



lunch, march 21<sup>st</sup> 2023

**START OR SHARE**

|  |    |
|--|----|
| <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 black kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts  | 17 |
| <b>ortolana</b> - field greens, radish, medjool dates, goat cheese, spring onions, champagne vinaigrette     | 17 |
| <b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil                    | 18 |
| <b>castelfranco</b> - radicchio, blonde frisée, gorgonzola dolcelatte, walnuts, champagne vinaigrette        | 18 |
| <b>barberosse</b> - oven baked beets-asiago casserole, romano-parmigiano crema                               | 18 |
| <b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche              | 20 |
| <b>palámita</b> - seared albacore tuna, lightly pickled mushrooms conserva, gremolata, pea tendrils          | 20 |
| <b>scottona</b> - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle, wild arugula        | 22 |
| <b>prosciutto</b> - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella                  | 29 |
| <b>ciabatta e strega</b> - house baked italian ciabatta bread, crisp strega, 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*

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

**HANDCRAFTED PASTA**

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| <b>mandilli di seta</b> - thin handkerchief egg-pasta, basil-almond, parmigiano, olive oil, ligurian style pesto | 27 |
| <b>paccheri</b> - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, padano                        | 27 |
| <b>pappardelle</b> - taggia olives speckled egg pasta ribbons, vermentino braised rabbit sugo, sage, grana       | 28 |
| <b>tagliolini</b> - long egg-pasta, sautéed porcini-spicy calamari sugo, salt spring mussels, tomatoes           | 28 |
| <b>gnocchi malfatti</b> - ricotta&semolina pillows, roasted veal shoulder sugo, san marzano passata, reggiano    | 29 |
| <b>modenesi</b> - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema                       | 29 |
| <b>ravioli di mare</b> - wild shrimp filled egg pasta, crustacean crema, langoustine, littleneck clams           | 33 |

**FROM SEA AND LAND**

|   |    |
|---|----|
| <b>polpettone</b> - baked turkey meatloaf, zucchini-eggplant trifolati, roasted tomatoes, taggia olives | 26 |
| <b>trota</b> - seared trout fillet, roasted lemon, capers, preserved brussels sprouts                   | 28 |
| <b>porchetta</b> - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery | 28 |
| <b>controfiletto</b> - grilled center cut beef ribeye [~12oz], bell peppers-anchovies baña cauda        | 50 |

**CONTORNI**

|   |    |
|---|----|
| <b>rapette bianche</b> - sauteed baby white beets, spicy italian parsley-ligurian olive oil gremolata | 13 |
| <b>patate</b> - pan roasted yukon golden potatoes, aleppo pepper, thyme, rosemary oil                 | 13 |
| <b>cipolline</b> - balsamico glazed sweet&savory cipollini, agro~dolce                                | 13 |
| <b>cavoletti</b> - charred brussels sprouts, pancetta, ligurian olive oil                             | 15 |
| <b>topinambur</b> - oven roasted heirloom sunchokes, almond-lemon aioli                               | 16 |

**PICTURES**



culinary director angelo auriana  
chef de cuisine bobo  
baker luis guzman

francine diamond-ferdinandi beverage director  
matteo ferdinandi dining director  
jeff smith general manager  
alex asencio mixologist



**COCKTAILS**

|   |    |
|---|----|
| <b>gin rosa</b> - rosemary infused amass gin, fresh lemon, orgeat, aperol                                   | 16 |
| <b>flower sour</b> - toki japanese whisky, orange flower water, chinola, lemon, honey, egg white            | 16 |
| <b>paradiso</b> - bruxo edicion x mezcal, chinola passionfruit, orgeat, ancho reyes chili, fresh lime juice | 19 |
| <b>caffè negroni</b> - london dry gin, mr. black, campari, carpano antica, aztec chocolate                  | 17 |
| <b>never say never (milk punch)</b> - maker's mark, fernet, gran classico, amaro rucolino, elderflower      | 20 |
| <b>sfactory 1923</b> - st. george terrior gin, gran classico bitters, carpano antica                        | 16 |

**BEERS**

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|--|----|
| <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> - fiera, american ipa, italy 6.5% (500ml)             | 15 |

**SPARKLING**

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|--|-------|
| <b>champagne</b> - bernard gaucher, brut, aÿ, france                               | 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>roero arneis</b> - monchiero carbone, "recit", Piemonte, Italy 2021 | 15/60 |
| <b>gavi di gavi</b> - broglia, "la meirana," piemonte, italy 2020      | 16/64 |
| <b>chardonnay</b> - coppo, "costebianche," piemonte, italy 2018        | 14/56 |
| <b>sauvignon</b> - erste+neue, alto adige, italy 2020                  | 15/60 |

**ROSÉ**

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

**RED**

|   |       |
|---|-------|
| <b>pinot noir</b> - the hilt, santa rita hills, california 2018             | 22/88 |
| <b>barbera</b> - roagna, piemonte, italy 2020                               | 15/60 |
| <b>chianti classico</b> - castello la leccia, toscana, italy 2019           | 17/68 |
| <b>corvina blend</b> - allegrini, "palazzo della torre," veneto, italy 2018 | 16/64 |
| <b>nebbiolo</b> - giacomo fenocchio, langhe, piemonte, italy 2020           | 18/72 |
| <b>carmenere</b> - inama, veneto, italy 2018                                | 18/72 |

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