

## Cocktails

14 EACH

### CLASSIC MIMOSA

prosecco, orange juice

### LEMOZA MIMOSA

prosecco, lemonade, blueberry

### STRAWBERRY MIMOSA

prosecco, strawberry preserve

### BELLINI

prosecco, peach

### MORINI BLOODY MARY

vodka, morini blend bloody mary, olive, salt rim

### BLOODY MARIA

tequila blanco, morini bloody mary, lime, olive, tajin-salt rim

### GIVE ME A BLOODY BEER

lager, morini bloody mary mix, lime, salt & cayenne pepper rim

### Bottomless Brunch

25

CHOICE OF BRUNCH COCKTAIL

available for 1.5 hours

## ANTIPASTI

### MISTA 15

mixed greens, fennel, cucumber, carrot, bell pepper  
champagne vinaigrette, robiolina crostini

### ROMANA 16

romaine, anchovy vinaigrette, crispy capers, parmigiano  
mollica

### BURRATA 18

marinated tomato confit, basil, aged balsamic, olive oil  
crostini  
add prosciutto +8

### CALAMARI FRITTI 18

pomodoro, calabrian chili, lemon crema

### POLPETTINE \* 18

prosciutto & mortadella meatballs, pomodoro, parmigiano

# MORINI

## BRUNCH

## PIETANZE

### OMELETTE 18

sausage, spinach, tomato, parmigiano  
choice of: crispy potatoes • side salad

### BENEDICT 18

tigelle, poached eggs, prosciutto cotto, spinach  
hollandaise

### EGGS IN PURGATORY 18

poached eggs, spicy pomodoro, olives, capers  
crispy polenta, mozzarella

### FRENCH TOAST 18

brioche, strawberries, whipped cream, maple syrup

### BRANZINO 41

mediterranean sea bass, broccolini  
red pepper pesto, salmoriglio, preserved lemon

### STEAK AND EGGS 25

ribeye, over easy eggs, crispy potatoes  
horseradish gremolata

## OYSTERS HALF DOZEN 20 | DOZEN 38

lambrusco mignonette &  
calabrian chili cocktail sauce

\*This item contains nuts.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness, especially if you  
have a medical condition

## BATTILARDO

CHOICE OF 1 • 14 | CHOICE OF 2 • 20

CHOICE OF 3 • 26

## SALUMI

Prosciutto di Parma

Capocollo

Mortadella con Pistacchio\*

Salami Picante

## FORMAGGI

Parmigiano Reggiano, cow hard

Robiolina cow, goat & sheep's, soft

Molaterno Pecorino sheep, firm

Gorgonzola Dolce cow, blue



## PASTA

### FATTA IN CASA

### SPAGHETTI 22

pomodoro, basil

add smoked eggplant "meatballs" +8 • add burrata +9  
add meatballs +9

### CHITTARA 36

lobster, shrimp, pomodoro, chili, garlic, tarragon

### GARGANELLI 29

prosciutto, english peas, truffle crema

### CAPPELLETTI 29

truffled ricotta ravioli, prosciutto

### TAGLIATELLE 29

bolognese, parmigiano



EXECUTIVE CHEF Bill Dorler

CHEF DI CUCINA Jon Rice