Island Whole Vermillion | broccoli di ciccio & marinated olives GF 88
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

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- 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 | GF- GLUTEN FREE | N- CONTAINS NUTS

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