



# MORINI

*Happy Hour*  
AT THE BAR

## SIPS

**DRAFT BEER 6**  
Peroni

**WINES 7**  
Prosecco (Jeio)  
Rosé (Graci Etna)  
Pinot Grigio (Montefresco)  
Sangiovese (Tre Monti)

## SIGNATURE SPRITZES 8

**APEROL SPRITZ**  
aperol, soda, prosecco

**HUGO**  
elderflower, soda, prosecco



**MONDAY - FRIDAY**  
**4:00PM - 6:00PM**

## BOARDS

CHOICE OF 3 \$16 | CHOICE OF 5 \$27

### BATTILARDO DI AFFETTATI

*CURED SLICED MEATS + SPREADS  
SERVED WITH GRILLED BREAD*

**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

### FORMAGGI

*ITALIAN CHEESES*

**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

*\*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*

*\*These items contain nuts*

**EXCLUSIVELY AT THE BAR**