



WINTER

DINNER

CICCHETTI

- Jamón crocchette** | pimenton aioli 8
- Furikake eggs** | mushroom toast 12
- Lamb meatballs** | chickpea, pomegranate, tapenade 9
- Beef carpaccio** | shallot, grated horseradish, capers, creamy bagna cauda 15
- Chicken liver** | crostone, celery, hazelnuts, red Padron pepper 11
- Pesce crudo** | raw ahi tuna, cucumber, citrus, mustard seed, ink cracker 17
- Chorizo** | mussels, Manila clams, green Padron pepper, parsley, garlic & tomato 11
- Octopus** | pork belly, poached egg, radish, frisee 14
- Salmon 'pastrami'** | labneh, horseradish, cucumber, marinated beets 14

AGRICOLA

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

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

GRANO

- Slow roasted beef cappellacci** | heirloom carrots & idiazabal 21
- Guinzaglio** | 7 hour veal bolognese & Parmigiano 19
- Stinging nettle gnudi** | mushroom, snap peas, crispy brussel leaves & sage, Parmigiano 19
- Shellfish roe tagliolini** | Manila clams, mussels, roasted garlic, SB sea urchin butter 21
- Bucatini** | pancetta, chile, crushed tomato, pecorino 19

CONVIVO

- SoCal swordfish** | chickpeas, castelvetro olive tapenade, winter citrus, fennel 28
- Brodetto** | fisherman's soup of prawns, mussels & Manila clams 21
- Pesce misto** | mixed grill of seafood, Roman artichokes & salsa verde 42
- Charcoal lamb chops** | roasted broccoli shoots, 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

Our focaccia | basil oil, onion & caciocavallo 3