



lunch, april 22<sup>nd</sup> 2024

**START OR SHARE**

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana, arugula oil	13
<b>insalata</b> - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
<b>ortolana</b> - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
<b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, blonde frisée	18
<b>palámita</b> - seared albacore, lightly pickled giardiniera, curly endive, balsamico emulsion	18
<b>scottona</b> - thinly sliced slow-roasted beef, grana shavings, lemon-mustard dressing, arugula	22
<b>cozze</b> - steamed salt spring mussels, san marzano tomatoes, ciabatta crostini, mussels brodo	22
<b>prosciutto</b> - thinly sliced 22months-aged parma prosciutto, lightly fried sage dough, stracciatella	29
<b>ciabatta e strega</b> - house made italian ciabatta, bread-crisps, extra virgin italian olive oil	7

the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

**LIGURIAN FOCACCINA**

*recco' style hand stretched unleavened dough*

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

**HANDCRAFTED PASTA**

<b>arrabbiata</b> - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano	26
<b>mandilli di seta</b> - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	28
<b>fettuccine</b> - flat long egg-pasta, crispy speck, foraged mushrooms, fonduta di parmigiano	28
<b>paccheri</b> - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	28
<b>tagliolini</b> - thin long egg-pasta, spicy calamari sugo, salt spring mussels, crushed tomatoes	28
<b>pappardelle</b> - taggia olives speckled egg-pasta ribbons, vermentino-braised rabbit sugo, sage, grana	28
<b>modenesi</b> - parma prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella	30
<b>ravioli di mare</b> - imported prawns filled egg pasta, crustacean reduction, langoustines, cockle clams	35

**FROM SEA AND LAND**

<b>pollastro</b> - natural chicken breast&thigh, bloomsdale spinach, red onion, olives, oven-dried tomaatoes	26
<b>trota</b> - seared steelhead trout fillet, sautéed asparagus soffritto, lemon, imported capers, vermentino	28
<b>porchetta</b> - italian style slow-roasted pork belly, braised fennel, carrots, red onions, celery	28
<b>controfiletto</b> - porcini-rubbed center cut beef ribeye [~12oz], sweet pepper-anchovies bagna càuda	50

**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> - balsamic vinegar braised cipollini onions agro~dolce	14
<b>cavoletti</b> - charred brussels sprouts, ligurian olive oil, lemon zest	16
<b>broccoli di cicco</b> - sautéed heirloom broccoli sprouting, spicy~garlic italian olive oil	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>mexicandy</b> - tres generaciones tequila, chinola passion fruit, chile ancho reyes, orgeat, lime, firewater	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> - 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
<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> - 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>corvina blend</b> - allegrini, "palazzo della torre", veneto 2020	16/64
<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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