



dinner, may 24<sup>th</sup> 2023

**START OR SHARE**

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	12
cavolonero - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	17
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
castelfranco - radicchio, blonde frisée, gorgonzola dolcelatte, walnuts, champagne vinaigrette	18
ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	19
tartarina - marinated tuna tartare, preserved eggplant, italian parsley-capers aioli, ciabatta crostini	20
frittura - deep fried beer-battered baby leeks, chickpea fritters	20
frico - grilled montasio cheese-potato pancake, balsamico seared radicchio	20
palámíta - seared albacore tuna, mushrooms conserva-watercress 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 dressing	22
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	26
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, straciatella	29
ciabatta e strega - house made ciabatta bread, bread-crisps, ligurian extra virgin olive oil	6

*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 - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	28
tagliolini - thin long egg-pasta, spicy calamari sugo, salt spring mussels, tomatoes	28
pappardelle* - taggia olives speckled egg pasta ribbons, vermentino braised rabbit sugo, sage, grana	29
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, padano	29
gnocchi malfatti* - ricotta&semolina pillows, roasted veal shoulder sugo, san marzano tomato, padano	29
tagliatelle - long flat egg-pasta, sangiovese-braised venison ragú, aromatic spices, reggiano	29
ravioli di mare - wild shrimp filled egg pasta, crustacean reduction, langoustine, littleneck clams	33
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema, summer truffle shavings	39

*\*add summer black truffle shavings (tuber aestivum vitt) \$12*

**FROM SEA AND LAND**

gallinella - wild caught n.z. sea robin fillet, fava beans, english peas, garbanzo vellutata, aromatic herbs	36
branzino - mediterranean branzino fillet, clams-vermentino brodo, rosemary, garlic, potatoes, spinach	40
porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	29
fegato - sauteed calf liver, bloomdsdale spinach, caramelized onion, sage, aged balsamic	29
ossobuco - petite veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	30
agnellino - marinated and roasted lamb riblets, parsnips purée, bristled greens, 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 braised sweet&savory cipollini agro~dolce	13
peperoncini - pan-bristled shishito peppers, smoky tomato spread	13
topinambur - oven roasted heirloom sunchokes, almond-lemon aioli	14
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	15

**PICTURES**





**COCKTAILS**

district west - lemongrass infused vodka, cucumber, basil, lime juice, organic cane sugar	16
gin rosa - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
black mirror - espolon reposado, amaro averna, royal combier, xocalatl mole bitters	16
paradiso no. 2 - bruxo edicion "x" mezcal, ancho reyes, pineapple-lime juice, habanero bitters	18
flower sour - toki japanese whisky, orange flower water, chinola passion, lemon, honey, egg white	16
caffè negroni - sipsmith gin, mr. black, campari, carpano antica, aztec chocolate	17
OH yeah! (milk punch) - starkeeper gin, aperol, amaro nardini, strawberry, vanilla-gelato, lemon zest	19
sfactory 1923 - st. george terror 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
north coast pacific magic - ipa, california, usa 6.8%	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," d.o.c.g., 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- monchiero carbone, "recit," roero, 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**

grenache rosé - pares balta, "indigena," penedes, spain 2020	14/56
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**RED**

pinot noir - stoller, willamette valley, oregon 2021	18/72
barbera - roagna, piemonte, italy 2020	15/60
tempranillo - vina alberdi, "rioja alta reserve," rioja, spain 2018	16/64
chianti classico - castello la leccia, toscana, italy 2019	17/68
corvina blend - allegrini, "palazzo della torre," veneto, italy 2018	16/64
carmenere - inama, veneto, italy 2018	18/72
barolo - stroppiana "leonardo," la morra, piemonte 2018	24/96

**PICTURES**

