



lunch, october 28<sup>th</sup>, 2024

**START OR SHARE**

<b>peperú</b> - soft cheese stuffed sweet peppers, shaved grana, arugula oil	13
<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>bietole</b> - marinated organic beets salad, shaved ricotta salata, pistacchio, vinaigrette	17
<b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée	18
<b>palàmita</b> - seared albacore, arugula, aged balsamic, shaved fennel, endive	19
<b>pomodori e melone</b> - heirloom tomato salad, cantaloupe melons, cucumber ligurian olive oil	19
<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>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>arrabbiata</b> - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano	26
<b>gnocchi malfatti</b> - ricotta&semolina pillows, gorgonzola sauce, pecorino romano	27
<b>tagliolini</b> - thin long egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	28
<b>paccheri</b> - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	28
<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, european butter <i>(contains nuts)</i>	29
<b>tagliatelle</b> - long egg-pasta, duckling sugo, aromatic herbs, san marzano	29
<b>ravioli di mare</b> - prawns filled egg pasta, crustacean reduction, langoustines, littlenecks clams	36

**FROM LAND AND SEA**

<b>trota</b> - seared trout filet, sautéed green beans, cabbage, cherry tomatoes, vermentino, parsley	29
<b>cacciatore</b> - red wine bone-in roasted chicken thighs, sautéed mushrooms, cipolline	26
<b>fegato</b> - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	29
<b>polpettone</b> - baked turkey meatloaf, roasted parsnip purée, sauteed spinach	30
<b>porchetta</b> - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	30
<b>controfiletto</b> - seared center cut beef ribeye, peppers-anchovies baña cauda	50

**VEGETABLES & CONTORNI**

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



**COCKTAILS**

<b>it's the spritz</b> - cappelletti aperitivo, ciao ciaro, prosecco, orange slice	15
<b>midnight ramble*</b> - buffalo trace bourbon, rye, blackberry syrup, amaro lucano, lemon, chianti float	19
<b>tokyo drift*</b> - scotch, yuzu honey, lemon, fever-tree yuzu soda	19
<b>"gin and tonic"*</b> - spanish gin mahon, fever-tree indian tonic, lemon, pink & black peppercorn	17
<b>gin rosa*</b> - gin, aperol, orgeat almond liqueur, lemon	17
<b>smoking gun</b> - mezcal, elderflower, honey, lemon, egg white, bee pollen	19
<b>staschisc</b> - spicy mezcal, aperol, lime, agave, basil, rhubarb bitters	17
<b>sfactory 1923</b> - st. george terroir gin, gran classico bitters, sweet vermouth	17
<b>bear claw</b> - pinhook rye, amaro sibona, whistlepig barrel aged maple syrup	17

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

**BEERS**

<b>dolomiti</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>athletic run wild</b> - "non-alcoholic ipa", san diego 0.5%	9

**SPARKLING**

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

**WHITE**

<b>sherry fino</b> - el maestro, spain	13
<b>txakolina</b> - gaintza de getaria, euskadi, spain 2021	14/56
<b>verdicchio di castelli di jesi</b> - villa bucci, marche 2022	16/64
<b>gavi di gavi</b> - francesco rinaldi, piemonte, italy 2023	17/68
<b>sauvignon</b> - erste neue, alto adige, italy 2023	15/60
<b>vermentino di liguria</b> - la genestia, liguria, italy 2023	18/72
<b>gewurztraminer</b> - elena walch, "tradition," alto adige, italy 2021	19/76

**ROSÉ**

<b>rosé</b> - nerello mascalese, ayunta, terre siciliane, sicily, italy 2021	16/64
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**RED**

<b>pinot noir</b> - cristom, mount jefferson cuvee, willamette valley, oregon, usa 2021	28/112
<b>barbera</b> - vietti, "tre vigne", piemonte, italy 2021	15/60
<b>montepulciano d'abruzzo</b> - francesco cirelli, "anfora," abruzzo, italy 2020	22/88
<b>tempranillo</b> - la rioja alta, ardanza reserva, rioja, spain 2015	28/112
<b>nebbiolo</b> - giacomo fenocchio, langhe, piemonte, italy 2021	18/72