



# MORINI

## CHRISTMAS EVE

\$70PP 3- COURSE MENU | \$35PP CHILDREN 10 AND UNDER

### PER COMINCIARE BATTILARDO E FORMAGGI

CURED SLICED MEATS +  
SPREADS SERVED WITH  
GRILLED BREAD

CHOICE OF  
ONE 11, THREE 26, FIVE 37



**Prosciutto di Parma** 20-month

**Sopressata** spicy pork salame

**Bresaola** air dried beef

**\*Mortadella** delicate pork roll

**Trota smoked** trout, olives, sour cream

**Whipped Ricotta** olive oil, black pepper

**Parm "Gelato"** aged balsamico

**Pecorino al Tartufo** sheep's milk,  
black truffle

**Parmigiano Reggiano** 24-month,  
cow's milk, firm

**Gorgonzola Dolce** cow's milk, semi-soft

**Robiola** cow and sheep's milk, soft

### FIRST COURSE

CHOICE OF

#### INSALATA AL TARTUFO

escarole, radish, truffle vinaigrette, parmigiano

#### MARE

chilled seafood salad, castelvetrano olives, shaved fennel

#### POLPETTINE

prosciutto & mortadella meatballs, pomodoro, whipped ricotta, mollica

#### ARANCINI

crispy risotto fritter, bolognese filling, ricotta, pomodoro

### SECOND COURSE

CHOICE OF

#### STRACOTTO

braised short rib, potato purée, roasted root vegetables, caper gremolad

#### BRANZINO

mediterranean sea bass, chickpeas, broccoli, taggiasca olives, bagna cauda

#### TORTELLI

duck-filled ravioli, cremini mushrooms, robiolina, duck jus

#### RISOTTO AL TARTUFO

acquerello rice, brown beech mushrooms, black truffle, parmigiano, shaved black truffle

### THIRD COURSE

CHOICE OF

#### YULE LOG

#### GINGERBREAD CAKE

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

**EXECUTIVE CHEF** Bill Dorrler  **CHEF DI CUCINA** Thomas Levandoski