

AGRICOLA | SALADS & VEGETABLES

- Insalata Mercato** | SB market & Parmigiano salad V|GF 17
- Gem lettuce** | lemon anchovy dressing, dino kale, crostini, Manchego V 17
- Charcoal Avocado** | ponzu, citrus, pomegranates, guava, radicchio VG|GF 18
- Fuyu Persimmon** | burrata, butternut squash, cauliflower, nasturtium, apple V|GF 19
- Add** | chicken breast 8 | prawns 10 | avocado 5
- Zuppa** | purée of kabocha squash soup with hazelnuts & pomegranates VG|GF|N 13
- 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

CICCHETTI | APPETIZERS

- Gamberoni** | roasted prawns, garlic, broccoli di ciccio, ceci fritti, muhammara N 23
- Pesce Crudo** | raw ahi tuna, citrus, sesame cracker, avocado, mustard seed 22
- Octopus** | pork belly, poached egg, radish, frisee GF 22
- Lamb Meatballs** | chickpea, pomegranates, tapenade 16
- Chicken Liver** | crostone, strawberry, celery, pickled red Fresno, hazelnuts N 15
- Beef Carpaccio** | shallot, grated horseradish, fried caper, creamy bagna cauda GF 19

GRANO | HOUSE MADE PASTA

- Lemon ricotta Cappellacci** | SB rock crab & saffron shellfish brodo 32
- Spaghetti** | Gaviota coast chanterelles, leeks, umami butter, zucchini, Manchego V 28
- Seaweed Mafaldine** | mushrooms, broccoli di ciccio, miso butter, garlic, furikake V 24
- Bucatini** | pancetta, chile, crushed tomato, pecorino 26
- Guinzaglio** | 7 hour veal bolognese & Parmigiano 26

FORNO | PIZZA OVEN

- Za’atar flatbread** | accompaniments V 12
- Funghi** | shiitake & oyster mushrooms, fontina, artichokes, sweet onions V 23
- Jamón Serrano** | fuyu persimmon, gorgonzola, rosemary, caramelized onion, brussel leaves 25
- Chorizo Sausage** | dino kale, red onion, castelvetrano olive, mozzarella 23
- Spicy Soppressata Salame** | tomato, mozzarella, arugula 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

- Cioppino** | tomato & shellfish brodo of prawns, crab, octopus, mussels & clams 38
- Ahi tuna Nicoise** | Roman artichokes, soft cooked egg, peas, farro, olive 28
- Grilled bone in Ribeye** | roasted mushrooms, umami butter, shallots, chimichurri GF 65
- Costolette** | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF 26
- Spit roasted Chicken** | harissa, charmoula, olive, almonds, cauliflower GF|N 28|48
- Diavola** | grilled chicken breast, chile, mozzarella, romesco & aioli on our focaccia 21

- 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