



lunch, september 9th, 2024

START OR SHARE

peperú - soft cheese stuffed sweet&spicy peppers, grana, arugula oil	13
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	18
bietole - marinated organic beets salad, ricotta salata, pistacchio, vinaigrette	17
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, blonde frisée	18
palàmita - seared albacore, arugula, balsamico, honey crisp apple, watercress, curly endive	18
prosciutto - thinly sliced 22months-aged prosciutto di parma, lightly fried sage dough, stracciatella	29
ciabatta e strega - house made italian ciabatta, bread-crisps, extra virgin italian olive oil	8

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

LIGURIAN FOCACCINA

recco' style hand stretched unleavened dough

tradizionale - imported crescenza, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano	26
funghi - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	29

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
paccheri - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	28
pappardelle - taggia olives speckled egg-pasta ribbons, wild boar sugo, sage, padano	28
tagliolini - thin long egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	28
gnocchi malfatti - ricotta&semolina pillows, braised duck sugo, aromatic spices, tomato, grana padano	29
modenesi - parma prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella (<i>contains nuts</i>)	30

FROM SEA AND LAND

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

VEGETABLES & CONTORNI

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



COCKTAILS

one love – sipsmith gin, lemon greenbar vodka, cappelletti, fresh lemon and grapefruit juices	16
il bacio - el tesoro blanco tequila, mint-citrus syrup, pamplemousse, lemon prosecco	16
mezzanotte 2.0 - buffalo trace bourbon, rye, blackberries, lemon, amaro lucano, chianti float	18
I love yuzu* - scotch whisky, 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

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% (500 ml)	15
peroni - alcohol-free, rome, italy 0.0%	9

SPARKLING

champagne - lanson, black label brut, france	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)	15/32

WHITE

verdicchio di castelli di jesi - villa bucci, marche 2021	16/64
gavi di gavi - francesco rinaldi, piemonte, italy 2023	17/68
vermentino di liguria - la genestria, liguria, italy 2023	18/72
sauvignon - erste+neue, alto adige, italy 2022	15/60
gewurztraminer - elena walch, “tradition,” alto adige, italy 2021	19/76

ROSÉ

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

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