



dinner, september 17th 2023

START OR SHARE

peperú - soft cheese stuffed sweet&spicy peppers, shaved padano, arugula oil	13
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
carpaccio - soave macerated wagyu beef, watercress-lemon capers drizzle, pea tendrils, shaved grana	17
ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, frisée	19
palámita - seared albacore, lightly pickled zucchini-curly endive, balsamico emulsion	21
frittura - deep fried beer-battered baby leeks, chickpea fritters	20
brodetto - steamed littlenecks&cockles clams, salt spring mussels, garbanzo beans, clam broth, crostini	26
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	29
ciabatta e strega - house made italian bread, flat bread, 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, crushed tomatoes	28
gnocchi malfatti* - ricotta&semolina pillows, roasted duck sugo, san marzano tomato, padano	28
pappardelle* - taggia olives speckled egg pasta ribbons, vermentino-braised rabbit sugo, sage, padano	28
casonzei - beef&pork sausage filled egg-pasta, brown butter, pancetta, sage, reggiano	29
ravioli di mare - imported prawns filled egg pasta, crustacean reduction, langoustine, cockle clams	33
modenesi - prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella, shaved summer truffle	39

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

FROM LAND AND SEA

dentice - sautéed imported snapper fillet, roasted eggplant vellutata, heirloom cherry tomatoes	38
gallinella - pan roasted n.z. sea robin fillet, round summer zucchini, fresh mint, taggia olives, vermentino	38
fegato - sautéed calf liver, caramelized onion, sage, aged balsamic, bloomdsdale spinach	29
ossobuco - petite veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	30
porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	32
agnellino - saffron-roasted flannery's lamb riblets, parsnips purée, sautéed greens	36
controfiletto - center cut beef ribeye [12oz] porcini-rubbed, bone marrow, lemon~parsley gremolata	59

VEGETABLES & CONTORNI

ortaggi - steamed green kale, green chard, spinach, shallots, lemon	12
patate - oven roasted yukon golden potatoes, aleppo pepper, thyme, rosemary oil	13
cipolline - balsamic vinegar braised cipollini onions agro~dolce	14
caulilini - pan roasted baby broccoli-cauliflower, smoky tomato spread, long pepper	14
cavoletti - charred brussels sprouts, crispy pancetta, ligurian olive oil	16

We are very proud to be part
of the MICHELIN Guide 2023 selection.
Book a table and discover our cuisine !





COCKTAILS

welcome to first class - prosecco, aperol, amaro nonino, lemon, club soda	15
district west* - lemongrass infused vodka, cucumber, basil, lime juice, organic cane sugar	16
gin rosa* - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
paradiso* - tequila blanco, ancho reyes, cantaloupe, almond milk brandy, lime, orange blossom	18
girasole* - pineapple-infused plantation rum, macerated pineapple, fresh basil, lime, coconut water	16
olo rosso - templeton rye, aleppo-infused aperol, barolo chinato, lemon, cherry bitters	17
brezza pop - hibiscus-infused plantation rum, gin, chinola, absinthe, ginger syrup, pineapple juice	18
smoke & sour - london dry gin, laphroig 10yr scotch, elderflower, honey, lemon, egg white, bee pollen	17
nux 'n' roll - templeton rye, nux alpina black walnut, amaro nonino, carpano antica, dolin dry	18
sfactory 1923 - st. george terroir gin, gran classico bitters, carpano antica	16

* can be made non-alcoholic using amass riverine, ritual alternative tequila or ritual alternative rum

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 - fuoco, tripel style ale, italy 8.5% (500ml)	15
birra dell' eremo - fiera, american ipa, italy 6.5% abv (500 ml)	15

SPARKLING

champagne - bernard gaucher, brut, aÿ, france	23/92
prosecco - drusian, "superiore 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

pigato - la ginestraia, liguria, italy 2020	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

rosé - g.d. vajra, "rosabella," piemonte, italy 2021	15/60
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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	17/68
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, italy 2018	24/96

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