

dinner, august 18<sup>th</sup> 2022

benvenuti!

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

### STARTERS

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	12
<b>insalata</b> - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
<b>cavolonero</b> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	17
<b>ortolana</b> - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	17
<b>raparossa</b> - thinly sliced marinated beets, goat cheese drizzle, pea tendrils, asiago in carrozza	17
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
<b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
<b>palámita</b> - seared albacore tuna, pea tendrils-d'anjou pears salad, balsamico emulsion	20

### TO CONTINUE OR SHARE

<b>pescanoce</b> - grilled yellow peaches, speck, wild arugula, whipped ricotta, balsamico drizzle	20
<b>frittura</b> - deep fried beer-battered baby leeks, chickpea fritters	20
<b>scottona</b> - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle,	22
<b>brodetto</b> - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	25
<b>prosciutto</b> - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	29

### LIGURIAN FOCACCINA

*recco' style hand stretched unleavened dough*

<b>tradizionale</b> - imported crescenza cheese, baby wild arugula, extra virgin olive oil	24
<b>pizzata</b> - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	26

### HANDCRAFTED PASTA

<b>mandilli di seta</b> - thin handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	26
<b>agnolotti</b> - braised beef and tuscan kale filled egg pasta, tomato vellutata, aged ricotta shavings	27
<b>gnocchi malfatti</b> - ricotta&semolina pillows, slow roasted oxtail sugo, tomato passata, romano	28
<b>pappardelle</b> - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	28
<b>casonzei</b> - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, reggiano	28
<b>ravioli di mare</b> - wild shrimp filled egg pasta, crustacean sauce, langoustine, littleneck clams	32
<b>modenesi</b> - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema, summer black truffle	43

### FROM SEA AND LAND

<b>luserna</b> - sauteed sea robin fillet, tokyo turnips, taggia olives, smoky fish guazzetto, wild arugula	38
<b>dentice</b> - imported snapper fillet, braised farmer's market corn, savoy spinach, orange coulis	38
<b>porchetta</b> - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	28
<b>fegato di vitello</b> - sautéed calf liver, caramelized onions, butter, sage, polenta, greens	28
<b>anatra</b> - seared duck breast & confit leg, marsala reduction, grilled polenta, greens	36
<b>controfiletto</b> - porcini rubbed center cut beef ribeye [12oz], bone marrow, peppers-anchovies baña cauda	57

### ON THE SIDE

<b>ortaggi all'agro</b> - steamed kale, green chard, spinach, shallots	13
<b>caulilini</b> - baby cauliflowers, italian parsley-ligurian olive oil gremolata	13
<b>patate</b> - oven roasted yukon golde potatoes, aleppo pepper, thyme, rosemary oil	14
<b>cipolline</b> - balsamico glazed sweet&savory cipollini, agro~dolce	15
<b>cavoletti</b> - charred brussels sprouts, pancetta, ligurian olive oil	16

## JOIN US FOR OUR SUNDAY SUPPER PRIX-FIXE MENU

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

**COCKTAILS**

<b>6<sup>th</sup> street viaduct</b> - xavier clua rosé, loft & bear vodka, meletti, peach, fresh lemon	14
<b>l.a. sunset</b> - grey goose vodka, butterfly tea syrup, fresh lemon	16
<b>gin rosa</b> - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
<b>poolside highball</b> - loft & bear vodka, chinola passionfruit, aloe chareau, fresh lemon juice	18
<b>paradiso</b> - reposado tequila, cantaloupe, orgeat, chili, fresh lime juice	19
<b>caffè negroni</b> - mullholland gin, mr. black, campari, carpano antica, aztec chocolate	17
<b>gentleman pirate</b> - plantation rum, campari, whistlepig maple syrup, pineapple, lime juice	16
<b>mezzanotte</b> - old forester bourbon, blackberries, fresh lemon, fresh thyme	16
<b>la bonita sour</b> - mezcal, rhubarb cordial, fresh lime, orange blossom, rose petal liqueur, egg white	18
<b>never say never</b> - maker's mark bourbon, fernet branca, gran classico, amaro rucolino, elderflower	17

**BEERS**

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

**SPARKLING**

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

**WHITE**

<b>vermentino</b> - la ginestraia, liguria, italy 2019	18/72
<b>arneis</b> - g. almondo, "bricco delle ciliegie," roero, piemonte, italy 2020	15/60
<b>gavi di gavi</b> - broglia, "la meirana," piemonte, italy 2020	16/64
<b>chardonnay</b> - coppo, "costebianche," piemonte, italy 2017	15/60
<b>sauvignon</b> - erste+neue, alto adige, italy 2020	15/60

**ROSÉ**

<b>rosé</b> - g.d. vajra, "rosabella," piemonte, italy 2021	15/60
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**RED**

<b>valpolicella</b> - azienda agricola brigaldara, veneto, italy 2020	16/64
<b>pinot noir</b> - maison l'envoye, "two messengers", willamette valley, oregon, usa 2019	17/68
<b>chianti classico</b> - castello la leccia, toscana, italy 2019	17/68
<b>barbera</b> - roagna, piemonte, italy 2020	15/60
<b>tempranillo</b> - vina alberdi, "rioja alta reserve", rioja, spain 2016	16/64
<b>nebbiolo</b> - giacomo fenocchio, langhe, piemonte, italy 2020	18/72
<b>carmenere</b> - inama, veneto, italy 2018	18/72