



dinner, august 13th, 2024

START OR SHARE

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| peperú - soft cheese stuffed sweet peppers, shaved grana, arugula oil | 13 |
| insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing | 17 |
| bietole - marinated organic beets salad, gorgonzola, pistacchio, vinaigrette | 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 |
| pomodori - heirloom tomato salad, roasted capers, red onions, cucumbers, olive oil [add burrata \$5] | 18 |
| palàmita - seared albacore, lightly pickled rainbow chard, balsamico, curly endive | 18 |
| sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, frisée | 18 |
| 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

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| 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 |

HANDCRAFTED PASTA

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| 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 |
| casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano (<i>contains nuts</i>) | 29 |
| vesuviotti - swirl eggless pasta, wild boar ragú, aromatic herbs, sangiovese, grilled montasio fonduta | 31 |
| modenesi - parma prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella (<i>contains nuts</i>) | 30 |
| gnocchi malfatti - ricotta&semolina pillows, roasted oxtail sugo, aromatic spices, tomato, padano | 31 |
| ravioli di mare - imported prawns filled egg pasta, crustacean reduction, langoustines, cockle clams | 35 |

FROM LAND AND SEA

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| luserna - pan-seared n.z. gurnard fillet, sautéed summer squash, taggia olives, vermentino, parsley | 38 |
| porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery | 30 |
| guanciale - nebbiolo slow-baked beef cheeks, tomato, root vegetables, parsnips vellutata, spinach | 40 |
| pollastro - natural chicken breast&thigh, savoy spinach, crushed tomatoes, taggia olives | 28 |
| fegato - sautéed veal liver, caramelized onion, sage, aged balsamico drizzle, savoy spinach | 29 |
| anatra - seared duck breast & confit leg, orange reduction, roasting jus, parsnip purée, spinach | 46 |
| controfiletto - porcini-rubbed center cut beef ribeye, bone marrow, lemon-parsley olive oil gremolata | 59 |

VEGETABLES & CONTORNI

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



COCKTAILS

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| il bacio - el tesoro blanco tequila, mint-citrus syrup, pamplemousse, lemon, prosecco | 16 |
| mezzanotte 2.0 - buffalo trace bourbon, rye, blackberry syrup, lemon, amaro lucano | 18 |
| district west* - lemongrass-infused vodka, cucumber, basil, lime juice, organic cane sugar | 16 |
| gin rosa* - rosemary-infused 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 - madre mezcal, elderflower, honey, lemon, egg white, bee pollen | 19 |
| 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

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| 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 - fiera, american style ipa, italy 6.5% abv (500 ml) | 15 |
| peroni - alcohol-free, rome, italy 0.0% | 9 |

SPARKLING

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| champagne - lanson, black label brut, france nv | 25/100 |
| prosecco - drusian, brut, valdobbiadene 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) 2023 | 15/32 |

WHITE

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|---|-------|
| gavi di gavi - broglia, "la meirana," piemonte, italy 2022 | 16/64 |
| petillant - avinho (effervescent), penedes, spain 2022 | 14/56 |
| sauvignon - erste+neue, alto adige, italy 2022 | 15/60 |
| chardonnay - coppo, "costebianche," piemonte, italy 2018 | 14/56 |

ROSÉ & SKIN CONTACT

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| chiarretto di bardolino - azienda agricola gorgo, bardolino, italy 2022 | 14/56 |
| pinot grigio (skin contact) - venica&venica, "jesera," collio, friuli, italy 2021 | 18/72 |

RED

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| 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 - stropiana "cesare," la morra, piemonte, italy 2019 | 24/96 |