



## Cocktails

### PIED PIPER 25

piper heidsieck champagne, blood orange  
cocchi americano, gold flake

### FRESCO D'ORO 16

stoli orange, cointreau, grapefruit, mint

### LOVE ON THE ROCKS 17

strawberry infused gin, campari, mint, juniper berries

### SKYY'S THE LIMIT 18

espresso frappe, vanilla bean skyy vodka  
baileys, maple, sambuca

### TROPICAL MIMOSA 25

coconut water, orange, pineapple & mango juice  
prosecco, served in a coconut

## Bottomless Brunch 35

CHOICE OF:

MIMOSA

BELLINI *mango*

BLOODY *mary or maria*

PERONI

+\$10 SPARKLING ROSE

available for 1.5 hours

### OYSTERS \*\*

HALF DOZEN 21 | DOZEN 39

*chef's choice*

white balsamic mignonette, calabrian cocktail sauce

### SHRIMP COCKTAIL 22

calabrian chili cocktail sauce

*\*This item contains nuts.*

*\*\*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*

# MORINI BRUNCH

### BATTILARDO \* 26

prosciutto di parma • mortadella • parmigiano gelato  
olives • crostini

### ANTIPASTI

#### INSALATA MISTA 22

mixed greens, shaved zucchini, pickled sweet peppers  
robiola crostini, morini vinaigrette

#### INSALATA ROMANA 18

romaine lettuce, parmigiano, anchovy vinaigrette  
garlic pancito

#### CARCIOFI 17

roman-style marinated grilled artichoke, herbed yogurt  
cipollini onion

#### BAKED BURRATA 19

san marzano tomato, eggplant, basil

#### FRITTO MISTO 23

crispy calamari, shrimp & seasonal vegetables  
spicy pomodoro

#### AVOCADO TOAST 17

sourdough, crushed avocado, pickled onion  
everything spice  
*add two poached eggs +6 • add smoked salmon +7*

#### SMOKED SALMON 21

cream cheese, capers, onion, bagel chips

#### BOMBOLONI 14

citrus-scented doughnuts, vanilla anglaise  
strawberry-chili dipping sauce

### CONTORNI

2 EGGS *poached • scrambled • over easy • sunny side up* 6

BACON 12

CHICKEN APPLE SAUSAGE 12

TOAST seasonal jam, butter 6

SEASONAL FRUIT 14

CRISPY POTATOES rosemary, parmigiano 12



## Brunch Prix Fixe

3-COURSE MENU | \$55 PER PERSON

Choice of

ANTIPASTI • PASTA/PIETANZE • DOLCI

### PIETANZE

#### OMELETTE 18

mushroom, spinach, truffle pecorino

#### EGGS IN HELL 20

spicy pomodoro, castelvetro olives, parmigiano

#### MORINI MORNING 22

2 eggs any style, crispy potatoes, choice of bacon or  
chicken apple sausage, crostini

#### EGGS NORWEGIAN 22

two poached eggs, smoked salmon, spinach  
hollandaise, tigelle modenese

#### FRENCH TOAST 19

cornflake-crusting challah, berry compote  
crème fraîche, bacon

#### BRANZINO 32

grilled mediterranean sea bass, seasonal greens  
salsa verde

#### STEAK & EGGS 26

grilled hanger steak, sunny-side up eggs  
crispy potatoes, salsa verde

#### THE MORINI BURGER 21

8 oz dry-aged beef, caramelized balsamic onion  
swiss cheese, pickled peppers *add fried egg +3*

### PASTA

FATTA IN CASA

#### SPAGHETTI 22

pomodoro & basil

*add burrata +6 • add meatballs\* +8*

#### TORCIA 28

seppia and shrimp ragù, pomodoro

#### RIGATONI 24

wild mushroom ragù, rosemary, black truffle moliterno

#### TAGLIATELLE 26

bolognese, parmigiano

