



dinner, june 10th 2024

START OR SHARE

peperú - soft cheese stuffed sweet peppers, shaved grana, arugula oil	13
bietole - marinated organic beets salad, imported gorgonzola vinaigrette, pistachio dressing	16
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil-champagne vinegar	18
ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
palámíta - seared albacore, lightly pickled giardiniera, curly endive, balsamico emulsion	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, blonde frisé	19
frittura - deep fried beer-battered baby leeks, chickpea fritters	20
brodetto - steamed littleneck clams, salt spring mussels, garbanzo beans, clam broth crostini	26
prosciutto - thinly sliced 22-month aged parma prosciutto, lightly fried sage dough, stracciatella	29
ciabatta e strega - 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

tradizionale - crescenza cheese, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, crushed san marzano tomatoes, sicilian anchovies, capers, oregano	26
funghi - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	29
porcini - crescenza, fresh porcini mushroom shaves, extra virgin olive oil, rosemary oil	33

HANDCRAFTED PASTA

mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	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
gnocchi malfatti - ricotta&semolina pillows, roasted oxtail sugo, aromatic spices, tomato, padano	31
casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano	29
modenesi - prosciutto-filled egg-pasta, mortadella, truffle butter-parmigiano crema	30
vesuviotti - swirl eggless pasta, wild boar ragú, aromatic herbs, sangiovese, grilled montasio fonduta	31
tagliatelle - egg-pasta, fresh porcini mushrooms soffritto aglio&olio, arugula-pecorino romano vellutata	33
ravioli di mare - imported prawn-filled egg-pasta, crustacean reduction, langoustines, clams	35

FROM LAND AND SEA

luserna - pan-seared n.z. gurnard fillet, celery root soffritto, lemon, imported capers, vermentino	38
porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	30
agnellino - braised flannery's lamb riblets, vegetables concassé, marsala roasting jus, spinach, polenta	34
guanciale - nebbiolo slow-baked beef cheeks, tomato, root vegetables, parsnips purée, sautéed spinach	40
controfiletto - porcini-rubbed center cut beef ribeye, bone marrow, lemon-parsley olive oil gremolata	59

VEGETABLES & CONTORNI

ortaggi - steamed green kale, green chard, spinach, shallots, lemon	12
patate - oven-roasted yukon golden potatoes, spicy thyme-rosemary oil	13
cavolfiore - smoky-dusted roasted cauliflowers, almond-lemon aioli	14
cipolline - balsamico-braised cipollini onions, agro-dolce	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
I love yuzu* - toki japanese whisky, yuzu honey, lemon, yuzu soda	18
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

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

gavi di gavi - broglia, "la meirana," piemonte, italy 2022	16/64
godello - gaba do xil, o barreiro branco, valdeorras, spain 2022	17/68
sauvignon - erste+neue, alto adige, italy 2022	15/60
chardonnay - coppo, "costebianche," piemonte, italy 2018	14/56

ROSÉ & SKIN CONTACT

rosé - borsao, campo de borja, spain 2022	12/48
pinot grigio (skin contact) - venica&venica, "jesera," collio, friuli, italy 2021	18/72

RED

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