

dinner, july 3rd 2022

benvenuti!

to help us serve you best, please place your complete order at one time and minimize substitutions
in effort to help LA county conserve water, water will be served upon request

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, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	17
castelfranco - radicchio, blonde frisée, bosc pears, gorgonzola, 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-marinated eggplant salad, balsamico emulsion	20

TO CONTINUE OR SHARE

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,	22
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	25
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	29

LIGURIAN FOCACCINA

recco' style 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 ligurian style pesto, pecorino toscano	26
tagliolini - long egg-pasta, spicy calamari sugo, salt spring mussels, san marzano tomatoes	27
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 oxtail sugo, tomato passata, romano	28
ravioli di mare - wild shrimp filled egg pasta, crustacean sauce, langoustine, littleneck clams	32
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema, summer black truffle	43

FROM SEA AND LAND

luserna - sauteed sea robin fillet, herbed cauliflowers-taggia olives, smoky fish guazzetto	38
sogliola - imported dover sole fillet, eggplant vellutata, oven dried heirloom tomatoes, eggplant chips	38
quaglietta - seared semi-boneless quail, braised fennel, orange coulis, savoy spinach	22
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	34
anatra - seared duck breast & confit leg, port wine reduction, tart cherries, grilled polenta, greens	36
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 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 - xavier clua 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, aloe chareau, fresh lemon juice	18
paradiso - reposado tequila, cantaloupe, orgeat, chili ancho reyes, fresh lime juice	19
caffè negroni - gin, mr. black cold brew, campari, carpano antica, aztec chocolate	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 - old forester 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 - 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	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
---	-------

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 fenocchio, langhe, piemonte, italy 2020	18/72