

# MORINI

## BRUNCH

### EGGS

#### MARANELLO\* 17

poached eggs, tigelle bread, hollandaise sauce, spiced sausage

#### DANTE\* 18

poached eggs, house-cured lox, tigelle bread  
squacquerone, hollandaise sauce

#### PURGATORIO\* 17

baked eggs, tomato, bread, parmigiano

#### EGGS YOUR WAY\* 18

three eggs, tigelle bread, fresh fruit, choice of two sides

#### FRITTATA DEL GIORNO 17

seasonal market fillings

### BRUNCH ENTRÉES

#### FRITELLA 15

oversized pancake, maple mascarpone  
caramelized seasonal fruit

#### BACCALA MANTECATO 15

creamy salted cod, fried eggs, crostini

#### WHITE LABEL BURGER\* 24

8 oz dry-aged LaFrieda prime burger, speck & tomato crema  
taleggio cheese, parmigiano onion rings  
{ add an egg \$2 }

#### INSALATA DI BISTECCA E UOVA\* 23

hanger steak, fried egg, warm radicchio  
charred onion, pancetta, croutons, balsamico

### SIDES 9

housemade **Pancetta** \* **Cotechino** spiced pork sausage

**Salsiccia Morini** sweet sausage \* parmigiano **Potatoes**

### JUICE 5

peach \* pear \* apricot

{ FRESHLY SQUEEZED orange \* grapefruit }

## FEATURED BEVERAGES

### BLOODY MARYS 12

**CLASSIC** belvedere vodka, rosemary

**MARE** bombay dry gin, seafood skewer, clam shot

**MARINATO** belvedere vodka, house pickles, pickle shot

**DEL GIARDINO** ford's gin, carrot & tomato juice, olive brine, fresno pepper, pink peppercorns

### COCKTAILS

**CAFÉ NEGRONI** campari, punt e mes, el dorado dark, borghetti, espresso 12

**APEROL MIMOSA** prosecco, aperol, orange juice, peychauds 12 | 38

## BATTILARDO

### CURED MEATS, CHEESES & SPREADS

11 FOR ONE 24 FOR THREE 33 FOR FIVE

### CURED SLICED MEATS

**Prosciutto** di Parma 24 month

**Speck** smoked prosciutto

**Felino** "King of Salame"

**Mortadella** delicate pork roll

**Bresaola** air dried beef

**Sopressata** sweet cured pork sausage

### CHEESES

**Squacquerone** cow, soft

**Casatica di Bufala** buffalo, soft

**Capra Sarda** goat, hard

**Middlebury Blue** cow, semi-soft, raw

**Parmigiano Reggiano** cow, hard, raw

### SPREADS

**Smoked Trout** olives & sour cream

**Fegatini** duck liver mousse, passito wine

**Parmigiano "Gelato"** aged balsamic

## STARTERS & SALADS

### MISTA 11

mixed lettuces, shaved vegetables, candied walnuts  
robiolina crostini, shallot red wine vinaigrette

### RUCOLA 13

wild arugula, plums, crispy speck  
ricotta salata, lambrusco vinaigrette

### MARE 17 | 27

adriatic-style seafood salad, olives, lemon, capers

### FRITTO MISTO 14

shrimp, calamari, white fish, cauliflower  
spicy pomodoro

### TORTELLINI IN BRODO 13

traditional meat-filled ravioli, rich chicken broth

### POLPETTINE 15

prosciutto & mortadella meatballs  
simmered in tomato sauce

## FRESH PASTAS

### RAVIOLO\* 22

egg, sheep's milk ricotta & pea-filled pasta  
brown butter, morel mushrooms

### RIGATONI 20

wild mushroom sugo, rosemary oil

### SPALLINA 23

double ravioli, squacquerone cheese  
rabbit, fava beans, saba

### TORCIA 23

squid ink pasta, seppia & shrimp ragù

### CAPPELLETTI 23

truffled ricotta ravioli, melted butter, prosciutto

### GARGANELLI 21

pasta quills, cream, peas, truffle butter  
prosciutto

### TAGLIATELLE 22

bolognese ragù, parmigiano



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*