



dinner, april 16<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, taggia olives, lemon-chili dressing                          | 18 |
| <b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée        | 19 |
| <b>cavolonero</b> - tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted hazelnuts       | 19 |
| <b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil-champagne vinegar | 19 |
| <b>bietole</b> - marinated organic beets salad, shaved ricotta salata, pistacchio, vinaigrette              | 19 |
| <b>palàmita</b> - seared albacore, arugula, aged balsamic, endive, cucumber, shaved fennel                  | 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>prosciutto</b> - thinly sliced 22-month aged parma prosciutto, lightly fried sage dough, stracciatella   | 29 |

|                                                                                                       |    |
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| <b>brodetto</b> - steamed littleneck clams, salt spring mussels, garbanzo beans, clam broth, crostini | 26 |
| <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**

please allow up to 30 minutes to bake

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <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**

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|------------------------------------------------------------------------------------------------------------|----|
| <b>mandilli di seta</b> - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano      | 29 |
| <b>gnocchi malfatti</b> - ricotta&semolina pillows, spicy creamy nduja sauce, tomato passata, padano       | 30 |
| <b>casonzei</b> - beef&pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano (contains nuts) | 31 |
| <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, truffle butter (contains nuts)  | 34 |
| <b>tagliatelle</b> - long egg-pasta, castelrosso fonduta, aromatic herbs, wild boar, reggiano              | 34 |
| <b>ravioli di mare</b> - prawns-filled egg pasta, crustacean reduction, langoustines, littleneck clams     | 37 |

**FROM LAND AND SEA**

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| <b>luserna</b> - pan-seared n.z. red gurnard filet, cherry tomato, green cabbage, eggplant puree      | 39 |
| <b>fegato</b> - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic                   | 30 |
| <b>porchetta</b> - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery | 32 |
| <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, grilled polenta  | 46 |
| <b>scottadito</b> - seared lamb loin chops, parsnip puree, roasted zucchini, lemon-parsley gremolata  | 40 |
| <b>controfiletto</b> - seared center cut beef ribeye, bone marrow, beef jus reduction                 | 65 |

**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>cavoletti</b> - charred brussels sprouts, ligurian olive oil, lemon zest               | 16 |
| <b>cipolline</b> - balsamico-braised cipollini onions, agro-dolce                         | 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> - 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> - rye, amaro sibona, whistle pig barrel aged maple syrup                     | 18 |
| <b>gentleman's breakfast</b> - bone marrow infused bourbon, averna, walnut bitters            | 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> - billecourt 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 genestria, 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 classsico</b> - felsina berardenga, toscana, italy 2022                 | 21/84  |
| <b>carmenere</b> - inama, veneto, italy 2022                                       | 18/72  |
| <b>barolo</b> - perla terra, piemonte, italy 2019                                  | 28/112 |

**SHERRY**

|                                                                                   |       |
|-----------------------------------------------------------------------------------|-------|
| <b>sherry fino</b> - el maestro, spain (3oz)                                      | 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    |