



SPRING

LUNCH

**AGRICOLA** | FROM THE FARM

**Insalata mercato** | SB market & Parmigiano salad 12

**Chioggia beets** | cauliflower agrodolce, pinenuts, burrata, white bean puree 13

**Charcoal avocado** | ponzu, winter citrus, radicchio, black sesame 14

**Add** | grilled chicken breast 8 | head on prawns 10 | avocado 4

**Grilled asparagus** | lemon mascarpone, ruby red grapefruit, hazelnuts 13

**Brussel sprouts** | chicken skin scratchings, Aleppo chile agrodolce 11

**Yellow potatoes** | za'atar, sauce romesco 10

**Sott'olio** | marinated Roman artichokes & labneh 12

**CICCHETTI** | EARTH & SEA

**Jamón crocchette** | pimenton aioli 8

**Panisse** | harissa & lemon aioli 5

**Beef carpaccio** | pickled shallot, grated horseradish, fried capers, tonnato 15

**Lamb meatballs** | chickpea puree, pickled rhubarb, tapenade 9

**Charcoal prawns** | blood orange, saffron fregola, sugar snap peas 14

**Chorizo** | PEI mussels, Manila clams, parsley, garlic & tomato 11

**Octopus** | pork belly, poached egg, pickled onion, radish, frisee 14

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**FORNO** | WOOD OVEN

**Wood oven za'atar flatbread** | accompaniments 8.5

**Margherita pizza** | fresh mozzarella, tomato, basil, sea salt 16

**Jamón serrano pizza** | asparagus, gorgonzola, caramelized onions, fontina 19

**Spicy soppressata salame pizza** | mozzarella, tomato & arugula 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** | HOUSE MADE PASTA

**Guinzaglio** | 7 hour veal bolognese & Parmigiano 18

**Ink malfadine** | prawns, green garlic, asparagus, English peas 18

**Shellfish roe tagliolini** | PEI mussels, Manila clams, snap peas, uni butter 19

**Bucatini** | pancetta, chile, crushed tomato, pecorino 18

**PANINO** | SANDWICHES

**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** | MAIN COURSE

**Two fried eggs** | grilled asparagus, Parmigiano, salsa verde 16

**Ahi tuna 'nicoise'** | Roman artichokes, soft cooked egg, beluga lentils, olive 19

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

**Charcoal NY strip steak** | crispy potatoes, arugula, Parmigiano 29

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**Our focaccia** | basil oil, onion & caciocavallo 3