



lunch, may 25th 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 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, blonde frisée, gorgonzola dolcelatte, walnuts, champagne vinaigrette	18
tartarina - marinated tuna tartare, preserved eggplant, italian parsley-capers aioli, ciabatta crostini	20
palámita - 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-dijon drizzle, wild arugula	22
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	29
ciabatta e strega - house baked italian ciabatta bread, crisp strega, 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* - imported crescenza, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano	26

HANDCRAFTED PASTA

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

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

FROM SEA AND LAND

polpettone - baked turkey meatloaf, fava beans, english peas, garbanzo vellutata, aromatic herbs	26
pollastro - roasted chicken breast and thigh, foraged mushrooms, tomato-roasting jus, aromatic herbs	28
trota - seared trout fillet, roasted tokyo turnips, taggiasche olives, smoky fish guazzetto	28
porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	28
fegato - sauteed calf liver, bloomdsdale spinach, caramelized onion, sage , aged balsamic	29
controfiletto - porcini-rubbed center cut beef ribeye [~12oz], bell peppers-anchovies baña cauda	50

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

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

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 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
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
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

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

RED

pinot noir - stoller, willamette valley, oregon 2021	18/72
barbera - roagna, piemonte, italy 2020	15/60
barolo - stroppiana "leonardo", la morra, piemonte 2018	24/96
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

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