



lunch, april 24rd 2024

START OR SHARE

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

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

HANDCRAFTED PASTA

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

FROM SEA AND LAND

trota - seared steelhead trout fillet, eggplant vellutata, heirloom cherry tomatoes, thyme-olive oil	28
fegato - sautéed calf liver, caramelized onion, sage, aged balsamic, bloomsdale spinach	29
pollastro - natural chicken breast&thigh, bloomsdale spinach, red onion, olives, oven-dried tomatatoes	26
porchetta - italian style slow-roasted pork belly, braised fennel, carrots, red onions, celery	28
controfiletto - porcini-rubbed center cut beef ribeye [~12oz], sweet pepper-anchovies bagna càuda	50

VEGETABLES & CONTORNI

ortaggi - steamed green kale, green chard, spinach, shallots, lemon	12
patate - oven roasted yukon golden potatoes, spicy thyme-rosemary oil	13
cipolline - balsamic vinegar braised cipollini onions agro~dolce	14
cavoletti - charred brussels sprouts, ligurian olive oil, lemon zest	16
broccoli di cicco - sautéed heirloom broccoli sprouting, spicy~garlic italian olive oil	16

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of the MICHELIN Guide 2023 selection.
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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	11
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
chardonnay - coppo, "costebianche," piemonte, italy 2018	14/56
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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