

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

INSALATA di ANGURIA 13
watermelon, marinated heirloom tomatoes, saba

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 frisée
stone fruit, 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, balsamic

HOUSEMADE PASTAS

TORTELLI 21
ricotta & mozzarella di bufala ravioli
pomodoro, basil

RIGATONI 21
wild mushroom sugo, rosemary

CAPPELLETTI 23
truffled ricotta ravioli, prosciutto, butter

GARGANELLI 22
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

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

FISH & MEAT

NOT INCLUDED IN TWO-COURSE LUNCH

BRODETTO 26
adriatic-style seafood soup of shrimp
fish, clams, mussels, scallops

SALMONE* 24
seared salmon, baby green zucchini
scallion yogurt, caper vinaigrette

POLLO 23
brick oven-roasted half chicken
pattypan squash, royal trumpet mushrooms
salsa verde

BISTECCA* 29
grilled hanger steak, roasted baby carrots
wax beans, herb butter

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