



MARCH

DINNER

CICCHETTI

- Roasted chanterelle mushrooms** | fontina fonduta & sage 21
Costolette | smoked & braised pork ribs, giardiniera, lime 13
Furikake eggs | mushroom toast 12
Lamb meatballs | chickpea, pomegranate, tapenade 9
Chicken liver | crostone, celery, hazelnuts, red Padron pepper 11
Ahi tuna carpaccio | blood orange, pistachio, yuzu kosho aioli, mustard seed 16
Octopus | pork belly, poached egg, radish, frisee 14
Salmon 'pastrami' | labneh, horseradish, cucumber, marinated beets 14

AGRICOLA

- Insalata mercato** | SB market & Parmigiano salad 12
Charcoal avocado | ponzu, winter citrus, pomegranate, radicchio 14
Marinated beets | burrata, baba ganoush, apple, saffron cauliflower, pistachio 14
Zuppa | puree of carrot & fennel soup, hazelnuts, pomegranates 10
Brussel sprouts | chicken skin scratchings, Aleppo chile agrodolce 12
Yellow potatoes | za'atar, sauce romesco 10
Sott'olio | marinated Roman artichokes & labneh 12
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FORNO

- Za'atar flatbread** | accompaniments 8.5
Margherita pizza | fresh mozzarella, tomato, basil, sea salt 16
Jamón serrano pizza | gorgonzola, roasted winter squash, rosemary, caramelized onions 18
Fennel sausage pizza | mozzarella, olives, red onion & cavolo nero 18
Add | arugula, castelvetro olive, anchovy or egg 2.5 each
crispy Jamón serrano 8
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GRANO

- Slow roasted beef cappellacci** | heirloom carrots, parsnip & idiazabal 21
Risotto ai funghi | chanterelle mushroom, Parmigiano, parsley puree 21
Stinging nettle gnudi | mushroom, snap peas, crispy brussel leaves & sage, Parmigiano 19
Ink malfadine | head on prawns, broccoli di ciccio, spring garlic & lemon 21
Guinzaglio | 7 hour veal bolognese & Parmigiano 19
Bucatini | pancetta, chile, crushed tomato, pecorino 19

CONVIVO

- Pesce misto** | mixed grill of seafood, Roman artichokes & salsa verde 42
San Miguel Vermillion | line caught roasted whole fish, fennel & olives 68
Charcoal lamb chops | roasted broccoli di ciccio, baba ganoush, muhammara, black olive 34
Spit roasted chicken | harissa, charmoula, olive, almonds, roasted cauliflower 24 | 42
Bistecca | 40oz Porterhouse steak, crispy potatoes, za'atar, arugula, Parmigiano 79
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- Our focaccia** | basil oil, onion & caciocavallo 3