



4202 <sup>ts1</sup> lirpa rennid

**START OR SHARE**

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, shaved grana, arugula oil	13
<b>insalata</b> - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
<b>castelfranco</b> - venetian radicchio, imported gorgonzola dressing, romano shavings, ciabatta crumbs	18
<b>ortolana</b> - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
<b>cremosella</b> - creamy mozzarella, spring mix salad, green beans, ligurian olive oil	18
<b>palámita</b> - seared albacore, lightly pickled giardiniera, curly endive, balsamico emulsion	18
<b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, blonde frisée	19
<b>scottona</b> - thinly sliced slow-roasted beef, grana shavings, lemon-mustard dressing, arugula	22
<b>frico</b> - grilled montasio cheese-potato pancake, balsamico seared radicchio	18
<b>barberosse</b> - oven baked beets-asiago casserole, romano-parmigiano crema	18
<b>frittura</b> - deep fried beer-battered baby leeks, chickpea fritters	20
<b>brodetto</b> - steamed littleneck clams, salt spring mussels, garbanzo beans, clam broth crostini	26
<b>prosciutto</b> - thinly sliced 22-month aged parma prosciutto, lightly fried sage dough, stracciatella	29
<b>ciabatta e strega</b> - 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*

<b>tradizionale</b> - crescenza cheese, baby wild arugula, extra virgin olive oil	24
<b>pizzata</b> - crescenza, san marzano tomatoes, sicilian anchovies, capers, oregano	26
<b>funghi</b> - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	29

**HANDCRAFTED PASTA**

<b>mandilli di seta</b> - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	28
<b>pappardelle</b> - taggia olives speckled egg-pasta ribbons, vermentino-braised rabbit sugo, sage, grana	28
<b>casonzei</b> - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, reggiano	29
<b>modenesi</b> - prosciutto-filled egg-pasta, mortadella, truffle butter-parmigiano crema	29
<b>gnocchi malfatti</b> - ricotta&semolina pillows, roasted oxtail sugo, aromatic spices, tomato, padano	31
<b>tagliolini</b> - thin long egg-pasta, snow crab meat, spicy aglio&olio, sweet peppers vellutata	33
<b>ravioli di mare</b> - imported prawn-filled egg-pasta, crustacean reduction, langoustines, clams	35

**FROM LAND AND SEA**

<b>seppie</b> - marinated cuttlefish, plancha grilled, spicy sauteed swisschard, lemon-parsley gremolata	22
<b>gallinella</b> - roasted n.z. sea robin fillet, eggplant vellutata, oven-dried cherry tomatoes, arugula, olive oil	38
<b>porchetta</b> - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	30
<b>agnellino</b> - saffron braised flannery's lamb riblets, sautéed tuscan kale-radicchio, crushed tomaotoes	34
<b>anatra</b> - seared duck breast & confit leg, port wine reduction, grilled polenta, wilted greens	46
<b>controfiletto</b> - porcini-rubbed center cut beef ribeye, bone marrow, sweet pepper-anchovy bagna càuda	59

**VEGETABLES & CONTORNI**

<b>ortaggi</b> - steamed green kale, green chard, spinach, shallots, lemon	12
<b>patate</b> - oven-roasted yukon golden potatoes, spicy thyme-rosemary oil	13
<b>cipolline</b> - balsamico-braised cipollini onions, agro-dolce	14
<b>cavoletti</b> - charred brussels sprouts, ligurian olive oil, lemon zest	16

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**COCKTAILS**

<b>spring spritz</b> - lillet blanc, lemon, suze, sparkling cava, 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>I love yuzu*</b> - toki japanese whisky, fresh pomelo juice, yuzu honey, lemon, yuzu soda	18
<b>mexicandy</b> - tres generaciones tequila, chinola passion fruit, chile ancho reyes, orgeat, lime, firewater	18
<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	18
<b>hidden gem</b> - starkeeper gin, bordiga bianco vermouth, suze, home-grown kumquat, orange bitters	16
<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> - fiero, 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>prosecco</b> - drusian, "superiore brut," d.o.c.g., veneto, italy nv	14/56
<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>	10
<b>house red</b>	10

**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
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**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, "nerojbleo," 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>barolo</b> - stroppiana "cesare," la morra, piemonte, italy 2019	24/96

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