



dinner, february 3<sup>rd</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, 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>barberosse</b> - oven baked sliced beets, asiago-reggiano cheese crema, pecorino romano	20

<b>frittura</b> - beer-battered fried baby leeks, genovese style chickpea fritters	22
<b>scottona</b> - thinly sliced slow-roasted beef, padano shavings, lemon-dijon dressing, kale	24
<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

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>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 (contains nuts)	29
<b>pappardelle</b> - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage	32
<b>agnolotti di carne</b> - roasted bee&guinea hen filled egg pasta, nebbiolo wine reduction, fonduta cheese	33
<b>tortelloni</b> - imported piemonte's cheese filled egg pasta, sauteed mushrooms, vermentino sauce	32
<b>modenesi</b> - prosciutto filled egg-pasta, mortadella, reggiano crema, truffle butter (contains nuts)	34
<b>ravioli di mare</b> - prawns filled egg pasta, crustacean reduction, langoustines, littleneck clams	36

**FROM LAND AND SEA**

<b>dentice</b> - pan-seared pink snapper filet, eggplant puree, green beans, ligurian oil, vermentino	39
<b>cotechino</b> - traditional modena's holiday pork sausage, cannelini beans, lentils, root vegetables	28
<b>porchetta</b> - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	32
<b>scottadito</b> - seared lamb loin chops, parsnip puree, roasted zucchini, lemon-parsley gremolata	39
<b>osso buco</b> - petite veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	40
<b>anatra duo</b> - seared duck breast & confit leg, orange reduction, roasting jus, buckwheat polenta	44
<b>controfiletto</b> - seared center cut beef ribeye, bone marrow, beef jus reduction	62

**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

<b>midnight ramble*</b> - bourbon, rye, blackberry syrup, amaro lucano, lemon, red wine float	18
<b>gin rosa*</b> - gin, aperol, orgeat almond liqueur, lemon	17
<b>tokyo drift*</b> - toki japanese whisky, yuzu honey, lemon, fever-tree yuzu soda	19
<b>staschisc</b> - spicy mezcal, aperol, lime, agave, basil, rhubarb bitters	17
<b>gin and tonic*</b> - starkeeper gin, fever-tree elderflower tonic	17
<b>sfactory 2.0</b> - st. george dry rye gin, amaro braulio, carpano antica vermouth	17
<b>bear claw</b> - whistlepig piggyback rye, amaro sibona, whistle pig barrel aged maple syrup	17
<b>the winter classic</b> - blackstrap rum, cognac, cane sugar, egg, nutmeg	19

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

### BEERS

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

### SPARKLING

<b>champagne</b> - charles heidseck, reserve brut, reims, nv france (375ml bottle)	28/60
<b>champagne rosé</b> - grimillette, brut, nv france	24/gl
<b>prosecco</b> - gasparini, veneto, italy nv	15/60
<b>moscato d'asti</b> - saracco, piemonte, italy 2023	15/60

### WHITE

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

### ROSÉ

<b>rosé</b> - marisa cuomo, costa d'amalfi, italy 2022	18/72
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### RED

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

### SHERRY

<b>sherry fino</b> - el maestro, spain	13/gl
<b>sherry amontillado</b> - el maestro, spain	15/gl