

AGRICOLA | SALADS & VEGETABLES

- Insalata Mercato | SB market & Parmigiano salad V|GF 17
- Charcoal Avocado | ponzu, strawberry, watermelon, citrus, radicchio VG|GF 18
- Black Mission Figs | burrata, butternut squash, cauliflower, nasturtium, apple V|GF 19
- Salatasi | cherry tomato, cucumber, tahini, dino kale, crispy chickpeas VG|GF 18
- Add | chicken breast 8 | prawns 10 | avocado 5
- 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

UOVO | EGG DISHES

- Steak & Eggs | chimichurri, red wine jus, two fried eggs, crispy potatoes GF 32
- Avocado Toast | two poached eggs, buttery brioche, za'atar, radish, borage V 19
- Heirloom tomato Tartine | buttery brioche, labneh, two fried eggs V 18
- Frittata | fresh mozzarella, chives & crispy Jamón Serrano GF 17
- Furikake Eggs | shiitake & oyster mushrooms, buttery brioche V 17
- Chorizo & egg scramble Piadina | sweet peppers & fontina 18
- Shakshuka | two fried eggs in cazuela with tomato, peppers, eggplant & harissa V 17
- Add | crispy Jamón Serrano 6 | avocado 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
- Bucatini | pancetta, chile, crushed tomato, pecorino 26
- Guinzaglio | 7 hour veal bolognese & Parmigiano 26

FORNO | PIZZA OVEN

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

CONVIVO | WOOD FIRED FEAST

- Ahi tuna Nicoise | Roman artichokes, soft cooked egg, peas, farro, olive 28
- Grilled bone in Ribeye | cherry tomatoes, herb butter, shallots, chimichurri GF 65
- 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
- Convivo PLT | crispy pork belly, heirloom tomato, arugula, basil aioli on our focaccia 21
- Diavola | grilled chicken breast, chile, mozzarella, romesco & aioli on our focaccia 21
- our sandwiches are accompanied by a market lettuce salad & pickled vegetables

-
- 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 | 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