

# convivo

## MOTHER'S DAY BRUNCH

### UOVO | EGG DISHES

**Granseola** | SB stone crab cakes, two poached eggs, brussels, preserved lemon 27  
**Frittata** | fresh mozzarella, chives & crispy Jamón serrano GF 16  
**Asparagus tartine** | buttery brioche, labneh, two fried eggs V 13  
**In purgatorio** | two oven baked eggs in cazuela with tomato & harissa V 16  
**Forever roasted pork** | sweet peppers, crispy polenta, two fried eggs GF 16  
**Two fried eggs** | oak grilled asparagus, Parmigiano & chimichurri V|GF 18  
**Add** | crispy Jamón serrano 6 | avocado 5

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### AGRICOLA | SALADS & VEGETABLES

**Insalata mercato** | SB market & Parmigiano salad V|GF 15  
**Charcoal avocado** | ponzu, strawberry, spring citrus, radicchio VG|GF 16  
**Chioggia beets** | goat cheese, hazelnuts, dino kale, fennel, apple, strawberry V|GF|N 15  
**Add** | chicken breast 8 | prawns 10 | avocado 5  
**Brussel sprouts** | herbed tehina, chicken skin scratchings, Aleppo chile GF 16  
**Crispy yellow potatoes** | za'atar, sauce romesco & lemon tahini VG|N|GF 11

### FORNO | WOOD OVEN

**Za'atar flatbread** | accompaniments V 10  
**Margherita pizza** | fresh mozzarella, tomato, basil, sea salt V 19  
**Chorizo sausage pizza** | dino kale, red onion, castelvetrano olive, mozzarella 20  
**Jamón serrano pizza** | artichokes, mushrooms, gorgonzola, caramelized onion 23  
**Pork belly pizza** | kimchi, tomato, fresh mozzarella, broccoli, pickled red Fresno 20  
**Add** | arugula, castelvetrano olive, mushroom, anchovy or egg 2.5 each  
          crispy Jamón serrano 6

### GRANO | HOUSE MADE PASTA

**Bucatini** | pancetta, chile, crushed tomato, pecorino 21  
**Lemon ricotta cappellacci** | SB rock crab & saffron shellfish brodo 32  
**Seaweed mafaldine** | mushrooms, broccoli di ciccio, miso butter, garlic, furikake 20  
**Guinzaglio** | 7 hour veal bolognese & Parmigiano 21

### CONVIVO | MAIN COURSE

**Ahi tuna Nicoise** | Roman artichokes, soft cooked egg, peas, asparagus, farro, olive 23  
**Spit roasted chicken** | harissa, charmoula, olive, almonds, cauliflower GF|N 26|44  
**Costolette** | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF 26  
**Grilled bone in ribeye** | roasted mushrooms, umami butter, shallots, arugula GF 48

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**Cinnamon roll** | spiced pecans V|N 5  
**Our focaccia** | basil oil, onion & caciocavallo V 4  
**Sott'olio** | marinated olives VG|GF 6  
**Condimenti** | Roman artichokes, kimchi & 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