



lunch, september 30th, 2024

START OR SHARE

peperú - soft cheese stuffed sweet peppers, shaved grana, arugula oil	13
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	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
cavolonero - organic tuscan kale, pink rhone gem, ricotta shavings, crostini, toasted hazelnuts, vinegar	19
pomodori - heirloom tomato salad, roasted capers, red onions, cucumbers, olive oil [add burrata \$5]	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia's olives, frisée	18
palàmita - seared albacore, arugula, aged balsamic, honey crisp apple, watercress, endive	19
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

tradizionale - crescenza cheese, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, crushed san marzano tomatoes, sicilian anchovies, capers, oregano	26
tirolese - crescenza, thinly sliced imported speck, rosemary infused olive oil	28

HANDCRAFTED PASTA

mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	28
arrabbiata - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano	26
gnocchi malfatti - ricotta&semolina pillows, gorgonzola sauce, pecorino romano	27
paccheri - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	28
modenesi - parma prosciutto filled egg-pasta, reggiano crema, mortadella (contains nuts)	29
pappardelle - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage, grana	29
ravioli di mare - prawns filled egg pasta, crustacean reduction, langoustines, littlenecks clams	36

FROM LAND AND SEA

trota - seared trout filet, sautéed green beans, cabbage, cherry tomatoes, vermentino, parsley	29
dentice - sautéed imported pink snapper filet, eggplant puree, cabbage, ligurian oil	34
fegato - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	29
polpettone - baked turkey meatloaf, roasted parsnips purée, sauteed spinach	30
porchetta - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	30
ossobuco - petite veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	36
controfiletto - porcini-rubbed center cut beef ribeye, bone marrow, nebbiolo wine reduction	50

VEGETABLES & CONTORNI

ortaggi - steamed green kale, green chard, spinach, shallots, lemon	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

made for loving you baby - sipsmith gin, lemon greenbar vodka, cappelletti, pavan, grapefruit, salt	17
death kiss - citrusy spritz with montenegro, amaro angeleno, brandy, lemon, prosecco	16
midnight ramble* - buffalo trace bourbon, rye, blackberry syrup, amaro lucano, lemon, chianti float	19
tokyo drift* - scotch, yuzu honey, lemon, fever-tree yuzu soda	19
"gin and tonic"* - spanish gin mahon, fever-tree indian tonic, lemon, pink & black peppercorn	17
smoking gun - madre mezcal, elderflower, honey, lemon, egg white, bee pollen	20
staschisc - chile-infused mezcal, aperol, lime, agave, basil, rhubarb bitters	17
hidden gem - starkeeper gin, bianco vermouth, suze, amaro angeleno, home-grown kumquat	17
sfactory 1923 - st. george terroir gin, gran classico bitters, sweet vermouth	17
bear claw - knob creek rye, amaro sibona, whistlepig barrel aged maple syrup	17
oaxacan old fashioned - siete leguas añejo, mezcal, agave, mole bitters, caramelized orange zest	26

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

BEERS

dolomiti - "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

champagne - pol roger, brut reserve, eprenay, france nv (half bottle 375ml)	28/56
prosecco - drusian, brut, valdobbiadene d.o.c.g., veneto, italy nv	15/60
rosé franciacorta - contadi costaldi, lombardia, italy nv	20/80
moscato d'asti - saracco, piemonte, italy (375ml) 2023	15/32

WHITE

chardonnay - sommelier's choice	14
txakolina - gaintza de getaria, euskadi, spain 2021	14/56
verdicchio di castelli di jesi - villa bucci, marche 2021	16/64
sauvignon - vins de sancerre, loire valley, france 2022	15/60
gavi di gavi - francesco rinaldi, piemonte, italy 2023	17/68
vermentino di liguria - la genestria, liguria, italy 2023	18/72
gewurztraminer - elena walch, "tradition," alto adige, italy 2021	19/76

ROSÉ

rosé - nerello mascalese, ayunta, terre siciliane, sicily, italy 2021	16/64
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RED

pinot noir - cristom, mount jefferson cuvee, Willamette valley, oregon, usa 2021	28/112
barbera - la spinetta, "ca de pian", piemonte, italy 2020	18/72
chianti classico - felsina, "berardenga," toscana, italy 2021	21/84
nerello mascalese - benanti, etna rosso, etna, sicilia, italy 2021	19/76
carmenere - inama, veneto, italy 2021	18/72
barolo - perla terra, piemonte, italy 2018	25/100