



lunch, march 24<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>cavolonero</b> - tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted hazelnuts	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>minestrone</b> - organic vegetable medley soup, basil pesto	15
<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 - please allow 30 minutes

<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	27
<b>mandilli di seta</b> - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	29
<b>paccheri</b> - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	29
<b>gnocchi malfatti</b> - ricotta&semolina pillows, wild boar ragú, aromatic herbs, reggiano	33
<b>tagliolini</b> - thin egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	32
<b>pappardelle</b> - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage	32
<b>modenesi</b> - prosciutto filled egg-pasta, mortadella, reggiano crema (contains nuts)	32
<b>ravioli di mare</b> - prawns-filled egg pasta, crustacean reduction, langoustines, littleneck clams	36

**FROM LAND AND SEA**

<b>trota</b> - seared trout filet, sautéed beans, cabbage, cherry tomatoes, vermentino, parsley	29
<b>scottona</b> - thinly sliced slow-roasted beef, padano shavings, lemon-dijon dressing, kale	26
<b>cacciatora</b> - red wine bone-in roasted chicken thighs, sautéed mushrooms, cipolline	26
<b>fegato</b> - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	30
<b>polpettone</b> - oven baked turkey meatloaf, roasted parsnip purée, sauteed spinach	32
<b>porchetta</b> - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	32
<b>controfiletto</b> - seared center cut beef ribeye, nebbiolo wine reduction	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	15
<b>cavoletti</b> - charred brussels sprouts, ligurian olive oil, lemon zest	15



**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> - leopold navy strength gin, fever-tree premium tonic, pink peppercorn	17
<b>colomba</b> - corralejo silver tequila, grapefruit&lime juice, fino, agave	17
<b>in spirit sour</b> - star keeper local gin, apricot liqueur, amaretto, lemon, egg white	19
<b>bear claw</b> - whistlepig piggyback rye, amaro sibona, whistle pig barrel aged maple syrup	18
<b>cafecito</b> - sesión mocha, reposado tequila, vanilla, fresh espresso	20

\* 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> - billecart salmon, le reserve, mareuil-sur-ay, france nv (375ml bottle)	28/60
<b>rosé franciacorta</b> - contadi costaldi, lombardia, italy nv	21/84
<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, marche, italy 2022	17/68
<b>pigato</b> - la genestia, liguria, italy 2023	18/72
<b>gavi di gavi</b> - broglia, "la meirana", piemonte, italy 2023	17/68
<b>sauvignon</b> - erste neue, alto adige, italy 2023	16/64
<b>chardonnay</b> - melville, sta. rita hills, california 2023	24/96

**ROSÉ & ORANGE WINE**

<b>rosé</b> - marisa cuomo, costa d'amalfi, italy 2022	18/72
<b>orange wine</b> - ronco severo, "ramato", venezia-giulia, italy 2020	18/72

**RED**

<b>barbera d'alba</b> - giuseppe roagna, piemonte, italy 2022	16/64
<b>pinot noir</b> - cristom, mount jefferson cuvee, willamette valley, oregon 2021	28/112
<b>chianti classico</b> - felsina berardenga, toscana, italy 2022	21/84
<b>barolo</b> - perla terra, piemonte, italy 2019	28/112
<b>tempranillo</b> - marques de murrieta, reserva, rioja, spain 2014	32/128

**SHERRY**

<b>sherry fino</b> - el maestro, spain	13/gl
<b>sherry amontillado</b> - el maestro, spain (3oz)	15/gl
<b>pedro jimenez px sherry</b> - el maestro (3oz)	15/gl
<b>sherry flight of 3</b> - 1 ounce pours of fino, amontillado, and pedro ximenez	15