



dinner, november 9th, 2024

START OR SHARE

peperú - soft cheese stuffed sweet peppers, shaved grana, arugula oil	13
insalata - wild arugula, shaved fennel, 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
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée	19
palàmita - seared albacore, arugula, aged balsamic, endive, cucumber, shaved fennel,	19
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

tradizionale - crescenza cheese, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, crushed san marzano tomatoes, sicilian 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
tortelli di zucca - pumpkin filled egg-pasta, sauteed mushrooms, brown butter, toasted pistachios	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
modenesi - parma prosciutto filled egg-pasta, truffle butter, mortadella, reggiano crema (<i>contains nuts</i>)	30
tagliatelle - egg-pasta, roasted oxtail sugo, aromatic herbs, grana padano	33
tagliolini - thin egg-pasta, spicy calamari sugo, wild white shrimp, crushed tomatoes	35
ravioli di mare - prawns filled egg pasta, crustacean reduction, langoustines, littleneck clams	36
trifola d'alba - tagliolini egg-pasta, european butter, shaved white truffle [~8g]-tuber magnatum pico	170

FROM LAND AND SEA

fegato - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	29
porchetta - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	32
scottadito - seared lamb loin chops, parsnip pureé, farmer's zucchini, lemon-parsley gremolata	39
luserna - pan-seared n.z. red gurnard filet, sauteed eggplant puree, ligurian olive oil	39
osso buco - petite veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	40
guanciale - nebbiolo slow-baked beef cheeks, tomato, root vegetables, organic tuscan kale	42
controfiletto - seared center cut beef ribeye, bone marrow, peppers-anchovies baña cauda	60

VEGETABLES & CONTORNI

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



COCKTAILS

it's the spritz - cappelletti aperitivo, ciociaro, prosecco, orange slice	15
sunflower* - pineapple-infused plantation rum, fresh basil, lime, coconut water	17
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
gin rosa* - gin, aperol, orgeat almond liqueur, lemon	17
staschisc - spicy mezcal, aperol, lime, agave, basil, rhubarb bitters	17
sfactory 1923 - st. george terroir gin, gran classico bitters, sweet vermouth	17
bear claw - pinhook rye, amaro sibona, whistlepig barrel aged maple syrup	17

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

BEERS

dolomiti - "pils," blond lager, veneto, italy 4.9%	11
menabrea - ambrata, italy 5.0%	11
north coast old rasputin - russian imperial stout, california, usa 9.0%	11
birra dell' eremo - fiera, american style ipa, italy 6.5% abv (500 ml)	15
athletic run wild - "non-alcoholic ipa", san diego 0.5%	9
peroni alcohol free - pilsner, rome 0.0%	9

SPARKLING

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

WHITE

sherry fino - el maestro, spain	13
txakolina - gaintza de getaria, euskadi, spain 2021	14/56
sauvignon - erste neue, alto adige, italy 2023	15/60
nascetta - castello la leccia, piemonte, 2020	17/68
gavi di gavi - broglia, "la meirana", piemonte, 2023	17/68
vermentino di liguria - la genestria, liguria, italy 2023	18/72
timorasso - vigneti massa, derthona, piemonte, italy 2018 (certified organic)	24/96

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
mencia - alberto orte, "a portela", valdeorras, spain 2016	18/72
lagrein - erste neue, alto adige, italy 2020	16/64
cabernet franc - brazzan, "simondi," venezia giulia 2020	18/72
montepulciano d'abruzzo - francesco cirelli, "anfora," abruzzo, italy 2020	22
barolo - perla terra, piemonte, italy 2019	25/100