



lunch, july 10th, 2024

START OR SHARE

peperú - soft cheese stuffed sweet&spicy peppers, 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
radicchio - lightly roiled radicchio, almond - cacio&pepe dressing, lemon, garlic, ciabatta crumbs	17
pomodori - heirloom tomato salad, roasted capers, red onions, cucumbers, olive oil [add burrata \$5]	18
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, taggia olives, blonde frisée	18
palàmita - seared albacore, oven-dried tomatoes, lightly pickled eggplants, pea tendrils, balsamico	18
prosciutto - thinly sliced 22months-aged prosciutto di parma, 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
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
paccheri - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	28
mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	28
tagliolini - thin long egg-pasta, spicy calamari sugo, mediterranean 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 (contains nuts)	30
vesuviotti - swirl eggless pasta, wild boar ragú, aromatic herbs, sangiovese, pecorino romano shaves	31
ravioli di mare - imported prawns filled egg pasta, crustacean reduction, langoustines, cockle clams	35

FROM SEA AND LAND

trota - roasted trout fillet, sautéed summer squash, taggia olives, vermentino, parsley	28
polpettone - baked turkey meatloaf, roasted eggplant purée, peperonata, marsala roasting jus	28
porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	28
controfiletto - porcini-rubbed center cut beef ribeye [~12oz], lemon-parsley capers-olive oil gremolata	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
cavolfiore - smoky-dusted roasted cauliflowers, almond-lemon "aioli"	14
cavoletti - charred brussels sprouts, ligurian olive oil, lemon zest	16



COCKTAILS

il bacio - el tesoro blanco tequila, mint-citrus syrup, pamplemousse, lemon prosecco	16
mezzanotte 2.0 - buffalo trace bourbon, rye, blackberries, lemon, amaro lucano, chianti float	18
district west* - lemongrass-infused vodka, cucumber, basil, lime juice, organic cane sugar	16
gin rosa* - rosemary-infused amass gin, fresh lemon, orgeat almond liqueur, 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 - blanco 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
oaxacan old fashioned - siete leguas añejo, mezcal, mole bitters, agave, caramelized orange zest	25

* can be made non-alcoholic using ritual alternative liquor or amass riverine

BEERS

dolomitti - "pils," blond lager, veneto, italy 4.9%	11
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 - fiero, american style ipa, italy 6.5% (500 ml)	15
athletic "run wild non alcoholic" - ipa, usa 0.05%	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