



SEPTEMBER

LUNCH

AGRICOLA

- Insalata mercato** | SB market & Parmigiano salad 12
Heirloom tomato | local melons, labneh, baba ganoush, olive 14
Marinated beets | burrata, stone fruit, pistachio, summer corn puree 13
Charcoal avocado | ponzu, watermelon, Kentucky wonder, radicchio, black sesame 14
Add | grilled chicken breast 8 | head on prawns 10 | avocado 4
- Andrew's lunch box peppers** | roasted fennel, eggplant, pickled turmeric 12
Summer corn | shishito peppers, cilantro butter & cherry tomato confit 12
Yellow potatoes | za'atar, sauce romesco 10
Sott'olio | marinated Roman artichokes & labneh 12
Carrot agrodolce | pickled onion, pistachio, capers, black currants, lemon mascarpone 12

CICCHETTI

- 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** | grapefruit & blood orange, fregola, shishitos 16
Chorizo | salt springs mussels, Manila clams, parsley, garlic & tomato 11
Octopus | pork belly, poached egg, pickled onion, radish, frisee 14

FORNO

- Za'atar flatbread** | accompaniments 8.5
Fattoush | sesame flatbread, herbed tehina, cherry tomato, cucumber, mint, sumac 17
Margherita pizza | fresh mozzarella, tomato, basil, sea salt 16
Summer peach pizza | Jamón serrano, gorgonzola, rosemary, caramelized onion 19
Fennel sausage pizza | mozzarella, olives, red onion & cavolo nero 18
Add | arugula, castelvetro olive, anchovy or egg 2.5 each
shishito peppers 5 | crispy Jamón serrano 8

GRANO

- Potato gnocchi** | smoked beef ragu, fresh horseradish 20
Guinzaglio | 7 hour veal bolognese & Parmigiano 19
Shellfish roe tagliolini | salt springs mussels, Manila clams, snap peas, uni butter 21
Ink malfadine | head on prawns, spaghetti zucchini, cherry tomato confit 21
Bucatini | pancetta, chile, crushed tomato, pecorino 19

PANINO

- 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

- Ahi tuna Nicoise** | Roman artichokes, soft cooked egg, Kentucky wonder, farro, olive 19
Spit roasted chicken | harissa, charmoula, olive, almonds, roasted cauliflower 24
Charcoal NY strip steak | heirloom tomatoes, arugula, Parmigiano 29

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