

lunch, june 28th 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
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
palámita - seared albacore tuna, pea tendrils-pickled eggplant salad, balsamico emulsion	20

TO CONTINUE OR SHARE

scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle, wild arugula	22
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	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
funghi - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	28

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
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
gnocchi malfatti - ricotta&semolina pillows, slow roasted duck sugo, tomato passata, romano	28
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

alimanda - sauteed blackback sole fillet, herbed cauliflowers-taggia olives, smoky fish guazzetto	32
fegato - sautéed calf liver, caramelized onions, butter, sage, savoy spinach	28
polpettone - slow baked turkey meatloaf, tuscan kale, tomatoes, balsamico cipollini, roasting jus	25
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. sunset - grey goose vodka, butterfly tea syrup, fresh lemon	16
gin rosa - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
poolside highball - vodka, chinola passionfruit, chateau aloe, fresh lemon juice	18
cup of joey - gin, mr. black cold brew liqueur, campari, carpano antica, chocolate bitters	16
gentleman pirate - plantation rum, campari, cinnamon demerara, pineapple, lime juice	16
la bonita sour - mezcal, rhubarb cordial, fresh lime, orange blossom, rose petal liqueur, egg white	18
mezzanotte - buffalo trace bourbon, blackberries, fresh lemon, fresh thyme	16
never say never - maker's mark bourbon, fernet branca, gran classico, amaro rucolino, elderflower	17

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 - fuoco, tripel style ale, italy 8.5% (500ml)	15

SPARKLING

champagne - chateau de bligny, brut, grand reserve, aÿ, france nv	23/92
prosecco - bortolomiol, "brut," valdobbiadene, veneto, italy 2020	13/52
lambrusco rose' - ceto 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