



dinner, february 10th 2024

START OR SHARE

peperú - soft cheese stuffed sweet&spicy peppers, shaved grana, arugula oil	13
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
castelfranco - venetian radicchio, sicilian anchovies-mustard vinaigrette, reggiano shavings	18
ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
cremosella - creamy mozzarella, spring mix salad, green beans, ligurian olive oil	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, frisée	19
palámita - seared albacore, zucchini giardiniera, 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
seppie - marinated cuttlefish, plancha grilled, spicy sauteed swisschard, lemon, italian parsley	18
frittura - deep fried beer-battered baby leeks, chickpea fritters	20
brodetto - steamed littleneck 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

pizzata - crescenza, san marzano tomatoes, sicilian anchovies, capers, oregano	26
tradizionale - crescenza cheese, baby wild arugula, extra virgin olive oil	24
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
pappardelle - taggia olives speckled egg-pasta ribbons, vermentino-braised rabbit sugo, sage, padano	28
gnocchi malfatti - ricotta&semolina pillows, roasted duck sugo, san marzano tomato, grana	28
casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, reggiano	29
maniche - gragnano pasta, snow crab meat, spicy aglio&olio, vermentino, crema di verza	33
ravioli di mare - imported prawn-filled egg-pasta, crustacean reduction, langoustines, clams	35
modenesi - prosciutto-filled egg-pasta, truffle butter-parmigiano crema, mortadella	29

*add winter black truffle shavings (3gr – tuber melanosporum vitt) \$25

FROM LAND AND SEA

gallinella - pan-roasted n.z. sea robin fillet, eggplant vellutata, roasted heirloom tomatoes, thyme-olive oil	38
pescatrice - roasted monkfish fillet, roasted cauliflowers, grilled lemon, imported capers, vermentino	38
pollastro - natural chicken breast&thigh, tuscan kale, crushed san marzano tomatoes, taggia olives	26
porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	30
agnellino - braised flannery's lamb riblets, parsnips purée, sautéed savoy spinach, marsala reduction	34
guanciale - nebbiolo braised beef cheeks, tomato, red onions, grilled polenta, wilted greens	36
controfiletto - porcini-rubbed center cut beef ribeye, bone marrow, sweet pepper-anchovy bagna càuda	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 - balsamico-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
I love yuzu - toki japanese whisky, fresh pomelo juice, yuzu honey, lemon, yuzu soda	18
girasole* - pineapple-infused plantation rum, macerated pineapple, fresh basil, lime, coconut water	16
dulce fresa - tres generaciones tequila, ancho reyes, aperol, aleppo, cinnamon-strawberry, cilantro	17
smoke & sour - london dry gin, laphroig 10yr scotch, elderflower, honey, lemon, egg white, bee pollen	17
brezza pop - hibiscus-infused rum, gin, chinola passionfruit, absinthe, ginger, pineapple juice	18
hidden gem - gem+bolt mezcal, bordiga bianco vermouth, suze, home-grown kumquat, orange bitters	17
sfactory 1923 - st. george terroir gin, gran classico bitters, carpano antica	16

* can be made non-alcoholic using ritual alternative liquor or amass riverine

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
cava - alberto orte, "totus tuus," brut reserva, penedes nv	14/56
rosé franciacorta - contadi costaldi, lombardia, italy nv	18/72
moscato d'asti - saracco, piemonte, italy (375ml)	15/32

WHITE

timorasso - vigneti massa, "terra petit derthona," piemonte 2022	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 2022	15/60
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RED

pinot noir - stoller, willamette valley, oregon 2022	18/72
barbera - roagna, piemonte, italy 2020	15/60
tempranillo - torres, "altos ibericos," reserva, rioja, spain 2015	19/76
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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