



JUNE

BRUNCH

**FOREVER LIBATIONS | HAND CRAFTED COCKTAILS**

- Mimosa** | prosecco & orange juice 15
- Bellini** | prosecco & white peach or guava 18
- Spritz** | Contratto Italian bitter, prosecco, orange peel 18

**SWEETS | FRUIT & BREAKFAST GRAINS**

- Cashew granola** | yogurt or milk 5
- Frutti di bosco** | fresh berries 10

**UOVO | EGGS**

- Two fried eggs** | grilled asparagus, Parmigiano, salsa verde 17
- Granseola** | SB stone crab cakes, poached eggs, roasted brussels, fennel & summer corn 27
- Chorizo frittata** | snap peas & fresh mozzarella 17
- In purgatorio** | wood oven baked eggs in cazuela with tomato & harissa 15
- 5 hour brisket** | leek & potato hash, fried egg & Manchego biscuit 19
- Add** | fried egg 2.5 each

**AGRICOLA | FROM THE FARM**

- Insalata mercato** | SB market & Parmigiano salad 12
- Charcoal avocado** | ponzu, watermelon, summer beans, radicchio, black sesame 14
- Golden beets** | cauliflower agrodolce, pinenuts, burrata, white bean puree 13
- Add** | grilled chicken breast 8 | head on prawns 10 | avocado 4
- Grilled asparagus** | lemon mascarpone, ruby red grapefruit, hazelnuts 13
- Yellow potatoes** | za'atar, sauce romesco 10
- Sott'olio** | marinated Roman artichokes & labneh 12

**FORNO | WOOD OVEN**

- Wood oven za'atar flatbread** | accompaniments 8.5
- Jamón serrano pizza** | asparagus, gorgonzola, caramelized onions, fontina 19
- 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**

- Guinzaglio** | 7 hour veal bolognese & Parmigiano 18
- Shellfish roe tagliolini** | Manila clams, PEI mussels, snap peas, uni butter 19
- Bucatini** | pancetta, chile, crushed tomato, pecorino 18

**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**

- Granchio** | crispy fried soft shell crab, fava bean, nectarine, green tehina 19
- Ahi tuna 'nicoise'** | Roman artichokes, soft cooked egg, beluga lentils, olive 19
- 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 3