

lunch september 30th, 2026

START OR SHARE

peperú	soft cheese stuffed sweet peppers, shaved grana, arugula oil	14
insalata	wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	19
cremosella	creamy mozzarella, kale salad, green beans, ligurian olive oil-champagne vinegar	20
indivia	belgium endive salad, chickpea panisette, padano shavings, lemon-mustard dressing	20
cavolonero	tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted hazelnuts	19
sanremese	marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, frisée	19
ortolana	field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette	19
bietole	marinated organic beets salad, shaved ricotta salata, pistacchio, vinaigrette	22
palàmita	seared albacore, arugula, aged balsamic, endive, shaved fennel	23
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	31
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

SEMOLINA PASTA

arrabbiata	gragnano pasta, spicy tomato passata, ricotta crema, pecorino romano	29
paccheri	gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano	30
vesuviotti neri	extruded squid ink emolina pasta, bell pepper cream, langoustines vodka sauce	33

HANDCRAFTED PASTA

mandilli di seta	handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano	30
gnocchi malfatti	ricotta & semolina pillows, cheese fonduta di castellosso	30
tagliatelle	long egg-pasta, shiitake mushrooms, mascarpone, bell peppers crema, reggiano	32
modenesi	prosciutto filled egg-pasta, reggiano crema, housemade truffle butter <i>(contains nuts)</i>	32
tagliolini	thin egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes	34
pappardelle	taggia olives speckled large egg-pasta, vermentino-braised rabbit sugo, sage	35
ravioli di mare	prawns-filled egg pasta, crustacean reduction, langoustines, littleneck clams	35

LIGURIAN FOCACCINA

recco's style hand stretched unleavened dough - please allow 25-30 minutes

tradizionale	crescenza cheese, 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	30

FROM SEA AND LAND

trota	seared trout filet, sautéed sugar snap peas, cabbage, cherry tomatoes, vermentino, parsley	29
cacciatora	red wine bone-in roasted chicken thighs, sautéed mushrooms, cipolline	26
scottona	thinly sliced slow-roasted beef, padano shavings, lemon-dijon dressing	27
polpettone	oven baked turkey meatloaf, chili flakes, eggplant purée, spinach, natural jus	33
fegato	sautéed calf liver, caramelized onion, sage, spinach, aged balsamic	34
porchetta	slow-roasted pork belly italian style, sautéed fennel, carrots, red onions, celery	34
guanciolina	nebbiolo slow-braised beef cheek, nebbiolo wine sauce, sugar snap peas, cabbage	42
controfiletto	seared center cut beef ribeye, nebbiolo wine reduction	65

VEGAN & VEGETABLES & CONTORNI

patate	oven-roasted yukon-gold potatoes, spicy thyme-rosemary ligurian olive oil	16
cavolfiore	smoky paprika dusted roasted cauliflowers, almond-lemon aioli	17
cavoletti	charred brussels sprouts, ligurian olive oil, lemon zest	20
frittura	beer-battered fried leeks, genovese style chickpea fritters	24

COCKTAILS & MOCKTAILS

it's the spritz	st germaine elderflower liqueur, bianco vermouth, suze, prosecco	17
tokyo drift**	toki japanese whisky, fever tree yuzu lime soda, honey, lemon	19
gin rosa**	gin, aperol, orgeat almond liqueur, lemon	17
hibiscus marg**	mi campo silver tequila, hibiscus, lime, cointreau, jamaican bitters, fire water	18
staschisc	spicy catedral mezcal, aperol, lime, agave, basil, rhubarb bitters	17
velluto rosso (sour)	meyer lemon vodka, raspberry rhubarb syrup, lemon, egg white, strega	19
caribbean rizz	diplomatico esclusiva rum, orange curacao, pineapple, lime, velvet falernum	18
oaxacan blvd (negroni)	ilegal reposado mezcal, aguila real, curacao, campari, carpano antica	21
gentleman's breakfast	bone marrow infused old forester bourbon, averna, walnut bitters	19
THE old fashioned	pinhook 4 yr bourbon, centum herbis bitters, demerara	20

** can be made non-alcoholic using ritual alternative tequila or amass riverine

SPARKLING

champagne	charles heidsieck, "special reserve," brut, france nv	28
rosé franciacorta	contadi costaldi, lombardia nv	21
prosecco	bortolomiol, "prior" millesimato, valdobbiadene superiore d.o.c.g., veneto 2024	16
moscato d'asti	saracco, piemonte 2023	16

WHITE

arneis	giovanni almondo, vigne sparse, piemonte 2025	18
pigato	la genestria, liguria 2023	18
gavi di gavi	broglia, "la meirana", piemonte 2024	17
sauvignon	corvee, "bisu", trentino 2023	17

ROSÉ & ORANGE

rosé	gd vajra, "rosabella", piemonte 2025	18
orange wine	ronco severo, friuli 2020	18

RED

grignolino (chilled red)	braida, "limonte", piemonte 2024	19
dolcetto d'alba	ascheri, langhe, piemonte 2024	15
pinot noir	leon beyer, alsace, france 2019	25
sangiovese	lungarotti, rubesco, toscana 2022	18
barolo	perla terra, piemonte 2021	28
montepulciano d'abruzzo	francesco cirelli, "anfora," abruzzo 2022	23
tempranillo	la rioja alta, gran reserva 904, rioja, spain 2011	coravin 3 oz pour ~ 25 6 oz pour ~ 50

BEER

dolomiti	"pils," blond lager, veneto, italy 4.9%	12
menabrea	ambrata, italy 5.0%	12
allagash white	belgian style wheat, maine, usa 5.1%	12
north coast pacific magic	ipa, california, usa 6.8%	11
peroni n/a	alcohol-free, rome, italy 0.0%	10

NON-ALCOHOLIC BEVERAGES

soda cans	sprite ginger ale diet coke	7	iced tea (refillable)	8
mexican coke		9	arnold palmer lemonade	9
italian cola	abita root beer	8		