



dinner, september 10<sup>th</sup>, 2024

**START OR SHARE**

<b>peperú</b> - soft cheese stuffed sweet peppers, shaved grana, arugula oil	13
<b>bietole</b> - marinated organic beets salad, ricotta salata, pistacchio, vinaigrette	17
<b>insalata</b> - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	18
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil-champagne vinegar	18
<b>ortolana</b> - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
<b>palàmita</b> - seared albacore, arugula, aged balsamic, honey crisp apple, watercress, endive	19
<b>frittura</b> - deep fried beer-battered baby leeks, chickpea fritters	20
<b>brodetto</b> - steamed littleneck clams, salt spring mussels, garbanzo beans, clam broth, crostini	26
<b>prosciutto</b> - thinly sliced 22-month aged parma prosciutto, lightly fried sage dough, stracciatella	29
<b>ciabatta e strega</b> - house made ciabatta, bread-crisps, extra virgin olive oil	8

the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness.

**LIGURIAN FOCACCINA**

recco's style hand stretched unleavened dough

<b>tradizionale</b> - crescenza cheese, baby wild arugula, extra virgin olive oil	24
<b>pizzata</b> - crescenza, crushed san marzano tomatoes, sicilian anchovies, capers, oregano	26
<b>funghi</b> - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	29

**HANDCRAFTED PASTA**

<b>mandilli di seta</b> - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	28
<b>casonzei</b> - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano ( <i>contains nuts</i> )	29
<b>gnocchi malfatti</b> - ricotta&semolina pillows, braised duck sugo, aromatic spices, tomato, grana padano	29
<b>pappardelle</b> - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage, grana	29
<b>modenesi</b> - parma prosciutto filled egg-pasta, reggiano crema, mortadella ( <i>contains nuts</i> )	29
<b>tagliolini</b> - thin egg-pasta, spicy calamari sugo, mediterranean mussels, snap peas, crushed tomatoes	28
<b>ravioli di mare</b> - prawns filled egg pasta, crustacean reduction, langoustines, littlenecks clams	36

**FROM LAND AND SEA**

<b>luserna</b> - pan-seared n.z. red gurnard fillet, blue lake beans, cherry tomatoes, vermentino	39
<b>dentice</b> - sauteed pink snapper n.z. fillet, heirloom tomatoes coulis, green onions	39
<b>quaglietta</b> - stuffed and roasted boneless quail, pasrnips purée, marsala reduction	28
<b>porchetta</b> - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	30
<b>scottadito</b> - seared herbs marinated lamb loin chops, eggplant pureé, lemon-parsley gremolata	40
<b>anatra duo</b> - seared duck breast & confit leg, orange reduction, roasting jus, buckwheat polenta	46
<b>controfiletto</b> - porcini-rubbed center cut beef ribeye, bone marrow, nebbiolo wine reduction	59

**VEGETABLES & CONTORNI**

<b>ortaggi</b> - steamed green kale, green chard, spinach, shallots, lemon	13
<b>patate</b> - oven-roasted yukon-gold potatoes, spicy thyme-rosemary ligurian olive oil	13
<b>cavolfiore</b> - smoky-dusted roasted cauliflowers, almond-lemon aioli	14
<b>cipolline</b> - balsamico-braised cipollini onions, agro-dolce	15
<b>cavoletti</b> - charred brussels sprouts, ligurian olive oil, lemon zest	16



**COCKTAILS**

<b>one love</b> - sipsmith gin, lemon greenbar vodka, cappelletti, fresh lemon and grapefruit juices	16
<b>il bacio</b> - el tesoro blanco tequila, mint-citrus syrup, pamplemousse, lemon, prosecco	16
<b>mezzanotte 2.0</b> - buffalo trace bourbon, rye, blackberry syrup, lemon, amaro lucano	18
<b>I love yuzu*</b> - scotch, yuzu honey, lemon, yuzu soda	18
<b>“gin and tonic”*</b> - spanish gin mahon, fever tree indian tonic, lemon, pink and black peppercorn	16
<b>mexicandy</b> - blanco tequila, chinola passion fruit, orgeat almond liqueur, 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>bear claw</b> - knob creek rye, amaro sibona, whistlepig barrel aged maple syrup	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% abv (500 ml)	15
<b>peroni</b> - alcohol-free, rome, italy 0.0%	9

**SPARKLING**

<b>champagne</b> - lanson, black label brut, france nv	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) 2023	15/32

**WHITE**

<b>verdicchio di castelli di jesi</b> - villa bucci, marche 2021	16/64
<b>sauvignon</b> - vins de sancerre, loire valley, france 2022	15/60
<b>gavi di gavi</b> - francesco rinaldi, piemonte, italy 2023	17/68
<b>vermentino di liguria</b> - la genestria, liguria, italy 2023	18/72
<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
---	-------

**RED**

<b>pinot noir</b> - the hilt, santa rita hills, california 2022	22/88
<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