



MORINI

CHRISTMAS EVE

\$85PP 4-COURSE MENU INCLUDING COMPLIMENTARY PROSECCO

BATTILARDO BOARD

+15 PER PERSON

FIRST COURSE

CHOICE OF

TORTELLINI IN BRODO

traditional meat-filled ravioli, rich chicken broth

OCTOPUS

charred potatoes, brussel leaves, pancetta, piquillo pepper, salsa verde

ROMANA

romaine lettuce, anchovy vinaigrette, parmigiano, garlic breadcrumbs

CRUDO

himachi, olivata, microgreens

SECOND COURSE

CHOICE OF

CAPPELETTI

truffled ricotta ravioli, prosciutto, butter

TORCIA

squid ink pasta, seppia & shrimp ragù

RIGATONI

bolognese ragù, parmigiano

MEZZALUNA

butternut, amaretti filled pasta, brown butter sage

MAFALDI

ribbon pasta, shrimp, scallop, chili butter, lemon basil

THIRD COURSE

CHOICE OF

BRODETTO

traditional adriatic seafood stew, chefs selection, fennel saffron broth

FILET

potato, greens, boraolo jus

BRANZINO

mediterranean sea bass, olive caponata, charred broccolini

PORCHETTA

slow roasted pork saddle, shaved Brussels, rosemary jus

FOURTH COURSE

CHOICE OF

CHESTNUT TORTA

brown butter chestnut cake with caramelized pear and vanilla buttermilk gelato

MERINGATA

citrus-flavored meringue, lemon curd mousse, cranberry compote, & pomegranate seeds

PANNA COTTA

milk chocolate espresso crema, chocolate crumble, & vanilla whip

***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*

EXECUTIVE CHEF Bill Dorrler  **CHEF DI CUCINA** Gerardo Fernandez