



dinner, december 5th 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
cavolonero - tuscan kale, radicchio, aged ricotta shavings, ciabatta crostini, toasted walnuts	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	19
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
palámita - seared albacore, lightly pickled zucchini-pea tendrils, balsamico emulsion	21
scottona - thinly sliced slow-roasted beef, grana shavings, lemon-mustard dressing, arugula	22
pancotto - fried duck egg, potato vellutata, speck, arugula, homemade ciabatta crostone	16
barberosse - oven baked beets-asiago casserole, romano-parmigiano crema	18
frittura - deep fried beer-battered baby leeks, chickpea fritters	20
brodetto - steamed littleneck&cockle clams, salt spring mussels, garbanzo beans, clam broth crostini	26
prosciutto - thinly sliced 22-month 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's 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
pappardelle - taggia olives speckled egg pasta ribbons, vermentino-braised rabbit sugo, sage, grana	28
tagliolini - thin long egg-pasta, spicy calamari sugo, salt spring mussels, crushed tomatoes	28
maniche - gragnano pasta, snow crab meat, spicy aglio&olio, vermentino, crema di verza	33
gnocchi malfatti - ricotta&semolina pillows, roasted veal shoulder sugo, san marzano tomato, grana	29
casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, reggiano	29
modenesi - prosciutto-filled egg-pasta, truffle butter-parmigiano crema, mortadella	29
ravioli di mare - imported prawn-filled egg pasta, crustacean reduction, langoustines, cockle clams	33
trifola d'alba - tagliolini egg-pasta, european butter, shaved white truffle [~5g]-tuber magnatum pico	120

FROM LAND AND SEA

gallinella - pan-roasted n.z. sea robin fillet, roasted sunchokes, lemon, capers, vermentino	38
dentice - snapper fillet, roasted eggplant vellutata, oven-dried cherry tomatoes, thyme-olive oil	38
porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	30
agnellino - rhubarb-port braised flannery's lamb riblets, parsnips purée, sautéed savoy spinach	34
anatra - seared duck breast & confit leg, nebbiolo reduction, tart cherries, polenta, wilted greens	38
controfiletto - porcini-rubbed center cut beef ribeye [~12oz], bone marrow, lemon-parsley gremolata	59

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
smoke & sour - london dry gin, laphroig 10yr scotch, elderflower, honey, lemon, egg white, bee pollen	17
olo rosso - legent bourbon, aleppo-infused aperol, barolo chinato, lemon, cherry bitters	17
OMGroni - bruxo edicion x mezcal, suze, bianco vermouth, orange bitter	16
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 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 style ipa, italy 6.5% abv (500 ml)	15
peroni - alcohol-free, rome, italy 0.0%	9

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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