



lunch, november 8<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>brodetto</b> - steamed littleneck clams, salt spring mussels, garbanzo beans, clam broth, crostini       | 26 |
| <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>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>minestrone</b> - seasonal vegetable medley soup, almond-basil pesto, reggiano  | 15 |
| <b>arrabbiata</b> - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano                                    | 26 |
| <b>paccheri</b> - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano                             | 28 |
| <b>mandilli di seta</b> - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano                   | 28 |
| <b>gnocchi malfatti</b> - ricotta&semolina pillows castelmagno fonduta sauce, gorgonzola                                | 27 |
| <b>tortelli di zucca</b> - pumpkin filled egg-pasta, cordyceps mushrooms, toasted pistachios                            | 28 |
| <b>tagliolini</b> - thin long egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes                   | 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>agnolotti</b> - fontina filled egg-pasta, european butter, natural jus   | 30 |
| <b>ravioli di mare</b> - prawns filled egg pasta, crustacean reduction, langoustines, littleneck clams                  | 36 |

**FROM LAND AND SEA**

|   |    |
|---|----|
| <b>trota</b> - seared trout filet, sautéed green beans, cabbage, cherry tomatoes, vermentino, parsley | 29 |
| <b>cacciatora</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 chiaro, prosecco, orange slice                         | 15 |
| <b>sunflower*</b> - pineapple-infused plantation rum, macerated pineapple, fresh basil, lime, coconut water | 17 |
| <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>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, epervay, 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>sauvignon</b> - erste neue, alto adige, italy 2023                                | 15/60 |
| <b>vermentino di liguria</b> - la genestria, liguria, italy 2023                     | 18/72 |
| <b>timorasso</b> - vigneti massa, derthona, piemonte, italy 2018 (certified organic) | 24/96 |

**ROSÉ**

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

**RED**

|   |        |
|---|--------|
| <b>pinot noir</b> - crustom, mount jefferson cuvee, willamette valley, oregon, usa 2021 | 28/112 |
| <b>mencia</b> - alberto orte, "a portela", valdeorras, spain 2016                       | 18/72  |
| <b>lagrein</b> - erste neue, alto adige, italy 2020                                     | 16/64  |
| <b>montepulciano d'abruzzo</b> - francesco cirelli, "anfora," abruzzo, italy 2020       | 22/88  |
| <b>nebbiolo</b> - giacomo fenocchio, langhe, piemonte, italy 2021                       | 18/72  |