Cicchetti

Coxinhas | crispy fried crocchette of chicken & fontina 15
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
Chioggia beets | burrata, butternut squash, cauliflower, nasturtium, apple V|GF 19
Salatasi | cherry tomato, cucumber, tahini, cavolo nero, crispy chickpeas VG|GF 18
Charcoal Avocado | ponzu, strawberries, guavas, citrus, radicchio VG|GF 18

Zuppa | purée of kabocha squash soup with hazelnuts & pomegranates VG|GF|N 13
Brussels | herbed tehina, chicken skin chicharrón, Aleppo chile agrodolce GF 16
Carrots | baba ganoush, saffron cauliflower, dukka, golden raisins VG|GF|N 15
Crispy yellow Potatoes | za'atar, sauce romesco & lemon tahini VG|GF|N 14

Forno

Za'atar flatbread | accompaniments V 12
Schiacciata | rosemary flatbread, Speck, fuyu persimmon, Manchego, arugula, fennel 23
Fattoush | sesame flatbread, herbed tehina, cherry tomato, cucumber, mint VG 23
Margherita | fresh mozzarella, tomato, basil, sea salt V 21
Funghi | shiitake & oyster mushrooms, fontina, artichokes, sweet onions V 24
Chorizo Sausage | dino kale, red onion, castelvetrano olive, mozzarella 24
Spicy Soppressata Salame | tomato, mozzarella, arugula 24
Add | arugula, castelvetrano olive, red onion, anchovy or egg 2.5 each
crispy Jamón Serrano 6 | shiitake & oyster mushrooms 5

Grano

Risotto | Koshihikari rice, dashi, scallops, SB uni butter, cherry tomato GF 32
Seaweed Mafaldine | mushrooms, broccoli di ciccio, miso butter, garlic, furikake V 24
Frutti di Mare | spaghetti, mixed shellfish, lemon garlic butter, zucchini, bottarga 32
Lemon ricotta Cappellacci | SB rock crab & saffron shellfish brodo 32
Guinzaglio | 7 hour veal bolognese & Parmigiano 26
Bucatini | pancetta, chile, tomato & Pecorino 26

Convivo

Pesce Misto | mixed grill of seafood, Roman artichokes, salsa verde GF 48
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 | cherry tomatoes, herb butter, shallots, chimichurri GF 65

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

Please inform your server of any food allergies
Consuming raw or undercooked egg, meat or seafood may increase your risk of food borne illness