



dinner, december 4th, 2024

**START OR SHARE**

|   |    |
|---|----|
| <b>peperú</b> - soft cheese stuffed sweet peppers, shaved grana, arugula oil                                | 13 |
| <b>insalata</b> - wild arugula, shaved fennel, taggia olives, lemon-chili dressing                          | 18 |
| <b>ortolana</b> - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette   | 18 |
| <b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil-champagne vinegar | 18 |
| <b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée        | 19 |
| <b>palàmita</b> - seared albacore, arugula, aged balsamic, endive, cucumber, shaved fennel,                 | 19 |
| <b>frico</b> - grilled montasio cheese-potato pancake, balsamic seared radicchio                            | 20 |
| <b>barberosse</b> - oven baked sliced beets, asiago-reggiano cheese crema, pecorino romano                  | 20 |

|   |    |
|---|----|
| <b>brodetto</b> - steamed littleneck clams, salt spring mussels, garbanzo beans, clam broth, crostini     | 26 |
| <b>prosciutto</b> - thinly sliced 22-month aged parma prosciutto, lightly fried sage dough, stracciatella | 29 |
| <b>frittura</b> - deep fried beer-battered baby leeks, chickpea fritters                                  | 22 |
| <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>funghi</b> - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley | 29 |

**HANDCRAFTED PASTA**

|  |    |
|--|----|
| <b>minestrone</b> - organic vegetable medley soup, basil pesto   | 15 |
| <b>mandilli di seta</b> - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano                    | 28 |
| <b>tagliolini</b> - thin egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes                         | 28 |
| <b>casonzei</b> - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano ( <i>contains nuts</i> )      | 29 |
| <b>modenesi</b> - parma prosciutto filled egg-pasta, truffle butter, mortadella, reggiano crema ( <i>contains nuts</i> ) | 30 |
| <b>gnocchi malfatti</b> - ricotta&semolina pillows, braised oxtail sugo, aromatic herbs, san marzano                     | 31 |
| <b>tagliatelle</b> - egg-pasta large, wild boar ragú, aromatic herbs, sangiovese-san marzano                             | 31 |
| <b>pappardelle</b> - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage                        | 31 |
| <b>ravioli di mare</b> - prawns filled egg pasta, crustacean reduction, langoustines, littleneck clams                   | 36 |

**FROM LAND AND SEA**

|   |    |
|---|----|
| <b>luserna</b> - pan-seared n.z. red gurnard filet, sautéed eggplant puree, cabbage, ligurian olive oil | 38 |
| <b>porchetta</b> - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery   | 32 |
| <b>anatra duo</b> - seared duck breast & confit leg, orange reduction, roasting jus, buckwheat polenta  | 46 |
| <b>scottadito</b> - seared lamb loin chops, parsnip pureé, farmer's zucchini, lemon-parsley gremolata   | 39 |
| <b>controfiletto</b> - seared center cut beef ribeye, bone marrow, peppers-anchovies baña cauda         | 60 |

**VEGETABLES & CONTORNI**

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



**COCKTAILS**

|  |    |
|--|----|
| it's the spritz - cappelletti aperitivo, ciociaro, prosecco, orange slice                      | 15 |
| midnight ramble* - pinhook bourbon, rye, blackberry syrup, amaro lucano, lemon, red wine float | 19 |
| gin rosa* - gin, aperol, orgeat almond liqueur, lemon  | 17 |
| "gin and tonic"* - spanish nordes gin, fever-tree mediterranean tonic, lemon                   | 17 |
| tokyo drift* - toki japanese whisky, yuzu honey, lemon, fever-tree yuzu soda                   | 19 |
| 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, carpano antica 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 |
| 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% abv (500 ml)  | 15 |
| peroni n/a - alcohol-free, rome, italy 0.0%                             | 9  |

**SPARKLING**

|  |       |
|--|-------|
| champagne - billecourt salmon, brut, france nv (half bottle 375ml)   | 28/56 |
| prosecco - gasparini, veneto, italy nv                               | 15/60 |
| brachetto d'acqui (sweet sparkling)- braida, piemonte (375ml bottle) | 17/36 |

**WHITE**

|   |       |
|---|-------|
| txakolina - gaintza de getaria, euskadi, spain 2021                           | 14/56 |
| sauvignon - erste neue, alto adige, italy 2023                                | 15/60 |
| gavi di gavi - francesco rinaldi, piemonte, italy 2023                        | 17/68 |
| vermentino di liguria - la genestia, 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 |
|---|-------|

**RED**

|  |        |
|--|--------|
| lagrein - erste neue, alto adige, italy 2022                                     | 18/72  |
| pinot noir - crustom, mount jefferson cuvee, willamette valley, oregon, usa 2021 | 28/112 |
| barbera - vietti, "tre vigne", piemonte, italy 2022                              | 16/64  |
| chianti classico - felsina, "berardenga" toscana, italy 2021                     | 21/84  |
| barolo - perla terra, piemonte, italy 2019                                       | 25/100 |

**SHERRY**

|  |       |
|--|-------|
| sherry fino - el maestro, spain  | 13/gl |
| sherry amontillado - el maestro, spain                                     | 15/gl |
| sherry flight of 3 - 1 ounce pours of fino, amontillado, and pedro ximenez | 14    |

**WATER**

|                            |   |
|----------------------------|---|
| acqua panna (still)        | 9 |
| san pellegrino (sparkling) | 9 |
| vichy catalan (sparkling)  | 9 |
| complimentary house water  |   |

