



lunch, november 19th, 2024

START OR SHARE

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| peperú - soft cheese stuffed sweet peppers, shaved grana, arugula oil | 13 |
| insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing | 18 |
| ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette | 18 |
| cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil-champagne vinegar | 18 |
| sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée | 18 |
| bietole - marinated organic beets salad, shaved ricotta salata, pistacchio, vinaigrette | 19 |
| palàmita - seared albacore, arugula, aged balsamic, shaved fennel, endive | 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 |

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| ciabatta e strega - house made ciabatta, bread-crisps, extra virgin olive oil | 8 |
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the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness.

LIGURIAN FOCACCINA

recco's style hand stretched unleavened dough

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

HANDCRAFTED PASTA

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| arrabbiata - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano | 26 |
| mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano | 28 |
| paccheri - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano | 28 |
| pappardelle - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage, grana | 29 |
| modenesi - parma prosciutto filled egg-pasta, reggiano crema, mortadella, european butter <i>(contains nuts)</i> | 29 |
| gnocchi malfatti - ricotta&semolina pillows, wild boar sugo, reggiano | 30 |
| tagliatelle - long egg-pasta, fresh porcini, sweet garlic sauce, marjoram | 32 |
| ravioli di mare - prawns filled egg pasta, crustacean reduction, langoustines, littleneck clams | 36 |

FROM LAND AND SEA

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| trota - seared trout filet, sautéed green beans, cabbage, cherry tomatoes, vermentino, parsley | 29 |
| cacciatore - red wine bone-in roasted chicken thighs, sautéed mushrooms, cipolline | 26 |
| polpettone - oven baked turkey meatloaf, roasted parsnip purée, sauteed spinach | 30 |
| porchetta - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery | 30 |
| controfiletto - seared center cut beef ribeye, peppers-anchovies baña cauda | 54 |

VEGETABLES & CONTORNI

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



COCKTAILS

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| it's the spritz - cappelletti aperitivo, ciociaro, prosecco, orange slice | 15 |
| factory paloma - tequila, fresh grapefruit & lime juice, averna | 16 |
| midnight ramble* - pinhook 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 |
| smoking gun - mezcal, elderflower, honey, lemon, egg white | 19 |
| 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

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| dolomiti - "pils," blond lager, veneto, italy 4.9% | 11 |
| allagash white - belgian style wheat, maine, usa 5.1% | 11 |
| peroni - nastro azzurro, rome, italy 5.0% | 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 - fiera, american style ipa, italy 6.5% abv (500 ml) | 15 |
| peroni - alcohol-free, rome, italy 0.0% | 9 |

SPARKLING

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| champagne - pol roger, brut reserve, eprenay, france nv (half bottle 375ml) | 28/56 |
| cava - penedes, spain nv | 14/gl |
| sparkling rosé - ravi, trentino, italy 2015 | 21/gl |
| moscato d'asti - saracco, piemonte, italy 2023 | 15/60 |

WHITE

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| sherry fino - el maestro, spain | 13 |
| txakolina - gaintza de getaria, euskadi, spain 2021 | 14/56 |
| sauvignon - erste neue, alto adige, italy 2023 | 15/60 |
| 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

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

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| croatina - ricci, "elso", colli tortonesi, piemonte 2016 | 22/88 |
| pinot noir - cristom, mount jefferson cuvee, willamette valley, oregon, usa 2021 | 28/112 |
| mencia - alberto orte, "a portela", valdeorras, spain 2016 | 18/72 |
| chianti classico - felsina, "berardenga" toscana, italy 2021 | 21/84 |
| barolo - perla terra, piemonte, italy 2019 | 25/100 |