



dinner June 15th, 2025

START OR SHARE

peperú - soft cheese stuffed sweet peppers, shaved grana, arugula oil	13
ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	20
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil-champagne vinegar	20
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée	20
insalata - wild arugula, shaved fennel, taggia olives, lemon-chili dressing	20
cavolonero - tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted hazelnuts	20
bietole - marinated organic beets salad, shaved ricotta salata, pistachio, vinaigrette	20
palàmita - seared albacore, arugula, aged balsamic, endive, shaved fennel	22
scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon dressing, kale	26
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.

HANDCRAFTED PASTA

mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	29
casonzei - beef & pork sausage-filled egg-pasta, brown butter, pancetta, sage, padano (contains nuts)	31
tagliolini - thin egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	32
gnocchi malfatti - ricotta & semolina pillows, aromatic spices, oxtail sugo, grana padano	34
modenesi - prosciutto filled egg-pasta, reggiano crema, mortadella, truffle butter (contains nuts)	34
agnolotti del plin - braised dry aged beef short rib filled egg-pasta, beef jus, grana padano	35
ravioli di mare - prawns-filled egg pasta, crustacean reduction, langoustines, littleneck clams	37
porcini pasta - large egg-pasta, tagliatelle, fresh porcini, vermentino, ligurian olive oil, spruce tip	37

LIGURIAN FOCACCINA

please allow up to 30 minutes

tradizionale - crescenza cheese, baby wild arugula, extra virgin olive oil	25
pizzata - crescenza, crushed san marzano tomatoes, sicilian anchovies, capers, oregano	27
funghi - crescenza, velvet pioppini mushrooms, extra virgin olive oil, italian parsley	29

FROM LAND AND SEA

luserna - pan-seared imported red gurnard filet, cherry tomato fennel broth, green cabbage, vermentino	41
fegato - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	32
porchetta - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	33
polpettone - oven baked turkey meatloaf, parsnips puree, sauteed fresh porcini, natural jus	36
scottadito - seared lamb loin chops, parsnip purée, roasted zucchini, lemon-parsley gremolata	42
guanciole - nebbiolo slow-braised beef cheeks, tomato, root vegetables, buck wheat polenta	43
controfiletto - seared center cut beef ribeye, bone marrow, beef jus reduction	67

VEGAN & VEGETABLES & CONTORNI

frittura - beer-battered fried baby leeks, genovese style chickpea fritters	22
ortaggi - steamed green kale, green chard, spinach, shallots, lemon	14
patate - oven-roasted yukon-gold potatoes, spicy thyme-rosemary ligurian olive oil	15
cavolfiore - smoked paprika roasted cauliflowers, almond-lemon aioli	16
cavoletti - charred brussels sprouts, ligurian olive oil, lemon zest	16
cipolline - balsamico-braised cipollini onions, agro-dolce	18



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
gin and tonic* - plymouth gin, fever-tree premium tonic, pink peppercorn	17
angelino sour - plymouth gin, crème de violette, pineapple, orgeat, lemon, egg white, chartreuse	18
colomba - corralejo silver tequila, grapefruit & lime juice, fino, agave	18
hibiscus marg - blanco tequila, hibiscus, lime, amontillado, jamaican bitters, fire water	18
staschisc - spicy mezcal, aperol, lime, agave, basil, rhubarb bitters	17
hidden gem negroni - mezcal, bordiga bianco vermouth, suze, meletti	17
bear claw - rye, amaro sibona, whistle pig barrel aged maple syrup	18
gentleman's breakfast - bone marrow infused bourbon, averna, walnut bitters	19
house old fashioned - pinhook bourbon, centum herbis bitters, demerara	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
birra dell' eremo - fuoco, tripel style ale, italy 8.5% (500ml)	15
north coast old rasputin - russian imperial stout, california, usa 9.0%	12
peroni n/a - alcohol-free, rome, italy 0.0%	9

SPARKLING

champagne - collet, "art deco" brut premier cru, ay, france nv	28/112
rosé franciacorta - contadi costaldi, lombardia, italy nv	21/84
prosecco - gasparini, "superiore brut," d.o.c.g., veneto, italy nv	15/60
moscato d'asti - saracco, piemonte, italy 2023	15/60

WHITE

friulano - borgo conventi, collio, friuli, italy 2022	16/64
pigato - la genestria, liguria, italy 2023	18/72
gavi di gavi - broglia, "la meirana", piemonte, italy 2023	17/68
sauvignon - erste neue, alto adige, italy 2023	16/64

ROSÉ & ORANGE

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

RED

barbera d'alba - giuseppe roagna, piemonte, italy 2021	16/64
pinot noir - cristom, mount jefferson cuvee, willamette valley, oregon, usa 2023	28/112
carmenere - inama, veneto, italy 2022	18/72
barolo - mauro veglio, "la morra", piemonte, italy 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