



dinner, march 18th 2023

START OR SHARE

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, blonde frisée, gorgonzola dolcelatte, walnuts, champagne vinaigrette	18
tartarina - marinated tuna tartare, lightly pickled mushrooms conserva, gremolata, almond-lemon aioli	20
barberosse - oven baked beets-asiago casserole, romano-parmigiano crema	18
frittura - deep fried beer-battered baby leeks, chickpea fritters	20
palámíta - seared albacore tuna, wild arugula-fresh heart of palm salad, balsamico emulsion	20
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	21
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, stracciatella	29
ciabatta e strega - house made ciabatta bread, bread-crisps, ligurian extra virgin olive oil	5

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

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	29

HANDCRAFTED PASTA

mandilli di seta - thin handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	27
tagliolini - long egg-pasta, sautéed porcini-spicy calamari sugo, salt spring mussels, tomatoes	28
gnocchi malfatti - ricotta&semolina pillows, roasted duckling sugo, tomato passata, reggiano	28
pappardelle - taggia olives speckled egg pasta ribbons, vermentino braised rabbit sugo, sage, grana	28
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, padano	29
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema	29
tagliatelle - long flat egg-pasta, sangiovese braised venison ragú, aromatic spices, reggiano	29
ravioli di mare - wild shrimp filled egg pasta, crustacean reduction sauce, langoustine, littleneck clams	33

FROM SEA AND LAND

gallinella - wild caught n.z. sea robin fillet, zucchini-eggplant trifolati, roasted tomatoes, taggia olives	38
dentice - imported snapper fillet, julienne pickled brussels sprouts, roasted lemon, capers	38
porchetta - italian style slow roasted pork belly, braised fennel, carrots, red onions, celery	28
ossobuco - petite veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	28
agnellino - marinated and roasted lamb riblets, parsnips purée, sauteed savoy spinach, grilled piadina	35
controfiletto - porcini rubbed center cut beef ribeye [12oz], bone marrow, peppers-anchovies bagna cauda	59

CONTORNI

patate - 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
topinambur - oven roasted heirloom sunchokes, almond-lemon aioli	16

PICTURES





COCKTAILS

boozy bee - plantation rum, cape gooseberries, yuzu, bee pollen, lemon-honey	17
gin rosa - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
flower sour - toki japanese whisky, orange flower water, chinola, lemon, honey, egg white	16
paradiso - bruxo edicion x mezcal, chinola passionfruit, orgeat, ancho reyes chili, fresh lime juice	19
caffé negroni - sipsmith gin, mr. black, campari, carpano antica, aztec chocolate	17
white magic - hazelnut-marigold infused amass vodka milkpunch, cold brew foam, shaved guanaj	19
never say never (milk punch) - maker's mark, fernet, gran classico, amaro rucolino, elderflower	20
sfactory 1923 - st. george terrior gin, gran classico bitters, carpano antica	16

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 - fiera, american ipa, italy 6.5% (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
roero arneis - monchiero carbone, "recit", Piemonte, Italy 2021	15/60
gavi di gavi - broglia, "la meirana," piemonte, italy 2020	16/64
chardonnay - coppo, "costebianche," piemonte, italy 2018	14/56
sauvignon - erste+neue, alto adige, italy 2020	15/60

ROSÉ

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

pinot noir - the hilt, santa rita hills, california 2018	22/88
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
nebbiolo - giacomo fenocchio, langhe, piemonte, italy 2020	18/72
carmenere - inama, veneto, italy 2018	18/72
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2018	16/64

PICTURES

