



MORINI

CRUDO BAR**

MARKET OYSTER** ½ DOZEN 20 | 1 DOZEN 36
white balsamic mignonette, calabrian cocktail sauce

KEY WEST PINK SHRIMP COCKTAIL 22
calabrian cocktail sauce

STONE CRAB 68 PER POUND
dijonnaise

BATTILARDO 26

CHEF'S SELECTION OF CURED SLICED MEATS + CHEESE +
SPREADS SERVED WITH GRILLED BREAD AND TIGELLE

Prosciutto di Parma 24-month

Parmigiano "Gelato" aged balsamico

Mortadella* delicate pork roll

Capocollo lightly seasoned, smoked

TIGELLE MODENESE 7

warm romagnoli flatbread, pesto modenese
rosemary-orange butter

ANTIPASTI

APPETIZERS

ROMANA 16

romaine lettuce, parmigiano, garlic pancito
anchovy vinaigrette

MISTICANZA 15

swank farm seasonal greens & vegetables
crostino con robiola, morini vinaigrette

CARCIOFI 14

roman-style marinated grilled artichokes, herbed yogurt
cipollini onion

BAKED BURRATA 19

san marzano tomato, eggplant, basil

FRITTO MISTO 15

sicilian-style crispy calamari, shrimp & seasonal vegetables
spicy pomodoro

BRUNCH

TOASTS

RICOTTA & JAM 15

sheeps milk ricotta, seasonal jam
toasted oats

AVOCADO 17

6-minute egg, pickled red onion, cilantro
sundried tomato pesto

SMOKED SALMON 21

herbed crème fraîche, onion
crispy capers

BOMBOLONI 12

ricotta doughnuts, dulce de leche

ENTRÉES

OMELETTE ALL'ITALIANA 17

frittata, mushroom, spinach, truffle pecorino

BENEDICT 22

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

UOVA IN PURGATORIO 20

italian-style shakshuka, castelvetrano olives, parmigiano

FRENCH TOAST 19

cornflake-crust challa bread, crème fraîche
seasonal compote, crispy bacon

STEAK & EGGS 26

hanger steak, sunny-side up eggs, patate, salsa verde

BRANZINO 38

grilled mediterranean sea bass, seasonal greens
salsa verde

THE MORINI SMASHED BURGER 21

8oz morini-blend patty, aged swiss, truffle aioli
tomato jam, fried egg, house-made brioche

**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*

COCKTAILS 15

APEROL MIMOSA

aperol, orange juice, prosecco, peychaud's bitters

CAFFÉ NEGRONI

borghetti espresso liquor, campari, punt e mes
appleton's rum

BRUSCO SPRITZ

aperol, lambrusco di sorbara

HARD START

fernet branca, branca menta

BOTTOMLESS BRUNCH 30

CHOICE OF: MIMOSA • BELLINI *peach or passionfruit*
BLOODY *mary or maria* • GARIBALDI

+\$10 SPARKLING ROSE

available for 1.5 hours

PASTA 27

HOUSE-MADE PASTAS

RIGATONI

wild mushroom ragù, rosemary, black truffle moliterno

TORCIA NERA

squid ink pasta, seppia and shrimp ragù, pomodoro

TAGLIATELLE

bolognese ragù, parmigiano

SPAGHETTI POMODORO

pomodoro, basil
add burrata +6 • add polpettine* +8

CONTORNI

SIDES

FRESH FRUIT 11

CRISPY BACON 12

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

CRISPY ROSEMARY POTATOES parmigiano 12

TOAST seasonal jam, butter 6