



MORINI

CRUDO BAR

KEY WEST PINK SHRIMP COCKTAIL* 22
calabrian cocktail sauce

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

SNAPPER CARPACCIO 24
eggplant caviar, taggiasca olives, crispy bread shards

BATTILARDO

CURED SLICED MEATS + SPREADS SERVED WITH
GRILLED BREAD + TIGELLE MODENESE

CHOICE OF ONE 12, THREE 35, FIVE 45

CURED SLICED MEATS

Prosciutto di Parma 24-month

Finocchiona fennel salame

Mortadella* delicate pork roll

Capocollo lightly seasoned, smoked

CHEESES

Parmigiano Reggiano 32-month, "white gold" (+4)

Moliterno al Tartufo black truffle, sheep's milk

Gorgonzola Dolce cow's milk, semi-soft

Pecorino di Fossa sheep's milk, semi-firm

SPREADS

Trota smoked trout, olives, sour cream

Parmigiano "Gelato" aged balsamico

Fegatini duck liver mousse, pancito wine

TIGELLE 7

warm romagnoli flatbread, pesto modenese
rosemary-orange butter

ANTIPASTI

APPETIZERS

ZUPPA DI ZUCCA 22

butternut squash soup, brown butter, pumpkin seed, sage

MISTICANZA 21

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

ROMANA 18

romaine lettuce, parmigiano, garlic pancito, anchovy vinaigrette

BURRATA 21

creamy italian mozzarella, tomato-strawberry panzanella, aged balsamic
basil

prosciutto +9

CARCIOFI 17

roman-style grilled marinated artichokes, herbed yogurt, cipollini onion

CARPACCIO** 22

american waygu, black truffle squacquerone, castelfranco, tomato confit

POLPETTINE* 20

prosciutto & mortadella meatballs, pomodoro sauce
whipped ricotta, grilled bread

FRITTO MISTO 21

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

POLIPO 27

salsa verde & pancito seared octopus, charred kale, sunchoke chips
sunchoke puree

PASTA 27

HOUSE-MADE PASTAS



CAPPELLETTI

truffled ricotta ravioli, prosciutto, melted butter

GNOCCHETTI

"sardinian gnocchi", black kale pesto, tomato conserva
smoked ricotta salata

TAGLIATELLE

bolognese ragù, parmigiano

TORCIA NERA

squid ink pasta, seppia & shrimp ragù, pomodoro

RIGATONI

wild mushroom ragù, rosemary, black truffle moliterno

SPAGHETTI POMODORO

tomodoro, basil

add burrata +6 • add polpettine +8*

LINGUINE

"alle vongole," surf clams, leek soffrito, pancito

PIETANZE

ENTRÉES

POLLO AL FORNO 34

half roasted chicken, pee wee potatoes, castelvetro olives
grilled scallion, rosemary sugo

BRAISED SHORT RIB 42

celery root purée, glazed vegetables, gremolata, parsley breadcrumbs

SALMONE 36

fregola, fennel purée, bagna cauda

VEAL MILANESE 42

prosciutto cotto, swiss cheese, sautéed spinach, truffle-porcini cream

BRANZINO 42

grilled mediterranean sea bass, cannellini beans, cotechino, salsa verde

AGNELLO 42

italian herb-crust half rack of lamb, eggplant caponata, lamb jus

TAGLIATA 57

16oz grilled new york strip steak, roasted bone marrow, barolo sugo

CONTORNI 12

SIDES

GARLICKY GREENS calabrian chili, pancito

CRISPY ROSEMARY POTATOES parmigiano

SHISHITO PEPPERS pistachio gremolata

FUNGHI roasted mushrooms, marsala



**This item contains nuts.*

***Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition*