



dinner, april 28<sup>th</sup> 2024

**START OR SHARE**

<b>peperú</b> - soft cheese stuffed sweet peppers, shaved grana, arugula oil	13
<b>insalata</b> - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
<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 frisé	19
<b>scottona</b> - thinly sliced slow-roasted beef, grana shavings, lemon-mustard dressing, arugula	22
<b>barberosse</b> - oven baked beets-asiago casserole, romano-parmigiano crema	18
<b>frico</b> - grilled montasio cheese-potato pancake, balsamico seared radicchio	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	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*

<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>maniche</b> - gragnano pasta, spicy calamari sugo, salt spring mussels, crushed tomatoes	29
<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	30
<b>granchio</b> - thin long egg-pasta, snow crab meat, spicy aglio&olio, italian parsley, sweet peppers vellutata	33
<b>ravioli di mare</b> - imported prawn-filled egg-pasta, crustacean reduction, langoustines, clams	35
<b>gnocchi malfatti</b> - 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**

<b>fegato</b> - sautéed calf liver, caramelized onion, sage, aged balsamico drizzle, bloomsdale spinach	29
<b>porchetta</b> - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	30
<b>agnellino</b> - marsala braised flannery's lamb riblets, grilled polenta, wilted greens	34
<b>luserna</b> - pan-seared n.z. gurnard fillet, eggplant vellutata, heirloom cherry tomatoes, thyme-olive oil	38
<b>guanciale</b> - nebbiolo slow-baked beef cheeks, tomato, red onions, parsnips purée, savoy spinach	38
<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>fiorelli</b> - oven roasted cauliflowers, almond-lemon aioli, ligurian olive oil	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, yuzu honey, lemon, yuzu soda	17
<b>mexicandy</b> - cazcabel tequila, chinola passion fruit, chile ancho infusion, lime, agave, firewater	18
<b>smoke &amp; sour</b> - gem+bolt mezcal, elderflower, honey, lemon, egg white, bee pollen	18
<b>hidden gem</b> - starkeeper gin, bianco vermouth, suze, amaro angeleno, home-grown kumquat	16
<b>sfactory 1923</b> - st. george terroir gin, gran classico bitters, sweet vermouth	16
<b>milky magic</b> - (clarified milk punch) blended scotch whiskey, ginger, lemon, honey, absinthe essence	19

\* 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>prosecco</b> - drusian, "superiore brut," d.o.c.g., veneto, italy nv	14/56
<b>rosé txakoli</b> - ulacia, txakoli de getaria, basque, spain 2021	15/60
<b>moscato d'asti</b> - saracco, piemonte, italy (375ml)	15/32

**WINE**

<b>house white</b>	11
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**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>verdicchio di castelli di jesi</b> - villa bucci, marche 2020	15/60
<b>sauvignon</b> - erste+neue, alto adige, italy 2022	15/60

**ROSÉ**

<b>rosé</b> - borsao, campo de borja, spain 2022	12/48
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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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