

CICCHETTI | APPETIZERS

- Octopus | pork belly, poached egg, radish, frisee GF 22
- Pesce Crudo | raw ahi tuna, citrus, sesame cracker, avocado, mustard seed 22
- Charcoal Prawns | fregola, saffron cippolini, shishito peppers, citrus 23
- Lamb Meatballs | chickpea, rhubarb agrodolce, 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

AGRICOLA | SALADS & VEGETABLES

- Insalata Mercato | SB market & Parmigiano salad V|GF 17
- Black Mission Figs | burrata, butternut squash, cauliflower, nasturtium, apple V|GF 19
- Charcoal Avocado | ponzu, strawberry, watermelon, citrus, radicchio VG|GF 18
- Salatasi | cherry tomato, cucumber, tahini, dino kale, crispy chickpeas VG|GF 18
- Shishito Peppers | creamy yellow corn, cotija, chile, cherry tomato confit V|GF 16
- Carrots | baba ganoush, saffron cauliflower, dukka, golden raisins VG|N|GF 14
- Crispy yellow Potatoes | za'atar, sauce romesco & lemon tahini VG|N|GF 14
- Brussels | herbed tehina, chicken skin scratchings, Aleppo chile GF 16

FORNO | WOOD OVEN PIZZA & FLATBREAD

- Za'atar flatbread | accompaniments V 12
- Fattoush | sesame flatbread, herbed tehina, cherry tomato, cucumber, mint VG 23
- Margherita | fresh mozzarella, tomato, basil, sea salt V 21
- Summertime Peach | Jamón Serrano, gorgonzola, rosemary, caramelized onion, brussels 25
- Funghi | shiitake & oyster mushrooms, fontina, artichokes, sweet onions V 23
- Spicy Soppressata Salame | tomato, mozzarella, arugula 23
- Chorizo Sausage | dino kale, red onion, castelvetrano olive, mozzarella 23
- Add | arugula, castelvetrano olive, red onion, anchovy or egg 2.5 each
- crispy Jamón Serrano 6 | shiitake & oyster mushrooms 5

GRANO | HOUSE MADE PASTA

- Lemon ricotta Cappellacci | SB rock crab & saffron shellfish brodo 32
- Seaweed Mafaldine | mushrooms, broccoli di ciccio, miso butter, garlic, furikake V 24
- Shellfish roe Tagliolini | SB uni butter, mussels, clams, prawns & cherry tomato confit 34
- Guinzaglio | 7 hour veal bolognese & Parmigiano 26
- Bucatini | pancetta, chile, crushed tomato, pecorino 26

CONVIVO | WOOD FIRED FEAST

- Pesce Misto | mixed grill of seafood, shishito peppers, salsa verde GF 48
- San Miguel Island Whole Vermillion | broccoli di ciccio & cherry tomato confit 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 | 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 | 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