



MORINI BRUNCH

BUILD A BOARD

12 FOR ONE, 33 FOR THREE, 45 FOR FIVE

CURED SLICED MEATS

Prosciutto di Parma 24-month

Mortadella delicate pork roll

Salame

Piccante chili, paprika

Finocchiona fennel

CHEESES

Gorgonzola Dolce cow, semi-soft

Parmigiano Reggiano cow, hard, raw

Truffle Raclette cow, semi-soft

SPREADS

Parmigiano “Gelato” parmigiano-reggiano vecchio nutmeg

Trota smoked trout sour cream, castelvetro olive chive

Ceci whipped chickpea, broccoli rabe pesto



CONTORNI

SIDES

THICK CUT BACON hot honey 12

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

CRISPY ROSEMARY POTATOES parmigiano 12

FRESH FRUIT 11

TOAST seasonal jam, butter 6

***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*

VINI ROSATI

Refosco | Ronchi di Cialla 2021 50

Cannonau | Mora e Memo 2020 45

Spumante Rose | Luchetti NV 50

Ceresuolo d’Abruzzo | Amorotti 2018 65

Lambrusco di Sorbara | Cantina della Volte

“Trentasei” NV 65

Brut Rose | Billecart-Salmon NV 140

Brut Rose | Paul Bara “Special Club” 2013 180

Brut Rose | Charles Heidsieck 2008 230

PIEZANTE

ENTRÉES

STEAK & EGGS 29

skirt steak, fried egg, arugula salad

BENEDICT 27

two poached eggs, spinach, choice of prosciutto or smoked salmon, hollandaise
tigelle modenese

PAN DULCIS 19

challah french toast, creme fraîche
lambrusco strawberries, hot honey bacon

OMELETTE 21

choice of ham and cheese or spring vegetable, served
with home fries and parmesan fonduta

BRANZINO 33

mediterranean sea bass, spring salad, salsa verde

AVOCADO TOAST 17

6-minute egg, pickled red onion
cilantro, lime

SMOKED SALMON TOAST 22

herbed creme fraîche
onion, crispy capers

TAGLIATELLE CARBONARA 27

bacon, scallion, poached egg

*MORINI BURGER 21

brisket blend, aged provolone
pepperoncini dijonnaise

ANTIPASTI E INSALATA

APPETIZERS AND SALADS

MISTA 15

mixed lettuces, endive, shaved vegetables
candied walnut, shallot red wine vinaigrette
robiolina crostini

ROMANA* 17

romaine lettuce, garlic breadcrumbs parmigiano
anchovy vinaigrette
add herbed chicken +12

BARBABIETOLE 21

roasted beets, pistachio brittle, gorgonzola crema

CARCIOFI 15

crispy artichokes, lemon aioli

BURRATA 21

creamy mozzarella, spring vegetable panzanella
herb pesto, agrodolce

CALAMARI FRITTI 20

sicilian-style fried calamari, pomodoro
calabrian chili

POLPETTINE 18

prosciutto & mortadella meatballs
simmered in tomato sauce, parmigiano

PASTAS 27

TAGLIATELLE

fennel sausage, broccoli rabe pesto, pecorino

CAPPELLETTI

truffled ricotta ravioli, prosciutto, butter

RIGATONI

bolognese ragù, parmigiano

FUSILLI

neopolitan pork shoulder ragù, robiolina

PAPPARDELLE

short rib ragù, fava beans, pecorino

TROFIE

squid ink pasta, seppia & shrimp ragù

SPAGHETTI

classic pomodoro & basil
add meatballs +10 • add burrata +8

GARGANELLI

prosciutto, english peas, truffle crema