



lunch, may 1st 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
frico - grilled montasio cheese-potato pancake, balsamico seared radicchio	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, stracciatella	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
tirolese - crescenza cheese, thinly sliced imported speck, rosemary infused olive oil	28

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
paccheri - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	28
pappardelle - taggia olives speckled egg-pasta ribbons, roasted duck sugo, san marzano, grana	28
casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, reggiano	29
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
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 SEA AND LAND

polpettone - baked turkey meatloaf savoy spinach, red onion, olives, oven-dried tomatoes	26
porchetta - italian style slow-roasted pork belly, braised fennel, carrots, red onions, celery	28
fegato - sautéed calf liver, caramelized onion, sage, aged balsamico drizzle, sautéed spinach	29
trota - seared steelhead trout fillet, eggplant vellutata, heirloom cherry tomatoes, thyme-olive oil	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 gold 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

We are very proud to be part
of the MICHELIN Guide 2023 selection.
Book a table and discover our cuisine !





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 - ancho chile infused corralejo silver tequila, chinola passion fruit, lime, agave, firewater	18
brezza pop - hibiscus-infused rum, gin, chinola passionfruit, absinthe, ginger, pineapple juice	18
smoke & sour - gem+bolt mezcal, elderflower, honey, lemon, egg white, bee pollen	18
hidden gem - starkeeper gin, bianco vermouth, suze, amaro angeleno, home-grown kumquat	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
moscato d'asti - saracco, piemonte, italy (375ml)	15/32

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 - vins de sancerre, loire valley, france 2022	15/60

ROSÉ

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

RED

corvina blend - allegrini, "palazzo della torre", veneto 2020	16/64
pinot noir - stoller, willamette valley, oregon 2022	18/72
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

We are very proud to be part
of the MICHELIN Guide 2023 selection.
Book a table and discover our cuisine !

