



lunch, June 16th, 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	18
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil-champagne vinegar	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée	18
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	18
cavolonero - tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted hazelnuts	18
palàmita - seared albacore, arugula, aged balsamic, shaved fennel, endive	19
bietole - marinated organic beets salad, shaved ricotta salata, 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.

HANDCRAFTED PASTA

arrabbiata - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano	28
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
tortelloni - piemontese cheese filled egg-pasta, fava beans&pecorino romano	30
tagliolini - thin egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	32
modenesi - prosciutto filled egg-pasta, reggiano crema, mortadella, truffle butter (contains nuts)	32
gnocchi malfatti - ricotta & semolina pillows, aromatic spices, oxtail ragu, grana padano	33
porcini pasta - taggia olives speckled large egg-pasta, fresh porcini, vermentino, spruce tip	37

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

FROM LAND AND SEA

scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon dressing, kale	26
cacciatora - red wine roasted bone-in chicken thighs, sautéed mushrooms, cipolline	26
trota - seared trout filet, sautéed beans, cabbage, cherry tomatoes, vermentino, parsley	29
fegato - sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	30
polpettone - oven baked turkey meatloaf, parsnips puree, sauteed spinach, natural jus	32
porchetta - slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	33
controfiletto - seared center cut beef ribeye, nebbiolo wine reduction	55

VEGAN & VETABLES & CONTORNI

frittura - beer-battered fried baby leeks, genovese style chickpea fritters	22
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
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%	11
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 nv	21/84
prosecco - gasparini, veneto nv	15/60
moscato d'asti - saracco, piemonte 2023	15/60

WHITE

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

ROSÉ

rosé - gd vajra, "rosabella", piemonte 2024	17/68
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RED

barbera d'alba - giuseppe roagna, piemonte 2021	16/64
pinot noir - cristom, mount jefferson cuvee, willamette valley, oregon 2023	28/112
sangiovese - avignonesi, vino nobile di montepulciano, toscana 2022	18/72
carmenere - inama, veneto 2022	18/72
barolo - mauro veglio, "la morra", 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, spain (3oz)	15/gl