

lunch, november 1<sup>st</sup> 2022

**START OR SHARE**

pane e strega - house made ciabatta bread, crisp strega, ligurian extra virgin olive oil	5
peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	12
raparossa - marinated beets, goat cheese-honey drizzle, pea tendrils, ligurian olive oil, orange zest	16
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
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
castelfranco - radicchio, wild arugula-farmer's market grapes, gorgonzola, vinaigrette, walnuts	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
frico - grilled montasio cheese-potato pancake, speck wrapped baked radicchio, balsamico glaze	20
palámita - seared albacore tuna, pea tendrils-bosc pears salad, balsamico emulsion	20
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

**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
tagliarini - thin long egg-pasta, duckling sugo, tomato passata, reggiano	27
pappardelle - taggia olives speckled egg-pasta ribbons, braised rabbit sugo, sage, grana	27
gnocchi malfatti - ricotta&semolina pillows, veal shoulder sugo, tomato passata, padano	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 - imported crescenza, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano	26
funghi - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	28

**FROM SEA AND LAND**

trota - seared trout fillet, oven dried zucchini romanesco, tomatoes, smoky fish guazzetto	28
fegato - sautéed calf liver, caramelized onions, butter, sage, sauteed savoy spinach	28
polletto - roasted chicken breast and thigh, umbrian lentils, porcini mushrooms, wild arugula	28
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	28
controfiletto - grilled center cut beef ribeye [~12oz], bell peppers-anchovies baña cauda	50
patate - oven roasted yukon golde potatoes, aleppo pepper, thyme, rosemary oil	12
cipolline - balsamico glazed sweet&savory cipollini, agro~dolce	13
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	15

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>gin rosa</b> - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
<b>paradiso</b> - rosaluna mezcal, passion fruit chinola, orgeat, ancho reyes chili, fresh lime juice	19
<b>rubino</b> - el tesoro blanco tequila, crème de cassis, fresh lime juice, fentiman's ginger beer	17
<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> - buffalo trace bourbon, blackberries, fresh lemon, fresh thyme	16
<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 nv	23/92
<b>prosecco</b> - loredan gasparini, asolo superior "brut," docg, veneto, italy NV	14/56
<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> - graci, etna rosato, sicily, italy 2020	16/64
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**RED**

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

