

Cicchetti

Coxinhas		crispy fried crocchette of chicken & fontina	11
Lamb Meatballs		chickpea, pomegranates, tapenade	16
Chicken Liver		crostone, cherries, celery, pickled red Fresno, hazelnuts N	15
Beef Carpaccio		shallot, grated horseradish, fried caper, creamy bagna cauda GF	19
Gamberoni		roasted prawns, garlic, broccoli di ciccio, ceci fritti, muhammara GF N	23
Octopus		pork belly, poached egg, radish, frisée GF	22
Pesce Crudo		raw ahi tuna, citrus, sesame cracker, avocado, mustard seed	22

Agricola

Insalata Mercato		SB market & Parmigiano salad V GF	17
Chioggia beets		burrata, butternut squash, cauliflower, nasturtium, apple V GF	19
Salatasi		cherry tomato, cucumber, tahini, cavolo nero, crispy chickpeas VG GF	18
Charcoal Avocado		ponzu, strawberries, watermelon, citrus, radicchio VG GF	18
Shishito Peppers		cherry tomato confit, pinenuts & preserved lemon VG GF N	18
Brussels		herbed tehina, chicken skin chicharrón, Aleppo chile agrodolce GF	16
Carrots		baba ganoush, saffron cauliflower, dukka, golden raisins VG GF N	15
Crispy yellow Potatoes		za'atar, sauce romesco & lemon tahini VG GF N	14

Forno

Za'atar flatbread		accompaniments V	12
Fattoush		sesame flatbread, herbed tehina, cherry tomato, cucumber, mint VG	23
Margherita		fresh mozzarella, tomato, basil, sea salt V	21
Funghi		shiitake & oyster mushrooms, fontina, artichokes, sweet onions V	24
Summertime Peach		Jamón Serrano, gorgonzola, rosemary, caramelized onion, brussels	26
Chorizo Sausage		dino kale, red onion, castelvetrano olive, mozzarella	24
Spicy Soppressata Salame		tomato, mozzarella, arugula	24
Add		arugula, castelvetrano olive, red onion, anchovy or egg	2.5 each
		crispy Jamón Serrano	6 shiitake & oyster mushrooms 5

Grano

Risotto		Koshihikari rice, dashi, scallops, SB uni butter, cherry tomato confit GF	32
Seaweed Mafaldine		mushrooms, broccoli di ciccio, miso butter, garlic, furikake V	24
Frutti di Mare		spaghetti, mixed shellfish, lemon garlic butter, zucchini, bottarga	32
Lemon ricotta Cappellacci		SB rock crab & saffron shellfish brodo	32
Guinzaglio		7 hour veal bolognese & Parmigiano	26
Bucatini		pancetta, chile, crushed tomato & Pecorino	26

Convivio

Pesce Misto		mixed grill of seafood, Roman artichokes, salsa verde GF	48
Spit roasted Chicken		harissa, charmoula, olive, almonds, cauliflower GF N	28 48
Costolette		1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF	26
Grilled bone in Ribeye		cherry tomatoes, herb butter, shallots, chimichurri GF	65

Our focaccia		basil oil, onion & caciocavallo V	4
Condimenti		kimchi, Roman artichokes & giardiniera VG GF	8
Sott'olio		marinated olives VG GF	6

VG- VEGAN | V- VEGETARIAN | GF- GLUTEN FREE | N- CONTAINS NUTS

In order to conserve our natural resources, water will be served and refilled upon request