



antipasti

Calamari alla Ligure 19
*calamari stuffed with spinach,
capers, breadcrumbs,
& taggiasca olives
over tomato sauce*

Tartare di Salmone 19
*fresh salmon, ginger-marinated mango,
guacamole, seaweed, lemon dressing*

Panissa e Stracciatella 20
*traditional Ligurian chickpea croquettes,
stracciatella cheese, speck*



bruschette

Classica 11
tomatoes, basil, evoo

Pesto e Ricotta 13
basil pesto, ricotta

Funghi e Tartufo 16
*stracciatella, mushrooms,
black truffle spread*



insalate

chicken 5 | shrimp 6

Mista 11
*mixed greens, cherry tomato,
red onion, cucumber,
balsamic vinaigrette*

Carciofini 11
*arugula, marinated roman
artichokes, shaved parmigiano
reggiano, lemon dressing*

Bietole e Caprino 17
*garlic & mint marinated beets,
toasted almonds, frisée lettuce,
goat cheese, guacamole*

Pere 17
*red wine poached pears,
frisée lettuce, walnuts, gorgonzola,
pancetta, balsamic dressing*

Cesarina 18
*tuscan kale, grilled chicken,
shaved parmigiano reggiano,
caesar dressing*

Zuppe 11
broccoli puree,
*potato leek,
or minestrone*

Tortino di Melanzane 12
*oven-roasted eggplant
parmigiana cupcake*

Polpette 12
*veal beef pork
meatballs in
tomato sauce*





pasta

Gluten Free 2
Whole Wheat 3

Rigatoni alla Bolognese 21
veal beef pork ragu

Linguine Vongole 22
*clams, white wine, cherry tomatoes,
garlic, red pepper flakes*

Lasagna alla Genovese 23
*traditional basil pesto, besciamella,
diced potatoes, string beans
(no pasta substitutions)*

Trofie del Golfo Ligure 25
*short & twisted Ligurian pasta with a
seafood ragu of clams, mussels,
shrimp, calamari*

Ravioli al Brandacujun 25
*homemade ravioli of cod, olives, potatoes,
shrimp & cherry tomato sauce*



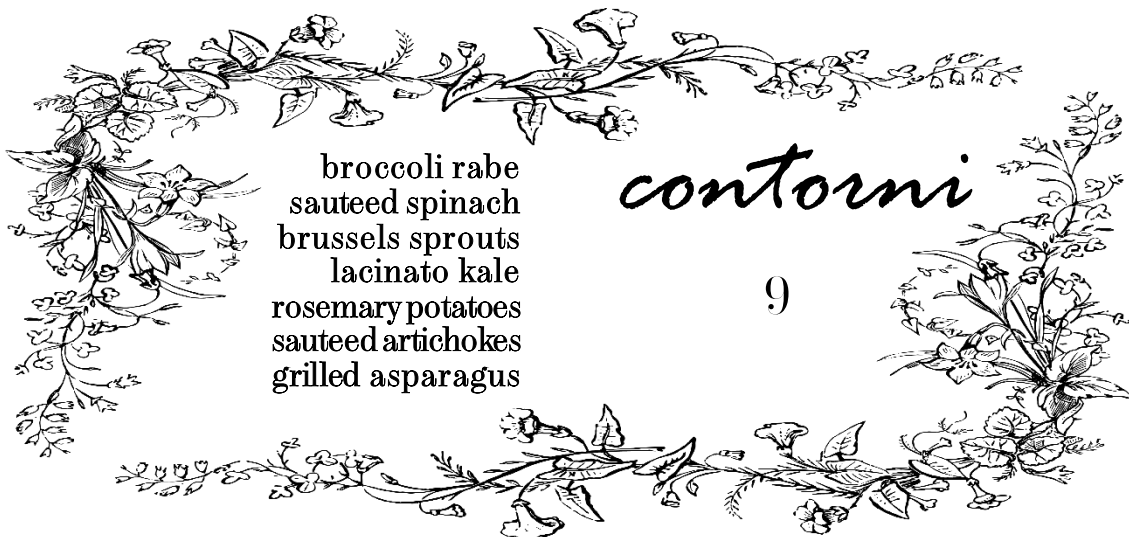
carne e pesce

Involtini di Pollo 26
*chicken breast filled with fontina cheese &
spinach in white wine served with
asparagus & potatoes*

Dentice al Cartoccio 28
*red snapper baked in foil with artichokes,
potatoes, taggiasca olives, garlic, white wine*

Polpo della Riviera 30
*grilled octopus over spicy chickpea puree,
roasted potatoes, broccoli rabe*

Tagliata al Pepe Verde 32
*grilled skirt steak, green peppercorn &
dijon mustard cream sauce, served with
mashed potatoes & spinach*



broccoli rabe
sauteed spinach
brussels sprouts
lacinato kale
rosemary potatoes
sauteed artichokes
grilled asparagus

contorni

pizze rosse

tomato sauce & fiordilatte base

Margherita 16

Vegetariana 18

*eggplant, roasted red peppers,
mushrooms, spinach*

Piccante 18

italian spicy soppressata

Bufala 18

*imported bufala mozzarella, cherry
tomatoes, fresh basil (no fiordilatte)*

Montanara 21

*porcini mushroom puree, shiitake
mushrooms, sweet Italian sausage*

Quattro Stagioni 21

*artichokes, mushrooms,
black olives, Italian ham*

Calzone 21

*tomato sauce, fiordilatte,
ricotta cheese, broccoli rabe,
sweet italian sausage*

Emilia 22

*prosciutto di parma, arugula,
shaved parmigiano reggiano*

Honeymoon 22

*sweet italian sausage,
spicy soppressata,
Mike's Hot Honey,
salted ricotta cheese*



Prosciutto di Parma 5
Sausage, Soppressata, Ham 3
Additional Toppings 2

pizze bianche

fiordilatte base

Quattro Formaggi 18

*fiordilatte mozzarella, fontina,
gorgonzola, pecorino*

Sangio 17

*fresh tomatoes, basil,
pecorino cheese, black pepper*

Piemonte 20

*ricotta cheese, sauteed mixed
mushrooms, white truffle oil*

Bardineto 22

*porcini mushroom cream, rosemary,
blueberry compote, stracchino cheese*

Bologna 22

*pistachio pesto, mortadella, stracciatella
cheese, pistachio crumble*

