

MORINI

LUNCH



FEATURED BEVERAGES

COCKTAILS

Café Negroni 13

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

Aperol Mimosa 13

prosecco, aperol, orange juice, peychauds

WHITE WINE

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

RED WINE

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

PLEASE SEE THE WINE LIST FOR OUR FULL SELECTION



SALUMI & FORMAGGI

12 FOR ONE 25 FOR THREE 35 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

butternut squash, brown butter
crispy prosciutto, aged balsamic

CROSTINI di FEGATINI 13

duck liver mousse, passito wine, onion agrodolce

COZZE 14

steamed mussels, arrabbiata sugo

TORTELLINI EN BRODO 13

traditional meat-filled ravioli, rich chicken broth

FRITTO MISTO 14

shrimp, calamari, white fish
lemon, spicy pomodoro

QUAGLIA SALTIMBOCCA 15

prosciutto-wrapped quail, charred frisée
figs, vin cotto

POLPETTINE 15

prosciutto and mortadella meatballs
simmered in tomato sauce

SALADS

MISTA 12 | 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

HOUSEMADE PASTAS 22

TORTELLI

ricotta & mozzarella di bufala ravioli
pomodoro, basil

RIGATONI

wild mushroom sugo, rosemary

CAPPELETTI

truffled ricotta ravioli, prosciutto, butter

GARGANELLI

pasta quills, cream, radicchio, truffle butter
prosciutto

TORCIA

squid ink pasta, seppia & shrimp ragù

FUSILLI

neopolitan pork shoulder ragù, robiolina cheese

TAGLIATELLE

bolognese ragù, parmigiano

SANDWICHES

PANINI ROMAGNA 16

fresh mozzarella, marinated peppers
olivata, arugula
add prosciutto +3

TRE PICCOLI PORCELLINI 18

mortadella, pancetta, smoked prosciutto cotto
provolone, potato cake, fried egg
romesco sauce, house-made bun

PANINI PETRONIANA 19

veal cutlet, prosciutto cotto, 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

FISH & MEAT

NOT INCLUDED IN TWO-COURSE LUNCH

SALMONE* 24

seared salmon, butternut squash caponata, saba

POLLO 23

brick oven-roasted half chicken, gaeta olives
lemon, capers, potatoes

BISTECCA* 29

grilled hanger steak, sautéed root vegetables
bone marrow, jus

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

CHEF & OWNER *Michael White*

EXECUTIVE CHEF *Bill Dorrler*

CHEF DI CUCINA *Cesar Guadarrama*