

MORINI

CHRISTMAS EVE

\$75PP 3- COURSE PRIX FIXE | \$25 CHILDREN 10 AND UNDER

SALUMI

CURED MEATS

Prosciutto di Parma 20-months aged
Mortadella delicate pork roll
Sopressata spicy pork salame
Bresaola air-dried beef
Felino "king of salame"

BATTILARDO

CHEF'S SELECTION OF MEATS AND CHEESES
SERVED WITH SEASONAL ACCOMPANIMENTS

3 FOR 25, 5 FOR 35



FORMAGGI

CHEESES

Parmigiano Reggiano 24-month cow's milk, firm
Gorgonzola Dolce cow's milk, semi-soft
La Tur cow, goat & sheep's milk, soft
Toma cow's milk
5 Yr. Gouda cow's milk, firm

ANTIPASTI

APPETIZERS | CHOICE OF ONE

INSALATA

winter lettuces, persimmon, pecoino ubriacco, toasted walnuts, sherry

ZUPPA

potato and leek soup, crab, basil oil

BURRATA

creamy mozzarella, mission fig agrodolce, toasted croutons, upland cress

CALAMARI

braised seafood stuffed calamari, creamy polenta, tomato conserva

MARE

adriatic style seafood salad, shrimp, calamari, scallops, lemon

POLPETTINE

prosciutto and mortadella meatballs, pomodoro, whipped ricotta, grilled bread

PIETANZE

ENTRÉES | CHOICE OF ONE

GARGANELLI

pasta quills, prosciutto di parma, black trumpet mushrooms, shaved black truffle

SPAGHETTI

alla chitarra, lobster, shrimp, pomodoro, chili, garlic

BRODETTO

adriatic seafood soup of branzino, scallop, shrimp, calamari, clams, mussels, grilled bread

SALMONE

pan-roasted ora king salmon, braised umbrian lentils, parsnip puree, salsa verde

ANATRA

Crispy dry aged duck breast, mission fig agrodolce, orange, gran gala

VITELLO

amish veal chop, roasted red endive, cippollini agrodolce, pancetta crema

FILETTO

seared filet of beef, potato puree, funghi al uova, parmigiano

DOLCE

DESSERT | CHOICE OF ONE

TIRAMISU

espresso-soaked ladyfinger, marsala mascarpone mousse

SANTA'S COOKIES

baked to order chocolate chip cookies, ronnybrook dairy milk

CROSTATA

vanilla cream tart, red wine poached pears, cinnamon oat crunch

GIVE THE GIFT OF MORINI THIS HOLIDAY SEASON - GIFT CARDS AVAILABLE!

CHEF & OWNER Michael White ✨ EXECUTIVE CHEF Bill Dorrler ✨ CHEF DI CUCINA Chris DiGiandomenico

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

An automatic gratuity of 20% will be added to parties of 8 or more.