

dinner, november 4th 2022

START OR SHARE

pane e strega - house made ciabatta bread, bread-crisps, ligurian extra virgin olive oil	5
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
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
castelfranco - radicchio, wild arugula-farmer's market grapes, gorgonzola, vinaigrette, walnuts	18
barberosse - oven baked beets-asiago casserole, romano crema, parmigiano	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
frico - grilled montasio cheese-potato pancake, baked speck wrapped radicchio, balsamico glaze	20
palámita - seared albacore tuna, pea tendrils-bosc pears salad, balsamico emulsion	20
frittura - deep fried beer-battered baby leeks, chickpea fritters	20
scottona - thinly sliced slow-roasted beef, padano shavings, lemon-mustard drizzle	22
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	25
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, straciatella	29

HANDCRAFTED PASTA

mandilli di seta - thin handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	26
corxetti - embossed small egg-pasta discs, vermentino braised rabbit sugo, sage, padano	27
pappardelle - taggia olives speckled egg-pasta ribbons, sangiovese braised venison ragú, aromatic spices	27
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, reggiano	28
gnocchi malfatti - ricotta&semolina pillows, braised veal shoulder sugo, tomato passata, grana	28
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema	28
ravioli di mare - wild shrimp filled egg pasta, crustacean crema, langoustine, littleneck clams	32
trifola d'alba - tagliolini egg-pasta, european butter, shaved white truffle [~5g]-tuber magnatum pico	150

LIGURIAN FOCACCINA

recco' style hand stretched unleavened dough

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

FROM SEA AND LAND

luserna - pink sea robin fillet, braised umbrian lentils, porcini mushrooms, wild arugula	36
dentice - imported snapper fillet, oven-dried zucchini romanesco, tomatoes, smoky fish guazzetto	38
ossobuco - petit veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	28
porchetta - slow roasted pork belly, braised fennel, carrots, red onions, celery	28
controfiletto - porcini rubbed center cut beef ribeye [12oz], bone marrow, peppers-anchovies bagna cauda	58
patate - pan roasted yukon golden potatoes, aleppo pepper, thyme, rosemary oil	13
cipolline - balsamico glazed sweet&savory cipollini, agro~dolce	13
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	15
broccoli fiorelli - spring broccoli di cicco, italian parsley-ligurian olive oil gremolata	16

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

IMAGES



COCKTAILS

6th street viaduct - xavier clua rosé, vodka, meletti, peach, fresh lemon	14
est LA - star keeper gin, mint, cucumber, lime, cane sugar	16
gin rosa - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
paradiso - rosaluna mezcal, fresh cantaloupe, orgeat, ancho reyes chili, fresh lime juice	19
rubino - el tesoro blanco tequila, crème de cassis, fresh lime juice, fentiman's ginger beer	17
sirena - st. agrestis inferno, amaro della sirene, bigalet china china, fresh lemon, prosecco	15
caffè negroni - london dry gin, mr. black, campari, carpano antica, aztec chocolate	17
gentleman pirate - plantation rum, campari, whistlepig maple syrup, pineapple, lime juice	16
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 - bernard gaucher, brut, aÿ, france	23/92
prosecco - loredan gasparini, asolo superior "brut," docg, veneto, italy NV	14/56
lambrusco rose' - cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
moscato d'asti - saracco, piemonte, italy (375ml)	15/32

WHITE

vermentino - la ginestraia, liguria, italy 2019	18/72
arneis - g. almondo, "vigne sparse," roero, piemonte, italy 2020	15/60
gavi di gavi - broglia, "la meirana," piemonte, italy 2020	16/64
chardonnay - coppo, "costebianche," piemonte, italy 2018	15/60
sauvignon - erste+neue, alto adige, italy 2020	15/60

ROSÉ

rosé - xavier clua, "el solà d'en pol rosé", spain 2021	13/52
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RED

pinot noir - maison l'envoye, "two messengers", willamette valley, oregon, usa 2019	17/68
barbera - roagna, piemonte, italy 2020	15/60
chianti classico - castello la leccia, toscana, italy 2019	17/68
valpolicella - speri, ripasso, veneto, italy 2019	17/68
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2016	16/64
nebbiolo - cantina del pino, langhe, piemonte, italy 2020	18/72
carmenere - inama, veneto, italy 2018	18/72

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