



lunch, January 8<sup>th</sup> 2025

**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>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	18
<b>palàmita</b> - seared albacore, arugula, aged balsamic, shaved fennel, endive	19
<b>bietole</b> - marinated organic beets salad, shaved ricotta salata, pistacchio, vinaigrette	19
<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>ciabatta e strega</b> - 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

<b>tradizionale</b> - crescenza cheese, 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>arrabbiata</b> - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano	26
<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>gnocchi malfatti</b> - ricotta&semolina pillows, duckling sugo, bell pepper crema, reggiano	29
<b>paccheri</b> - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	29
<b>pappardelle</b> - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage	30
<b>ravioli di mare</b> - prawns filled egg pasta, crustacean reduction, langoustines, littleneck clams	36
<b>modenesi</b> - prosciutto filled egg-pasta, mortadella, reggiano crema shaved black truffle <i>(contains nuts)</i>	44

**FROM LAND AND SEA**

<b>trota</b> - seared trout filet, sautéed beans, cabbage, cherry tomatoes, vermentino, parsley	29
<b>fegato</b> - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	30
<b>cotechino</b> - traditional modena's holiday pork sausage, stewed umbrian lentils, grilled polenta	26
<b>cacciatore</b> - red wine bone-in roasted chicken thighs, sautéed mushrooms, cipolline	26
<b>polpettone</b> - oven 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	54

**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	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**

it's the spritz - cappelletti aperitivo, ciociaro, prosecco, orange slice	15
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
the other tajin - li hing mui infused tequila, grapefruit, lime, agave	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

\* 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, père & fils, brut, reims, nv france	28/112
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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
vermentino di liguria - 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
gewurztraminer - zind humbreck, clos windsbuhl, alsace, france 2002	15/gl

**ROSÉ**

rosé - le pianelle, al posto dei fiori, coste della sesia rosato, italy 2022	16/64
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**RED**

rosesse - terre bianchi, liguria, italy 2017	18/72
pinot noir - crustom, 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
tempranillo - la pecina, gran reserva, "finca iscora", rioja, spain 2010	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