



SEPTEMBER

LUNCH

AGRICOLA

Heirloom tomato | summertime melons, labneh, baba ganoush, olive 14

Charcoal avocado | ponzu, watermelon, strawberry, radicchio 14

Insalata mercato | SB market & Parmigiano salad 12

Marinated beets | stone fruit, pistachio, burrata, summer corn puree 14

Add | grilled chicken breast 8 | large prawns 10

Summer corn sformatino | cherry tomato confit 9

Yellow potatoes | za'atar, sauce romesco 10

Sott'olio | marinated Roman artichokes & labneh 12

CICCHETTI

Cóctel | spicy shrimp, octopus & tomato ceviche, squid ink crisp 15

Charcoal prawns | citrus, saffron cipollini, fregola, shishitos 16

Pesce crudo | raw ahi tuna, avocado, umami cracker, mustard seed 16

Octopus | pork belly, poached egg, radish, frisee 15

Beef carpaccio | shallot, grated horseradish, fried capers, creamy bagna cauda 15

Jamón crocchette | pimenton aioli 8

Lamb meatballs | chickpea puree, rhubarb agrodolce, tapenade 9

FORNO

Za'atar flatbread | accompaniments 8.5

Fattoush | sesame flatbread, herbed tehina, cherry tomato, cucumber, mint, sumac 18

Margherita pizza | fresh mozzarella, tomato, basil, sea salt 17

Summer peach pizza | Jamón serrano, gorgonzola, rosemary, caramelized onion 19

Fennel sausage pizza | mozzarella, olives, red onion & cavolo nero 19

Add | arugula, castelvetrano olive, anchovy or egg 2.5 each

shishito peppers 5 | crispy Jamón serrano 8

GRANO

Guinzaglio | 7 hour veal bolognese & Parmigiano 19

Shellfish roe fettuccelle | mussels, Manila clams, SB uni butter, roasted garlic, snap peas 21

Bucatini | pancetta, chile, crushed tomato, pecorino 19

PANINO

Diavola | grilled chicken breast, chile, mozzarella, romesco, aioli, our focaccia 16

Roasted turkey | spicy cucumber, provolone, pimenton aioli, arugula, our focaccia 14

accompanied by a market lettuce salad & pickled vegetables

CONVIVO

Ahi tuna Nicoise | Roman artichokes, soft cooked egg, snap peas, farro, olive 21

Cioppino | 1/2 SB box crab, prawns, mussels & clams, tomato, saffron rouille toasts 38

Spit roasted chicken | harissa, charmoula, olive, almonds, roasted cauliflower 24

Charcoal NY strip steak | heirloom tomatoes, arugula, Parmigiano 29

Our focaccia | basil oil, onion & caciocavallo 3