

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
Fuyu Persimmon | 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
Shishito Peppers | cherry tomato confit, pinenuts & preserved lemon VG|GF|N 18
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
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
Summertime Peach | Jamón Serrano, gorgonzola, rosemary, caramelized onion, brussels 26
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

Conviro

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