



*lunch, august 28<sup>th</sup>, 2024*

**START OR SHARE**

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana, arugula oil	13
<b>insalata</b> - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
<b>bietole</b> - marinated organic beets salad, gorgonzola, pistacchio, vinaigrette	17
<b>pomodori</b> - heirloom tomato salad, roasted capers, red onions, cucumbers, olive oil [add burrata \$5]	18
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
<b>ortolana</b> - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
<b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, blonde frisée	18
<b>palàmita</b> - seared albacore, arugula, balsamico, whater creers, curly endive	18
<b>prosciutto</b> - thinly sliced 22months-aged prosciutto di parma, lightly fried sage dough, stracciatella	29
<b>ciabatta e strega</b> - 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*

<b>tradizionale</b> - imported crescenza, baby wild arugula, extra virgin olive oil	24
<b>pizzata</b> - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano	26
<b>tirolese</b> - crescenza cheese, thinly sliced imported speck, rosemary infused olive oil	28

**HANDCRAFTED PASTA**

<b>mandilli di seta</b> - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	28
<b>paccheri</b> - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	28
<b>arrabbiata</b> - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano	26
<b>pappardelle</b> - taggia olives speckled egg-pasta ribbons, vermentino-braised rabbit sugo, sage, grana	28
<b>tagliolini</b> - thin long egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	28
<b>modenesi</b> - parma prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella ( <i>contains nuts</i> )	30
<b>ravioli di mare</b> - imported prawns filled egg pasta, crustacean reduction, langoustines, cockle clams	35

**FROM SEA AND LAND**

<b>trota</b> - seared trout fillet, sautéed summer squash, taggia olives, vermentino, parsley	28
<b>polpettone</b> - baked turkey meatloaf, roasted egg plan puree, braised tuscan kale	28
<b>porchetta</b> - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery	28
<b>controfiletto</b> - porcini-rubbed center cut beef ribeye [~12oz], lemon-parsley capers-olive oil gremolata	50

**VEGETABLES & CONTORNI**

<b>ortaggi</b> - steamed green kale, green chard, spinach, shallots, lemon	12
<b>patate</b> - oven roasted yukon gold potatoes, spicy thyme-rosemary oil	13
<b>cipolline</b> - balsamic vinegar braised cipollini onions agro~dolce	14
<b>cavolfiore</b> - smoky-dusted roasted cauliflowers, almond-lemon "aioli"	14
<b>cavoletti</b> - charred brussels sprouts, ligurian olive oil, lemon zest	16



**COCKTAILS**

<b>il bacio</b> - el tesoro blanco tequila, mint-citrus syrup, pamplemousse, lemon prosecco	16
<b>mezzanotte 2.0</b> - buffalo trace bourbon, rye, blackberries, lemon, amaro lucano, chianti float	18
<b>district west*</b> - lemongrass-infused vodka, cucumber, basil, lime juice, organic cane sugar	16
<b>gin rosa*</b> - rosemary-infused gin, fresh lemon, orgeat almond liqueur, aperol	16
<b>girasole*</b> - pineapple-infused plantation rum, macerated pineapple, fresh basil, lime, coconut water	16
<b>I love yuzu*</b> - toki japanese whisky, yuzu honey, lemon, yuzu soda	18
<b>mexicandy</b> - blanco tequila, chinola passion fruit, lime, agave, firewater	18
<b>smoke &amp; sour</b> - madre mezcal, elderflower, honey, lemon, egg white, bee pollen	19
<b>hidden gem</b> - starkeeper gin, bianco vermouth, suze, amaro angeleno, home-grown kumquat	16
<b>sfactory 1923</b> - st. george terroir gin, gran classico bitters, sweet vermouth	16
<b>oaxacan old fashioned</b> - siete leguas añejo, mezcal, mole bitters, agave, caramelized orange zest	25

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

**BEERS**

<b>dolomitti</b> - "pils," blond lager, veneto, italy 4.9%	11
<b>allagash white</b> - belgian style wheat, maine, usa 5.1%	11
<b>menabrea</b> - ambrata, italy 5.0%	11
<b>north coast pacific magic</b> - ipa, california, usa 6.8%	11
<b>north coast old rasputin</b> - russian imperial stout, california, usa 9.0%	11
<b>birra dell' eremo</b> - fuoco, tripel style ale, italy 8.5% (500ml)	15
<b>birra dell' eremo</b> - fiera, american style ipa, italy 6.5% (500 ml)	15
<b>peroni</b> - alcohol-free, rome, italy 0.0%	9

**SPARKLING**

<b>champagne</b> - lanson, black label brut, france	25/100
<b>prosecco</b> - drusian, brut, valdobbiadene d.o.c.g., veneto, italy nv	14/56
<b>rosé franciacorta</b> - contadi costaldi, lombardia, italy nv	20/80
<b>moscato d'asti</b> - saracco, piemonte, italy (375ml)	15/32

**WHITE**

<b>verdicchio di castelli di jesi</b> - villa bucci, marche 2021	16/64
<b>gavi di gavi</b> - francesco rinaldi, piemonte, italy 2023	17/68
<b>sauvignon</b> - erste+neue, alto adige, italy 2022	15/60
<b>chardonnay</b> - coppo, "costebianche," piemonte, italy 2018	14/56
<b>gewurztraminer</b> - elena walch, "tradition," alto adige, italy 2021	19/76

**ROSÉ**

<b>nebbiolo blend</b> - g.d. vajra, "rosabella," piemonte, italy 2022	15/60
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**RED**

<b>pinot noir</b> - stoller, willamette valley, oregon 2022	18/72
<b>barbera</b> - vietti, piemonte, italy 2021	15/60
<b>chianti classico</b> - felsina, "berardenga," toscana, italy 2021	21/84
<b>carmenere</b> - inama, veneto, italy 2021	18/72
<b>barolo</b> - stropiana "cesare," la morra, piemonte, italy 2019	24/96