



WINTER

BRUNCH

**LIBATIONS | HAND CRAFTED COCKTAILS**

- Forever mimosa** | prosecco & orange juice 18
- Forever bellini** | prosecco & white peach or guava 18
- Spruzzato sangria** | cabernet, lemon, apple, sparkling 9

**SWEETS | FRUIT & BREAKFAST GRAINS**

- Cashew granola** | yogurt or milk 5
- Frutti di bosco** | fresh berries 10
- Steel cut oats** | fresh berries & hazelnuts 5

**UOVO | EGGS**

- In purgatorio** | wood oven baked eggs in cazuela with tomato & harissa 14
- Chorizo frittata** | broccoli rabe & fresh mozzarella 16
- Manchego biscuit** | horseradish gravy, braised pork belly, fried egg & polenta 18
- Add** | fried egg 2.5 each

**AGRICOLA | FROM THE FARM**

- Insalata mercato** | SB market & Parmigiano salad 12
- Blood orange** | apple, fennel, gorgonzola, frisee, puntarelle, pistachio 13
- Ortica** | stinging nettles, burrata, white bean puree, cipollini agrodolce 13
- Add** | grilled chicken breast 8 | head on prawns 10 | avocado 4 | Jamón serrano 8
- Zuppa** | celery root & fennel soup, pomegranate, hazelnut, chile oil 10
- Yellow potatoes** | za'atar, sauce romesco 10
- Brussel sprouts** | chicken skin scratchings, Aleppo chile agrodolce 11
- Sott'olio** | marinated Roman artichokes & labneh 12

**FORNO | WOOD OVEN**

- Wood oven za'atar flatbread** | accompaniments 8.5
- Jamón serrano pizza** | kabocha squash, brussels, caramelized onions, gorgonzola 19
- Spicy soppressata salame pizza** | mozzarella, tomato & arugula 17
- Margherita pizza** | fresh mozzarella, tomato, basil, sea salt 16
- 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**

- Zafferano** | shellfish & saffron risotto 18
- Guinzaglio** | 7 hour veal bolognese & Parmigiano 18
- Bucatini** | pancetta, chile, crushed tomato, pecorino 17

**PANINO | SANDWICHES**

- Diavola** | 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**

- Ahi tuna 'nicoise'** | soft cooked egg, farro, artichoke, black olive, fennel 21
- Hope Ranch mussels** | Manila clams, chorizo, parsley, garlic & tomato 17
- Spit roasted chicken** | harissa, charmoula, olive, almonds, roasted cauliflower 24
- NY strip steak** | yellow potatoes, za'atar, arugula, Parmigiano 29

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**Our focaccia** | basil oil, onion & caciocavallo 2