



dinner, January 20th, 2025

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
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
bietole - marinated organic beets salad, shaved ricotta salata, pistacchio, vinaigrette	19
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée	19
palàmita - seared albacore, arugula, aged balsamic, endive, cucumber, shaved fennel,	19
frittura - beer-battered fried baby leeks, genovese style chickpea fritters	22
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
tartufata - crescenza cheese, shaved perigord black truffle, (<i>melanosporum</i>), extra virgin olive oil	40

HANDCRAFTED PASTA

mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	28
tagliolini - thin egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	28
casonzei - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano (<i>contains nuts</i>)	29
*tagliatelle - long egg-pasta, duckling sugo, aromatic spices, root vegetables, reggiano	33
*gnocchi malfatti - ricotta&semolina pillows, braised spicy oxtail sugo, grana padano	34
*modenesi - prosciutto filled egg-pasta, mortadella, reggiano crema, truffle butter (<i>contains nuts</i>)	34
*pappardelle - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage	31
ravioli di mare - prawns filled egg pasta, crustacean reduction, langoustines, littleneck clams	36

add 6 grams shaved perigord winter black truffle to any item 10
*chef suggested items

FROM LAND AND SEA

luserna - pan-seared red gurnard filet, eggplant puree, green beans, ligurian oil, vermentino	39
*cotechino - traditional modena's holiday pork sausage, cannellini beans, lentils, root vegetables	28
fegato - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	30
porchetta - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	32
scottadito - seared lamb loin chops, parsnip puree, roasted leeks, lemon-parsley gremolata	39
osso buco - petite veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	42
anatra duo - seared duck breast & confit leg, orange reduction, roasting jus, buckwheat polenta	44
*controfiletto - seared center cut beef ribeye, bone marrow, peppers-anchovies baña cauda	62

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

midnight ramble* - bourbon, rye, blackberry syrup, amaro lucano, lemon, red wine float	18
& everything nice - house spiced rum, grenadine, lemon, amaro rucolino, amarena cherry	17
the winter classic (nog) - blackstrap rum, cognac, cane sugar, egg, nutmeg	19
gin rosa* - gin, aperol, orgeat almond liqueur, lemon	17
tokyo drift* - toki japanese whisky, yuzu honey, lemon, fever-tree yuzu soda	19
staschisc - spicy mezcal, aperol, lime, agave, basil, rhubarb bitters	17
gin and tonic* - botanist gin, fever-tree elderflower tonic	17
sfactory 2.0 - st. george dry rye gin, amaro braulio, carpano antica vermouth	17
bear claw - whistlepig piggyback rye, amaro sibona, whistle pig barrel aged maple syrup	17
sunflower mocktail - ritual n/a rum, pineapple juice, lime, coconut water	16

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

BEERS

dolomiti - "pils," blond lager, veneto, italy 4.9%	12
menabrea - ambrata, italy 5.0%	12
allagash white - belgian style wheat, maine, usa 5.1%	11
north coast pacific magic - ipa, california, usa 6.8%	11
birra dell' eremo - fuoco, tripel style ale, italy 8.5% (500ml)	15
north coast old rasputin - russian imperial stout, california, usa 9.0%	11
peroni n/a - alcohol-free, rome, italy 0.0%	9

SPARKLING

champagne - lanson, green label organic, brut, reims, nv france	28/112
prosecco - gasparini, veneto, italy nv	15/60
moscato d'asti - saracco, piemonte, italy 2023	15/60

WHITE

verdicchio di castelli di jesi - villa bucci, marche, italy 2022	16/64
pigato - la genestia, liguria, italy 2023	18/72
gavi di gavi - francesco rinaldi, piemonte, italy 2023	17/68
sauvignon - erste neue, alto adige, italy 2023	15/60
chardonnay - melville, sta. rita hills, california 2023	24/96

ROSÉ

rosé - marisa cuomo, costa d'amalfi, italy 2022	18/72
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RED

barbera - vietti, "tre vigne", piemonte, italy 2022	16/64
pinot noir - cristom, mount jefferson cuvee, willamette valley, oregon, usa 2021	28/112
nerello mascalese - benanti, sicilia, italy 2022	20/80
barolo - perla terra, piemonte, italy 2019	25/100
valpolicella - bussola, valpolicella, veneto 2017	32/128

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