Agricola

Insalata Mercato | SB market & Parmigiano salad V|GF 17
Charcoal Avocado | ponzu, strawberries, watermelon, citrus, radicchio VG|GF 18
Salatasi | cherry tomato, cucumber, tahini, cavolo nero, crispy chickpeas VG|GF 18
Chioggia beets | burrata, butternut squash, cauliflower, nasturtium, apple V|GF 19
Add | chicken breast 8 | prawns 10 | avocado 5

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

Uovo

Steak & Eggs | chimichurri, red wine jus, two fried eggs, crispy potatoes GF 32
Heirloom tomato Tartine | buttery brioche, labneh, two fried eggs V 18
Frittata | fresh mozzarella, chives & crispy Jamón Serrano GF 17
Avocado Toast | two poached eggs, buttery brioche, za'atar, radish, borage V 19
Chorizo & egg scramble Piadina | sweet peppers & fontina 18
Furikake Eggs | shiitake & oyster mushrooms, buttery brioche V 17
In Purgatorio | two fried eggs in cazuela with tomato & harissa V 17
Add | crispy Jamón Serrano 6 | avocado 5

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

Frutti di mare | spaghetti, mixed shellfish, lemon garlic butter, zucchini, bottarga 32
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, tomato, Pecorino 26
Guinzaglio | 7 hour veal bolognese & Parmigiano 26

Convivo

Ahi tuna Nicoise | Roman artichokes, soft cooked egg, peas, farro, olive 28
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 | 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