

BRUNCH COCKTAILS

14

MIMOSA  BELLINI

MORINI & NICOLETTA

BUILD A BOARD

12 FOR ONE, 18 FOR THREE, 24 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

SPREADS

Parmigiano “Gelato” parmigiano-reggiano vecchio nutmeg

Smoked Trout sour cream, castelvetro olive, chive

Ceci whipped chickpea, broccoli rabe pesto extra virgin olive oil

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 creama

FRIED BURRATA 19

pesto, stewed san marzano tomatoes

CALAMARI FRITTI 18

sicilian-style fried calamari, pomodoro, calabrian chili



***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

STEAK & EGGS 24

skirt steak, fried egg, arugula salad

BENEDICT 27

two poached eggs, spinach, lobster, caviar hollandaise tigelle modenese

PANE RUSTICO 19

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

FRITTATA 22

chef's selection of seasonal ingredients

BRANZINO 33

mediterranean sea bass, spring salad, salsa verde

RICOTTA & JAM TOAST 15

sheeps milk ricotta, seasonal jam toasted oats

AVOCADO TOAST 17

6-minute egg, pickled red onion cilantro, lime

SMOKED SALMON TOAST 22

american caviar, herbed creme fraîche onion, crispy capers

CARBONARA PIZZA 25

bacon, fried eggs, scallion, mozzarella

*MORINI BURGER 21

brisket blend, aged provolone pepperoncini dijonaise
add fried egg +3

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

PASTAS 25



TAGLIATELLE

fennel sausage, broccoli rabe pesto, pecorino

CAPPELETTI

truffled ricotta ravioli, prosciutto, butter

RIGATONI

bolognese ragù, parmigiano

FUSILLI

neopolitan pork shoulder ragù, robiolina

TROFIE

squid ink pasta, seppia & shrimp ragù

SPAGHETTI

choice of classic pomodoro & basil or with meatballs

GARGANELLI

lobster, spring peas, caramelized fennel

*** low gluten pasta available on request*

NICOLETTA PIZZAS

CLASSICA 18

crushed tomato, mozzarella, fresh basil

FUNGHI 22

mushroom, sautéed spinach, garlic porcini marsala mozzarella

MEATBALL 22

house-made meatballs, filetto, ricotta roasted bell pepper, basil

CALABRESE 24

thick-cut pepperoni, fennel sausage red onion, pomodoro mozzarella

TARTUFATA 22

prosciutto cotto, mushrooms, truffle cream, mozzarella chives

BUILD YOUR OWN PIZZA

build your own pizza using any of our artisanal toppings start with **POMODORO & MOZZARELLA 18**

VEGETABLES 2 • MEATS 3 • CHEESES 2.5

**LOW GLUTEN PIZZA CRUST 13

10" low gluten pizza crust

SPICY CHICKEN WINGS 14

double-fried chicken wings, honey-calabrian chili glaze blue cheese crema

