

lunch, june 10th 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 black kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	17
ortolana - field greens, radish, medjool dates, goat cheese, spring onions, champagne vinaigrette	17
castelfranco - radicchio, frisée, gorgonzola, bosc pears, champagne vinaigrette, walnuts	18
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
palámita - seared albacore tuna, pea tendrils-pickled cauliflower salad, balsamico emulsion	20
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20

TO CONTINUE OR SHARE

frico - grilled montasio cheese-potato pancake, balsamic glazed radicchio, foraged pioppini	20
scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle, wild arugula	22
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, straciatella	29

LIGURIAN FOCACCINA

recco' style hand stretched unleavened dough

tradizionale - imported crescenza, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano, arugula	26

HANDCRAFTED PASTA

mandilli di seta - thin handkerchief egg-pasta, basil-almond, parmigiano, olive oil, ligurian style pesto	26
paccheri - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, padano	26
tagliolini - long egg-pasta, spicy calamari sugo, salt spring mussels, san marzano tomatoes	27
gnocchi malfatti - ricotta&semolina pillows, slow roasted oxtail sugo, tomato passata, romano	28
pappardelle - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	27
ravioli di mare - wild shrimp filled egg pasta, saffron-crustacean crema, littleneck clams	32
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella	28

*add seasonal tubera estivum summer black truffle shavings \$15

FROM SEA AND LAND

trota - seared trout fillet, herbed cauliflowers-taggia olives, smoky fish guazzetto	28
agnellino - roasted flannery lamb riblets, herbed tomatoes, tuscan black kale, cipolline	36
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	34
controfiletto - grilled center cut beef ribeye [~12oz], bell peppers-anchovies baña cauda	50

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

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 nv	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	18/72
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 - castello la leccia, toscana, italy 2019	17/68
carmenere - inama, veneto, italy 2018	18/72
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2016	16/64
nebbiolo - giacomo finocchio, langhe, piemonte, italy 2020	18/72