

convivo

UOVO | EGG DISHES

Heirloom tomato Tartine | buttery brioche, labneh, two fried eggs V 15
Furikake Eggs | shiitake & oyster mushrooms, buttery brioche V 13
Frittata | fresh mozzarella, chives & crispy Jamón Serrano GF 16
Chorizo & egg scramble Piadina | sweet peppers & fontina 16
In Purgatorio | two oven baked eggs in cazuela with tomato & harissa V 16
Add | crispy Jamón Serrano 6 | avocado 5

AGRICOLA | SALADS & VEGETABLES

Insalata Mercato | SB market & Parmigiano salad V|GF 15
Salatasi | heirloom tomato, cucumber, lemon tahini, kale, crispy chickpeas VG|GF 16
Charcoal Avocado | ponzu, strawberry, watermelon, spring citrus, radicchio VG|GF 16
Add | chicken breast 8 | prawns 10 | avocado 5
Crispy yellow Potatoes | za'atar, sauce romesco & lemon tahini VG|N|GF 12
Summer corn | herb butter, cherry tomato confit & shishito peppers V|GF 14
Brussels | herbed tehina, chicken skin scratchings, Aleppo chile GF 16

FORNO | WOOD OVEN

Za'atar flatbread | accompaniments V 10
Summer Peach | Jamón Serrano, gorgonzola, rosemary, caramelized onion, brussel leaves 23
Margherita | fresh mozzarella, tomato, basil, sea salt V 19
Chorizo Sausage | dino kale, red onion, castelvetro olive, mozzarella 21
Kind Veggie | artichokes, mushrooms, fontina, broccoli, pickled red Fresno V 20
Add | arugula, castelvetro olive, mushroom, anchovy or egg 2.5 each
shishito peppers 5 | crispy Jamón Serrano 6

GRANO | HOUSE MADE PASTA

Bucatini | pancetta, chile, crushed tomato, pecorino 21
Ink mafaldine | gulf prawns, broccoli, garlic, cherry tomato confit 28
Lemon ricotta Cappellacci | SB rock crab & saffron shellfish brodo 32
Guinzaglio | 7 hour veal bolognese & Parmigiano 21

CONVIVO | MAIN COURSE

Ahi tuna Nicoise | Roman artichokes, soft cooked egg, peas, farro, olive 23
Grilled bone in Ribeye | herb butter, cherry tomato, chimichurri, arugula GF 48
Spit roasted Chicken | harissa, charmoula, olive, almonds, cauliflower GF|N 26|44
Costolette | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF 26
Diavola | grilled chicken breast, chile, mozzarella, romesco & aioli on our focaccia 19
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, tsukemono & 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