



MORINI



Happy Hour AT THE BAR

SIPS

DRAFT BEER 6
peroni

WINES 7
Prosecco (Jeio)
Rosé (Graci Etna)
Pinot Grigio (Montefresco)
Sangiovese (Palazzina)

SIGNATURE SPRITZES 8

APEROL SPRITZ
aperol, soda, prosecco

HUGO
elderflower, soda prosecco



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

BOARDS

CHOICE OF 3 \$15 | CHOICE OF 5 \$25

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 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*

EXCLUSIVELY AT THE BAR