

# MORINI

## LUNCH



### FEATURED BEVERAGES

#### COCKTAILS

##### Café Negroni 12

campari, punt e mes, el dorado dark, borghetti, espresso

##### Aperol Mimosa 12

prosecco, aperol, orange juice, peychauds

#### WHITE WINE

**Albana** | Tre Monti 2015 10/14/49 (ltr)

**Toscana Bianco** | Podere Sanguinetto 2011 10/14/45 (btl)

#### RED WINE

**Sangiovese** | Tre Monti 2015 10/14/49 (ltr)

**Pinot Noir** | Via Marchesi 2014 10/14/45 (btl)

PLEASE SEE THE WINE LIST FOR OUR FULL SELECTION



### SALUMI & FORMAGGI

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

#### CHEESES

**Squacquerone** cow, soft

**Casatica di Bufala** buffalo, soft

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

**Capra Sarda** goat, hard

**Parmigiano "Gelato"** aged balsamic

### TWO-COURSE LUNCH \$29

choice of any APPETIZER, plus any SALAD, SANDWICH, or PASTA

#### APPETIZERS

##### BURRATA 12

creamy mozzarella, strawberries, crispy prosciutto

##### VONGOLE 14

clams, leeks, calabrian chile  
white wine, crostini

##### FRITTO MISTO 14

shrimp, calamari, white fish  
cauliflower, spicy pomodoro

##### TORTELLINI IN BRODO 13

traditional meat-filled ravioli, rich chicken broth

##### QUAGLIA SALTIMBOCCA 15

prosciutto-wrapped quail, charred frisee  
red plums, vin cotto

##### POLPETTINE 15

prosciutto and mortadella meatballs  
simmered in tomato sauce

#### SALADS

##### MISTA 11/15

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

##### CACIO e PEPE\* 15

romaine lettuce, garlic breadcrumbs  
parmigiano, anchovy vinaigrette

##### MARE 17/27 TWO-COURSE SUPPLEMENT +4

adriatic-style seafood salad  
olives, lemon, capers, celery

##### BISTECCA e UOVO\* 23

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

#### SANDWICHES

##### PANINI ROMAGNA 16

mozzarella di bufala, marinated peppers  
olivata, arugula  
add prosciutto +3

##### TOSCANO 16

tigelle sliders, roasted hampshire pork, arugula  
cracklings, salsa verde

##### PANINI PETRONIANA 19

veal cutlet, prosciutto, parmigiano  
truffle cream, spinach

##### WHITE LABEL BURGER\* 24

TWO-COURSE SUPPLEMENT +4

8 oz dry-aged LaFrieda prime burger, speck & tomato crema, taleggio cheese, parmigiano onion rings  
add egg +2

#### HOUSEMADE PASTAS

##### TORTELLI 21

ricotta & mozzarella di bufala ravioli  
pomodoro, basil

##### RIGATONI 20

wild mushroom sugo, rosemary

##### CAPPELLETTI 23

truffled ricotta ravioli, prosciutto, butter

##### GARGANELLI 21

pasta quills, cream, peas, truffle butter, prosciutto

##### TORCIA 23

squid ink pasta, seppia & shrimp ragù

##### FUSILLI 23

neopolitan pork shoulder ragù, robiolina cheese

##### TAGLIATELLE 22

bolognese ragù, parmigiano

#### FISH & MEAT

NOT INCLUDED IN TWO-COURSE LUNCH

##### BRODETTO 26

adriatic-style seafood soup of shrimp  
fish, clams, mussels, scallops

##### SALMONE\* 24

seared salmon, grilled asparagus  
spring onion yogurt, caper vinaigrette

##### POLLO 23

brick oven-roasted half chicken  
charred spring onions  
royal trumpet mushrooms, salsa verde

##### BISTECCA\* 29

grilled hanger steak, roasted baby carrots  
sugar snap peas, herb butter

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