

dinner, may 7th, 2022

STARTERS

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	12
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
cavolonero - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	17
ortolana - field greens, radish, medjool dates, goat cheese, spring onions, vinaigrette	17
castelfranco - radicchio, arugula, gorgonzola, bosc pears, champagne vinaigrette, walnuts	18
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20

TO CONTINUE OR SHARE

fegatini - marsala glazed jidori chicken liver pâté, crushed pistachios, ciabatta crostini	12
barberosse - oven baked beets-asiago casserole, romano crema, parmigiano	18
frittura - deep fried beer-battered baby leeks, chickpea fritters	20
scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle, wild arugula	22
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	25
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	29
asparagi - imported white asparagus, foraged mushrooms ragú, potato vellutata, italian parsley oil	31

LIGURIAN FOCACCINA

hand stretched unleavened dough

tradizionale - imported crescenza cheese, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano, arugula	26
funghi - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	28

HANDCRAFTED PASTA

mandilli di seta - thin handkerchief egg-pasta, basil-almond, olive oil, ligurian style pesto	26
tagliolini - long egg-pasta, spicy calamari sugo, salt spring mussels, san marzano tomatoes	27
gnocchi malfatti - ricotta&semolina pillows, slow roasted wild boar sugo, tomato passata, pecorino	28
pappardelle - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	28
casonzei - pork sausage & beef filled egg-pasta, brown butter, pancetta, sage, reggiano	28
ravioli di mare - wild shrimp filled egg pasta, crustacean sauce, rock shrimp, littleneck clams	32
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema, summer black truffle	43

FROM SEA AND LAND

mareggiata - mediterranean style slow-braised fish, shellfish&seafood, spicy san marzano, potatoes	38
luserna - sauteed sea robin fillet, zuckerman asparagus, lemon-capers, vermentino	38
dentice - imported pink snapper fillet, herbed sunchokes, english peas, smoky fish guazzetto	38
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	34
agnellino - roasted flannery lamb riblets, herbed tomatoes, spinach, cipolline, grilled piadina	36
ossobuco - nebbiolo braised petit veal shanks, root vegetables-roasted jus reduction, grilled polenta	44
controfiletto - porcini rubbed center cut beef ribeye [~12oz], bone marrow, peppers-anchovies baña cauda	57

ON THE SIDE

ortaggi all'agro - steamed kale, green chard, spinach, shallots	13
patate - oven roasted yukon creamer potatoes, aleppo pepper, thyme, rosemary oil	14
cipolline - balsamico glazed sweet&savory cipollini, agro~dolce	15
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	16
broccoli di cicco - sautéed broccoli sprouting, spicy~garlic oil	22

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

COCKTAILS

LL cool rosé - finca nueva rosé, vodka, meletti, peach, fresh lemon	14
l.a. winter - grey goose vodka, butterfly tea syrup, fresh lemon	16
il bacio - el tesoro blanco, pamplemousse, fresh lemon, mint-citrus syrup, prosecco	15
tropicale - plantation white rum, cappelletti, pineapple, lime, prosecco	14
gin rosa - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
mezzanotte - buffalo trace bourbon, blackberries, fresh lemon, fresh thyme	16
il tramonto - yola mezcal, montenegro, punt e mes vermouth	18
father cantucci - makers mark bourbon, amaretto, absinthe, bitters	18

BEERS

dolomiti - "pils," blond lager, veneto, italy 4.9%	11
north coast scrimshaw - pilsner, california, usa 4.7%	10
allagash white - belgian style wheat, maine, usa 5.1%	11
menabrea - ambrata, italy 5.0%	11
anderson valley- ipa, boonville, ca, usa 7.0%	11
north coast old rasputin - russian imperial stout, california, usa 9.0%	11
birra dell eremo - fiera, american ipa, italy 6.5% (500ml)	15
birra dell eremo - fuoco, tripel style ale, italy 8.5% (500ml)	15

SPARKLING

champagne - château de bligny, brut, grand reserve, aÿ, france	23/92
prosecco - bortolomiol, "brut," valdobbiadene, veneto, italy 2020	13/52
lambrusco rose' - cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
moscato d'asti - saracco, piemonte, italy (375ml)	15/32

WHITE

arneis - g. almondo, "bricco delle ciliegie," roero, piemonte, italy 2020	15/60
chardonnay - coppo, "costebianche," piemonte, italy 2017	15/60
gavi di gavi - broglia, "la meirana," piemonte, italy 2020	16/64
vermentino - la ginestraia, liguria, italy 2019	17/68
sauvignon - erste+neue, alto adige, italy 2020	15/60

ROSÉ

rosé - xavier clua, "el sola d'en pol," terra alta, spain 2020	12/48
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RED

barbera - roagna, piemonte, italy 2020	15/60
valpolicella - azienda agricola brigaldara, veneto, italy 2020	16/64
pinot noir - maison l'envoye, "two messengers", willamette valley, oregon, usa 2019	17/68
chianti classico - felsina, "pagliarese," toscana, italy 2018	17/68
carmenere - inama, veneto, italy 2018	18/72
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2016	16/64
nebbiolo - cascina ca'rossa, "funsu," langhe, italy 2019	16/64