



dinner, march 18<sup>th</sup> 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
cavolonero - tuscan kale, radicchio, ricotta shavings, crumbs, toasted hazelnuts, vinaigrette	17
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
palámita - seared albacore, lightly pickled giardiniera, pea tendrils, balsamico emulsion	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, frisée	19
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
barberousse - oven baked beets-asiago casserole, romano-parmigiano crema	18
frico - grilled montasio cheese-potato pancake, balsamico seared radicchio	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

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
pappardelle - taggia olives speckled egg-pasta ribbons, roasted duck sugo, san marzano, grana	28
casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, reggiano	29
modenesi - prosciutto-filled egg-pasta, mortadella, truffle butter-parmigiano crema	29
gnocchi malfatti - ricotta&semolina pillows, roasted veal sugo, aromatic spices, tomato, padano	31
maniche - gragnano pasta, snow crab meat, spicy aglio&olio, sweet peppers vellutata, crema di verza	33
ravioli di mare - imported prawn-filled egg-pasta, crustacean reduction, langoustines, clams	35

### FROM LAND AND SEA

dentice - pan-seared imported snapper fillet, roasted sunchoke, lemon, imported capers, vermentino	38
gallinella - roasted n.z. sea robin fillet, eggplant vellutata, cherry tomatoes, arugula, olive oil	38
fegato - sautéed calf liver, caramelized onion, sage, aged balsamic, bloomdale spinach	29
porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	30
agnellino - saffron-tomato braised flannery's lamb riblets, parsnips purée , sautéed green	34
guanciole - 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.  
Book a table and discover our cuisine !





### COCKTAILS

<b>welcome to first class</b> - prosecco, aperol, amaro nonino, lemon, club soda	15
<b>district west*</b> - lemongrass-infused vodka, cucumber, basil, lime juice, organic cane sugar	16
<b>gin rosa*</b> - rosemary-infused amass gin, fresh lemon, orgeat, aperol	16
<b>girasole*</b> - pineapple-infused plantation rum, macerated pineapple, fresh basil, lime, coconut water	16
<b>mexicandy</b> - tres generaciones tequila, chinola passion fruit, chile ancho reyes, orgeat, lime, firewater	17
<b>brezza pop</b> - hibiscus-infused rum, gin, chinola passionfruit, absinthe, ginger, pineapple juice	18
<b>smoke &amp; sour</b> - gem+bolt mezcal, elderflower, honey, lemon, egg white, bee pollen	17
<b>hidden gem</b> - starkeeper gin, bordiga bianco vermouth, suze, home-grown kumquat, orange bitters	17
<b>sfactory 1923</b> - st. george terroir gin, gran classico bitters, sweet vermouth	16

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

### BEERS

<b>dolomiti</b> - "pils," blond lager, veneto, italy 4.9%	11
<b>north coast scrimshaw</b> - pilsner, california, usa 4.7%	10
<b>allagash white</b> - belgian style wheat, maine, usa 5.1%	11
<b>menabrea</b> - ambrata, italy 5.0%	11
<b>north coast pacific magic</b> - ipa, california, usa 6.8%	11
<b>north coast old rasputin</b> - russian imperial stout, california, usa 9.0%	11
<b>birra dell' eremo</b> - fuoco, tripel style ale, italy 8.5% (500ml)	15
<b>birra dell' eremo</b> - fiera, american style ipa, italy 6.5% abv (500 ml)	15
<b>peroni</b> - alcohol-free, rome, italy 0.0%	9

### SPARKLING

<b>champagne</b> - lanson, black label brut, france	25/100
<b>cava</b> - sangre del toro, penedes nv	13/52
<b>rosé franciacorta</b> - contadi costaldi, lombardia, italy nv	18/72
<b>moscato d'asti</b> - saracco, piemonte, italy (375ml)	15/32

### WINE

<b>house white</b> - pinot grigio	12/48
<b>house red</b> - sangiovese	12/48

### WHITE

<b>verdejo</b> - pago del cielo, "celeste," rueda, spain 2021	14/56
<b>timorasso</b> - vigneti massa, "terra petit derthona," piemonte 2022	18/72
<b>gavi di gavi</b> - broglia, "la meirana," piemonte, italy 2022	16/64
<b>chardonnay</b> - coppo, "costebianche," piemonte, italy 2018	14/56
<b>sauvignon</b> - erste+neue, alto adige, italy 2022	15/60

### ROSÉ

<b>rosé</b> - g.d. vajra, "rosabella," piemonte, italy 2022	15/60
---	-------

### RED

<b>pinot noir</b> - stoller, willamette valley, oregon 2022	18/72
<b>barbera</b> - roagna, piemonte, italy 2021	15/60
<b>nero d'avola</b> - gulfi, "nero jbleo," sicilia 2019	17/68
<b>chianti classico</b> - castello la leccia, toscana, italy 2019	17/68
<b>carmenere</b> - inama, veneto, italy 2021	18/72
<b>nebbiolo</b> - giacomo fenocchio, langhe, piemonte, italy 2021	18/72

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

