



lunch, may 2nd 2025

START OR SHARE

peperú - soft cheese stuffed sweet peppers, shaved grana, arugula oil	13
insalata - wild arugula, shaved fennel, oranges, 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	18
cavolonero - tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted hazelnuts	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée	18
palàmita - seared albacore, arugula, aged balsamic, shaved fennel, endive	19
bietole - marinated organic beets salad, shaved goat cheese, pistacchio, vinaigrette	20
prosciutto - thinly sliced 22-month aged parma prosciutto, lightly fried sage dough, stracciatella	29
brodetto - steamed littleneck clams, salt spring mussels, garbanzo beans, clam broth, crostini	26
minestrone - organic vegetable medley soup, basil pesto	15
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

recco's style hand stretched unleavened dough - please allow 30 minutes

tradizionale - crescenza cheese, 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

arrabbiata - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano	27
mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	29
paccheri - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	30
tagliolini - thin egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	32
vesuviotti - swirl extruded eggless pasta, roasted duckling sugo, natural jus, padano	32
pappardelle - taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage	32
gnocchi malfatti - ricotta&semolina pillows, wild boar sugo, holiday spices, grana padano	33
agnolotti del plin - braised dry aged beef short ribs filled egg-pasta, beef jus, grana padano crema	35
modenesi - prosciutto filled egg-pasta, mortadella, reggiano crema, truffle butter (contains nuts)	32
ravioli di mare - prawns-filled egg pasta, crustacean reduction, langoustines, littleneck clams	36

FROM LAND AND SEA

trota - seared trout filet, sautéed beans, cabbage, cherry tomatoes, vermentino, parsley	29
scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon dressing, kale	26
cacciatore - red wine bone-in roasted chicken thighs, sautéed mushrooms, cipolline	26
fegato - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	30
polpettone - oven baked turkey meatloaf, lentils	32
porchetta - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	32
controfiletto - seared center cut beef ribeye, nebbiolo wine reduction	54

VEGETABLES & CONTORNI

ortaggi - steamed green kale, green chard, spinach, shallots, lemon	13
patate - oven-roasted yukon-gold potatoes, spicy thyme-rosemary ligurian olive oil	14
cavolfiore - smoky paprika dusted roasted cauliflowers, almond-lemon aioli	15
cavoletti - charred brussels sprouts, ligurian olive oil, lemon zest	15



COCKTAILS

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* - leopold navy strength gin, fever-tree premium tonic, pink peppercorn	17
colomba - corralejo silver tequila, grapefruit&lime juice, fino, agave	17
in spirit sour - star keeper local gin, apricot liqueur, amaretto, lemon, egg white	19
vespa martini - plymouth gin, cherry aperitivo, dolin blanc sweet vermouth	18
bear claw - rye, amaro sibona, whistle pig barrel aged maple syrup	18
gentleman's breakfast - bone marrow infused bourbon, averna, walnut bitters	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
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 genestria, liguria, italy 2023	18/72
falanghina - sacco, "aleis", puglia, italy 2021	17/68
gavi di gavi - la mesma, black label, piemonte, italy 2019 (certified organic)	18/72
sauvignon - erste neue, alto adige, italy 2023	16/64

ROSÉ & ORANGE WINE

rosé - gd vajra, "rosabella", piemonte, italy 2024	17/68
orange wine - ronco severo, "ramato", venezia-giulia, italy 2020	18/72

RED

barbera d'alba - giuseppe roagna, piemonte, italy 2022	16/64
pinot noir - cristom, mount jefferson cuvee, willamette valley, oregon 2023	28/112
chianti classsico - felsina berardenga, toscana, italy 2022	21/84
carmenere - inama, veneto, italy 2022	18/72
nebbiolo - le pianelle, "al forte", coste della sesia, alto piemonte 2020	28/112

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
sherry flight of 3 - 1 ounce pours of fino, amontillado, and pedro ximenez	15