



lunch, october 2nd 2023

START OR SHARE

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	13
frittata - farmed eggs, oven dried cherry tomatoes, roasted eggplants, ricotta salata	14
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
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
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, frisée	18
palámita - seared albacore tuna, lightly pickled zucchini-curry endive, balsamic emulsion	20
prosciutto - thinly sliced 22months aged parma prosciutto, lightly fried sage dough, straciatella	29
ciabatta e strega - house baked italian breads, imported 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

pennette arrabbiata - gragnano pasta, spicy tomato passata, ricotta, parmigiano	26
mandilli di seta - silky handkerchief egg-pasta, basil-almond, parmigiano, olive oil, ligurian style pesto	28
paccheri - gragnano pasta, roasted italian pork sausage sugo, tomato passata, parmigiano	28
pappardelle - taggia olives speckled egg pasta ribbons, vermentino-braised rabbit sugo, sage, padano	28
tagliolini - thin long egg-pasta, spicy calamari sugo, salt spring mussels, crushed tomatoes	28
gnocchi malfatti - ricotta&semolina pillows, roasted oxtail sugo, san marzano tomato, padano	29
modenesi - prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella	29
ravioli di mare - wild shrimp filled egg pasta, crustacean crema, langoustine, cockle clams	33

FROM SEA AND LAND

polpettone - baked turkey meatloaf, sautéed snow peas, crushed tomatoes, taggia olives, roasting jus	26
porchetta - italian style slow-roasted pork belly, braised fennel, carrots, red onions, celery	28
trout - plancha-seared trout fillet, romanesco, grilled lemons, roasted capers, vermentino	28
controfiletto - porcini-rubbed beef ribeye steak [12oz], lemon-parsley ligurian oil gremolata	50

VEGETABLES & CONTORNI

ortaggi - steamed green kale, green chard, spinach, shallots, lemon	12
patate - oven roasted yukon golden potatoes, aleppo pepper, thyme, rosemary oil	13
peperoncini - pan- blistered shishito peppers, almond-lemon aioli	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 !

culinary director angelo auriara
chef de cuisine bobo
baker luis guzman



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



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
OMGroni - bruxo edicion x mezcal, suze, bianco vermouth, orange bitter	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
carmenere - inama, veneto, italy 2018	18/72
barolo - stroppiana "leonardo", la morra, piemonte, italy 2018	24/96

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