

dinner september 17th, 2026

STARTERS

peperú	soft cheese stuffed sweet peppers, shaved grana, arugula oil	14
verde	green lettuce salad, grana padano shavings, lemon-mustard dressing	20
pomodori	heirloom tomato salad, shaved ricotta, caramelized honey dressing	21
bietole	marinated organic beets salad, shaved cured ricotta, pistachios, vinaigrette	22
ortolana	field greens, medjool dates, goat cheese, spring onions, vinaigrette	22
cavolonero	tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, candied walnuts	22
cremosella	creamy mozzarella, kale salad, green beans, ligurian olive oil	22
indivia	belgium endive salad, chickpea panisette, padano shavings, lemon-mustard dressing	22
sanremese	marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives	22
palàmita	seared albacore, aged balsamic, arugula, shaved fennel	23
brodetto	steamed littleneck clams, salt spring mussels, garbanzo beans, clam broth, crostini	26
scottona	thinly sliced slow-roasted beef, padano shavings, lemon-dijon dressing, kale	26
prosciutto	thinly sliced 22-month aged parma prosciutto, lightly fried sage dough, stracciatella	32
ciabatta e strega	house made ciabatta, bread-crisps, extra virgin olive oil	8

the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

ENTRÉE

mandilli di seta	handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	31
vesuviotti	extruded semolina pasta, castelmagno fonduta cheese, italian parsley	32
casonzei	beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano <i>(contains nuts)</i>	33
tagliolini	thin egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	34
modenesi	prosciutto filled egg-pasta, reggiano crema, mortadella, truffle butter <i>(contains nuts)</i>	34
gnocchi malfatti	ricotta & semolina pillows, duckling sugo, aromatic spices, grana	34
pappardelle	taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage	35
tagliatelle	long egg-pasta, traditional bolognese, parmigiano reggiano	35
agnolotti del plin	braised dry aged beef short rib filled egg-pasta, beef jus, grana padano	35
ravioli di mare	prawn filled egg pasta, langoustines, crustacean reduction, littleneck clams	37

PIZZA

recco's style hand stretched unleavened dough - please allow 20-30 minutes

tradizionale	crescenza cheese, baby wild arugula, extra virgin olive oil	26
pizzata	crescenza, crushed san marzano tomatoes, sicilian anchovies, capers, oregano	28
funghi	crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	30

ROASTED

luserna	pan-seared red gurnard filet, romano beans, eggplant coulis, cherry tomatoes, vermentino	44
fegato	sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	36
porchetta	slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	36
scottadito	seared lamb loin chops, parsnip purée, roasted zucchini, lemon-parsley gremolata	45
duo di vitello	petite veal shanks,veal cheeks, root vegetables-nebbiolo roasting jus, greens	46
controfiletto	seared center cut beef ribeye, bone marrow, beef jus reduction	74

VEGETABLES

frittura	beer-battered fried leeks, genovese style chickpea fritters	24
patate	oven-roasted yukon-gold potatoes, spicy thyme-rosemary ligurian olive oil	16
cavolfiore	smoked paprika roasted cauliflowers, almond-lemon aioli	20
cavoletti	charred brussels sprouts, ligurian olive oil, lemon zest	20
cipolline	balsamico-braised cipollini onions, agro-dolce	20

it's the spritz	st germaine elderflower liqueur, bianco vermouth, suze, prosecco	17
tokyo drift**	toki japanese whisky, fever tree yuzu lime soda, honey, lemon	19
gin rosa**	gin, aperol, orgeat almond liqueur, lemon	17
hibiscus marg**	mi campo silver tequila, hibiscus, lime, cointreau, jamaican bitters, fire water	18
staschisc	spicy catedral mezcal, aperol, lime, agave, basil, rhubarb bitters	17
velluto rosso (sour)	meyer lemon vodka, raspberry rhubarb syrup, lemon, egg white, strega	19
oaxacan blvd (negroni)	illegal reposado mezcal, aguila real, curacao, campari, carpano antica	21
gentleman's breakfast	bone marrow infused old forester bourbon, averna, walnut bitters	19
THE old fashioned	pinhook 4 yr bourbon, centum herbis bitters, demerara	20

** can be made non-alcoholic using ritual alternative tequila or amass riverine

SPARK

champagne	charles heidsieck, "special reserve," brut, france nv	28
rosé franciacorta	contadi costaldi, lombardia nv	21
prosecco	bortolomiol, "prior" millesimato, valdobbiadene superiore d.o.c.g., veneto 2024	16
moscato d'asti	saracco, piemonte 2023	16

WINE

pinot grigio	mussio, delle venezie 2025	15
pigato	la genestria, liguria 2023	18
gavi di gavi	broglia, "la meirana", piemonte 2024	17
sauvignon	corvee, "bisu", trentino 2023	17

ROSE

rosé	gd vajra, "rosabella", piemonte 2025	18
orange wine	ronco severo, friuli 2020	18

RED

grignolino (chilled red)	braida, "limonte", piemonte 2024	19
barbera d'alba	giuseppe roagna, piemonte 2023	17
pinot noir	leon beyer, alsace, france 2019	25
chianti classico	isole e olena, toscana 2022	22
barolo	perla terra, piemonte 2021	28
tempranillo	la rioja alta, gran reserva 904, rioja, spain 2011	coravin 3 oz pour ~ 25 6 oz pour ~ 50

SHERRY

sherry fino del puerto	lustau, almacenista (dry), spain (3oz)	13
sherry oloroso	lustau, don nuno (nutty), spain (3oz)	13
sherry anada 2003	lustau (sweet), spain (2oz)	15

BEER

dolomiti	"pils," blond lager, veneto, italy 4.9%	12
menabrea	ambrata, italy 5.0%	12
allagash white	belgian style wheat, maine, usa 5.1%	12
north coast pacific magic	ipa, california, usa 6.8%	11
peroni n/a	alcohol-free, rome, italy 0.0%	10