



lunch, november 30th 2023

START OR SHARE

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	13
cavolonero - tuscan kale, radicchio, aged ricotta shavings, ciabatta crostini, toasted walnuts	17
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
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
barberosse - oven baked beets-asiago casserole, pecorino romano-parmigiano crema	18
palámíta - seared albacore, lightly pickled zucchini-pea tendrils, balsamico emulsion	21
scottona - thinly sliced slow-roasted beef, padano shavings, lemon-mustard dressing	22
prosciutto - thinly sliced 22months aged parma prosciutto, lightly fried sage dough, stracciatella	29
ciabatta e strega - house made italian ciabatta, bread-crisps, 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
tirolese - crescenza cheese, thinly sliced imported speck, rosemary infused olive oil	28

HANDCRAFTED PASTA

minestrone - seasonal vegetable medley soup, almond-basil pesto, parmigiano	14
arrabbiata - gragnano pasta, spicy tomato passata, crema di ricotta, padano	26
mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	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, grana	28
gnocchi malfatti - ricotta&semolina pillows, roasted duck sugo, san marzano tomato, padano	28
modenesi - prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella	29
ravioli di mare - imported prawns filled egg pasta, crustacean reduction, langoustines, cockle clams	33
tagliolini - thin long egg-pasta, snow crab meat spicy aglio&olio, vermentino, vellutata di verza	33

FROM SEA AND LAND

potacchio - natural chicken breast&thigh, tuscan kale, crushed san marzano tomatoes, taggia olives	26
trota - seared trout fillet, roasted sunchoke, lemon, oven-dried capers, vermentino	28
porchetta - italian style slow-roasted pork belly, braised fennel, carrots, red onions, celery	28
controfiletto - porcini-rubbed center cut beef ribeye [~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, spicy thyme-rosemary oil	13
cipolline - balsamic vinegar braised cipollini onions agro~dolce	14
cavoletti - charred brussels sprouts, ligurian olive oil, lemon zest	16

We are very proud to be part
of the MICHELIN Guide 2023 selection.
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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
girasole* - pineapple-infused plantation rum, macerated pineapple, fresh basil, lime, coconut water	16
brezza pop - hibiscus-infused plantation rum, gin, chinola, absinthe, ginger syrup, pineapple juice	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
smoke & sour - london dry gin, laphroig 10yr scotch, elderflower, honey, lemon, egg white, bee pollen	17
sfactory 1923 - st. george terroir gin, gran classico bitters, carpano antica	16
oaxacan old fashioned - siete leguas añejo, bruxo edicion x mezcal, caramelized orange zest	25

* 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 - fieria, american style 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

timorasso - vigneti massa, "terra petit derthona," piemonte 2019	15/60
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 "cesare", la morra, piemonte, italy 2017	24/96

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