



dinner, april 22nd 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
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, curly endive, balsamico emulsion	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, blonde fris�	19
scottona - thinly sliced slow-roasted beef, grana shavings, lemon-mustard dressing, arugula	22
barberosse - oven baked beets-asiago casserole, romano-parmigiano crema	18
frico - grilled montasio cheese-potato pancake, imported speck, balsamico drizzle	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	7

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
maniche - gragnano pasta, spicy calamari sugo, salt spring mussels, crushed tomatoes	29
casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, reggiano	29
modenesi - prosciutto-filled egg-pasta, mortadella, truffle butter-parmigiano crema	29
granchio - thin long egg-pasta, snow crab meat, spicy aglio&olio, italian parsley, sweet peppers vellutata	33
ravioli di mare - imported prawn-filled egg-pasta, crustacean reduction, langoustines, clams	35
gnocchi malfatti - ricotta&semolina pillows, roasted oxtail sugo, aromatic spices, tomato, padano	31

**featured original recipe - scan QR code to see the cook book*



FROM LAND AND SEA

pollastro - natural chicken breast&thigh, bloomsdale spinach, san marzano tomatoes, taggia olives	28
porchetta - italian style slow-roasted pork belly, saut�ed fennel, carrots, red onions, celery	30
agnellino - marsala braised flannery's lamb riblets, grilled polenta, wilted greens	34
luserna - pan-seared n.z. gurnard fillet, saut�ed asparagus soffritto, lemon, imported capers, vermentino	38
guanciale - nebbiolo slow-baked beef cheeks, tomato, red onions, parsnips pur�e, savoy spinach	38
controfiletto - porcini-rubbed center cut beef ribeye, bone marrow, sweet pepper-anchovy bagna c�uda	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
broccoli di cicco - saut�ed heirloom broccoli sprouting, spicy~garlic italian olive oil	16

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COCKTAILS

spring spritz - lillet blanc, lemon, suze, sparkling cava, 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
mexicandy - tres generaciones tequila, chinola passion fruit, chile ancho reyes, orgeat, lime, firewater	18
smoke & sour - gem+bolt mezcal, elderflower, honey, lemon, egg white, bee pollen	18
hidden gem - starkeeper gin, bordiga bianco vermouth, suze, home-grown kumquat, orange bitters	16
sfactory 1923 - st. george terroir gin, gran classico bitters, sweet vermouth	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 - lanson, black label brut, france	25/100
prosecco - drusian, "superiore brut," d.o.c.g., veneto, italy nv	14/56
rosé txakoli - ulacia, txakoli de getaria, basque, spain 2021	15/60
moscato d'asti - saracco, piemonte, italy (375ml)	15/32

WINE

house white	10
house red	10

WHITE

verdejo - pago del cielo, "celeste," rueda, spain 2021	14/56
timorasso - vigneti massa, "terra petit derthona," piemonte 2022	18/72
gavi di gavi - broglia, "la meirana," piemonte, italy 2022	16/64
verdicchio di castelli di jesi - villa bucci, marche 2020	15/60
sauvignon - erste+neue, alto adige, italy 2022	15/60

ROSÉ

rosé - borsao, campo de borja, spain 2022	12/48
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RED

pinot noir - stoller, willamette valley, oregon 2022	18/72
corvina blend - allegrini, "palazzo della torre", veneto 2020	16/64
barbera - roagna, piemonte, italy 2021	15/60
nero d'avola - gulfi, "nerojbleo," sicilia 2019	17/68
chianti classico - castello la leccia, toscana, italy 2019	17/68
carmenere - inama, veneto, italy 2021	18/72
barolo - stroppiana "cesare," la morra, piemonte, italy 2019	24/96

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