



lunch, may 14th 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
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

add winter black truffle shavings (~3gr - tuber melanosporum vitt) \$25

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
gnocchi malfatti - ricotta&semolina pillows, roasted duck sugo, san marzano, reggiano	28
pappardelle - taggia olives speckled egg-pasta ribbons, vermentino-braised rabbit sugo, sage, grana	29
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

FROM SEA AND LAND

polpettone - baked turkey meatloaf, parsnips purée, sautéed spinach, marsala roasting jus	26
trota - seared trout fillet, sautéed celery root soffritto, lemon, imported capers, vermentino, parsley	28
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
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
fiorelli - oven roasted cauliflowers, almond-lemon aioli, ligurian olive oil	14
cavoletti - charred brussels sprouts, ligurian olive oil, lemon zest	16





COCKTAILS

il bacio - el tesoro blanco tequila, mint-citrus syrup, pamplemousse, lemon, sparkling cava	16
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 - corralejo silver tequila, chinola passion fruit, lime, agave, firewater	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 - loredan gasparini, "superiore brut," d.o.c.g., veneto, italy nv	14/56
rosé franciacorta - contadi costaldi, lombardia, italy nv	20/80
moscato d'asti - saracco, piemonte, italy (375ml)	15/32

WHITE

verdicchio di castelli di jesi - villa bucci, marche 2020	15/60
gavi di gavi - broglia, "la meirana," piemonte, italy 2022	16/64
timorasso - vigneti massa, "terra petit derthona," piemonte 2022	18/72
godello - gaba do xil, o barreiro branco, valdeorras, spain 2022	17/68
sauvignon - erste+neue, alto adige, italy 2022	15/60

ROSÉ

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