



dinner, September 3rd, 2024

START OR SHARE

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| peperú - soft cheese stuffed sweet peppers, shaved grana, arugula oil | 13 |
| bietole - marinated organic beets salad, ricotta salata, pistacchio, vinaigrette | 17 |
| insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing | 18 |
| 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-champagne vinegar | 18 |
| ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette | 18 |
| sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche, frisée | 18 |
| palàmita - seared albacore, arugula, aged balsamic, honey crisp apple, watercress, endive | 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 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

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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 |

HANDCRAFTED PASTA

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| mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano | 28 |
| tagliolini - thin egg-pasta, spicy calamari sugo, mediterranean mussels, snap peas, crushed tomatoes | 28 |
| casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano (<i>contains nuts</i>) | 29 |
| pappardelle - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage, grana | 29 |
| gnocchi malfatti - ricotta&semolina pillows, hunter style wild boar ragu', italian parsley | 30 |
| tagliatelle - egg-pasta ribbons, braised oxtail sugo, aromatic spices, tomato, grana padano | 31 |
| modenesi - parma prosciutto filled egg-pasta, reggiano crema, mortadella, shaved truffle (<i>contains nuts</i>) | 37 |

FROM LAND AND SEA

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| dentice - pan-seared n.z. pink snapper fillet, summer squash, taggia olives, vermentino, parsley | 38 |
| porchetta - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery | 30 |
| anatra duo - seared duck breast & confit leg, orange reduction, roasting jus, buckwheat polenta | 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 | 13 |
| patate - oven-roasted yukon-gold potatoes, spicy thyme-rosemary ligurian olive oil | 13 |
| cavolfiore - smoky-dusted roasted cauliflowers, almond-lemon "aioli" | 14 |
| cipolline - balsamico-braised cipollini onions, agro-dolce | 15 |
| 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 |
| 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* - scotch whiskey, yuzu honey, lemon, yuzu soda | 18 |
| gin and tonic - spanish gin mahon, fever tree indian tonic, lemon, pink and black peppercorn | 16 |
| 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 |
| bear claw - knob creek rye, amaro sibona, whistlepig barrel aged maple syrup | 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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| verdicchio di castelli di jesi - villa bucci, marche 2021 | 16/64 |
| gavi di gavi - francesco rinaldi, piemonte, italy 2023 | 17/68 |
| sauvignon - erste+neue, alto adige, italy 2022 | 15/60 |
| gewurztraminer - elena walch, "tradition," alto adige, italy 2021 | 19/76 |

ROSÉ

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| nebbiolo blend - g.d. vajra, "rosabella," piemonte, italy 2022 | 15/60 |
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RED

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| pinot noir - the hilt, santa rita hills, california 2022 | 22/88 |
| barbera - vietti, piemonte, italy 2021 | 15/60 |
| chianti classico - felsina, "berardenga," toscana, italy 2021 | 21/84 |
| carmenere - inama, veneto, italy 2021 | 18/72 |
| barolo - stropiana "cesare," la morra, piemonte, italy 2019 | 24/96 |