



# MORINI BRUNCH



## Cocktails

**MORINI'S HOMESTYLN' LEMONADE**  
GLASS 16 | PITCHER 45  
engine gin, organic lemonade, mint  
*choice of:* strawberry • blueberry • raspberry

**BOURBON POP 16**  
caramel popcorn bourbon, amaretto, lemon juice  
simple syrup, gran classico bitters, ginger beer

**EAT DRINK & BE BERRY 16**  
engine gin, creme de cassis, prosecco  
lemon juice, simple syrup, mint leaves

**SKYY'S THE LIMIT 18**  
espresso frappe, vanilla bean skyy vodka, baileys  
maple, sambuca rinse, chocolate espresso beans

**TOASTED COCONUT MIMOSA 25**  
fresh coconut water, siesta key toasted coconut rum  
prosecco, served in a coconut

### GET YOUR SHOT OF B3!

**ALPHA** blackberry, pomengranite, pineapple, hot-honey, ginger 8  
**OMEGA** tequila, blackberry, hot-honey, lime 10

### BOTTOMLESS BRUNCH 35

CHOICE OF:

**MIMOSA** • **BELLINI** *peach or passionfruit*  
**BLOODY** *mary or maria* • **MARGARITA**  
**NEGRONI** • **PERONI** • **HOUSE WINE**  
+ \$10 SPARKLING ROSE

*\*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*



## Brunch Prix Fixe

3-COURSE MENU | \$55 PER PERSON

*Choice of*

ANTIPASTI • PASTA/PIEZANTE • DOLCI

## CRUDO BAR \*\*

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

**MORINI SHRIMP COCKTAIL 22**  
calabrian cocktail sauce

## BATTILARDO \* 26

prosciutto di parma • mortadella • parmigiano "gelato"  
olives • crostini

## ANTIPASTI APPETIZERS

**ROMANA 16**  
romaine lettuce, parmigiano, garlic pancito  
anchovy vinaigrette

**MISTICANZA 15**  
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

**AVOCADO TOAST 17**  
6-minute egg, pickled red onion, cilantro  
sun-dried tomato pesto

**SMOKED SALMON TOAST 21**  
herbed crème fraîche, onion, crispy capers

## 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*

## PIEZANTE 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**  
grilled skirt 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 double patty, aged swiss, truffle aioli  
tomato jam, fried egg, house-made brioche

## 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