



dinner, february 19th, 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	19
cavolonero - tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted hazelnuts	19
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée	19
bietole - marinated organic beets salad, shaved ricotta salata, pistacchio, vinaigrette	19
palàmita - seared albacore, arugula, aged balsamic, endive, cucumber, shaved fennel	20
bresaola - thinly sliced cured beef, grana padano shavings, lemon-mustard dressing	20
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

please allow up to 30 minutes to bake

*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

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 (contains nuts)	29
*agnolotti - piemonte cheese filled egg-pasta, fonduta sauce, shelled fava beans	30
*pappardelle - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage	32
*gnocchi malfatti - ricotta&semolina pillows, wild boar ragú, aromatic herbs, reggiano	33
*modenesi - prosciutto filled egg-pasta, mortadella, reggiano crema, truffle butter (contains nuts)	34
ravioli di mare - prawns-filled egg pasta, crustacean reduction, langoustines, lobster, littleneck clams	39

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

FROM LAND AND SEA

luserna - pan-seared n.z. red gurnard filet, eggplant puree, green beans, maine lobster sauce	39
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 zucchini, lemon-parsley gremolata	40
osso buco - petite veal shanks, root vegetables-nebbiolo roasting jus, grilled polenta, greens	40
controfiletto - seared center cut beef ribeye, bone marrow, beef jus reduction	65

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

clearly love - milk-clarified citrus vodka, raspberry, aperol, lemon, oloroso, assam tea syrup	19
midnight ramble* - bourbon, rye, blackberry syrup, amaro lucano, lemon, red wine float	18
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* - hayman's old tom gin, fever-tree mediterranean tonic, pink peppercorns	17
in spirit sour - star keeper local gin, apricot liqueur, amaretto, lemon, egg white	18
bear claw - whistlepig piggyback rye, amaro sibona, whistle pig barrel aged maple syrup	17
gentleman's breakfast - bone marrow infused bourbon, averna, walnut bitters	19
the winter classic - blackstrap rum, cognac, cane sugar, egg, nutmeg	19

* 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 - billecourt salmon, le reserve, mareuil-sur-ay, france nv (375ml bottle)	28/60
rosé franciacorta - contadi costaldi, lombardia, italy nv	21/84
prosecco - gasparini, veneto, italy nv	15/60
moscato d'asti - saracco, piemonte, italy 2023	15/60

WHITE

verdicchio - bucci, castelli dei jesi, marche, italy 2022	17/68
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 d'alba - giuseppe roagna, piemonte, italy 2022	16/64
pinot noir - cristom, mount jefferson cuvee, willamette valley, oregon 2021	28/112
barolo - perla terra, piemonte, italy 2019	28/112
grenache - alvaro palacios, "les terrasses", priorat, spain 2019	32/128
valpolicella - bussola, valpolicella, veneto 2017	32/128

SHERRY

sherry fino - el maestro, spain	13/gl
sherry amontillado - el maestro, spain (3oz)	15/gl
pedro jimenez px sherry - el maestro (3oz)	15/gl