



MORINI

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

Chef's Rotating Selection

SPREADS

Parmigiano "Gelato"

parmigiano-reggiano vecchio, nutmeg

Smoked Trout

sour cream, castelvetrano olive, chive

Ceci

whipped chickpea, broccoli rabe pesto, extra virgin olive oil

SPIEDINI SKEWERS 1 FOR 18 | 2 FOR 32

grilled skewers

STEAK prime skirt, peppadew

SHRIMP & SCALLOP lemon, extra virgin olive oil

PASTAS 27

MADE FRESH IN-HOUSE



TAGLIATELLE

fennel sausage, broccoli rabe pesto, pecorino

CAPPELLETTI

truffled ricotta ravioli, prosciutto, butter

RIGATONI

bolognese ragù, parmigiano

FUSILLI

neopolitan pork shoulder ragù, robiolina

TROFIE

squid ink pasta, seppia & shrimp ragù

SPAGHETTI 21

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

GARGANELLI

prosciutto, mushroom, truffle crema

** low gluten pasta available on request

ANTIPASTI

APPETIZERS

MISTA 15

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

ROMANA 17

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

BARBABIETOLE 18

roasted beets, pistachio brittle, gorgonzola crema

BURRATA 21

creamy mozzarella, butternut squash, spiced walnuts, pomegranate

CARCIOFI 15

crispy artichokes, lemon aioli

OCTOPUS 22

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

TORTELLINI IN BRODO 16

traditional meat-filled ravioli, rich chicken broth

CALAMARI FRITTI 20

sicilian-style fried calamari, pomodoro, calabrian chili

MEATBALLS 18

prosciutto & mortadella meatballs, simmered in tomato sauce
parmigiano

*MORINI BURGER 23

8 oz brisket blend, aged provolone, pepperoncini, dijonaise

PIETANZE

ENTRÉES

BRANZINO 37

mediterranean sea bass, olive caponata, charred broccolini

*SALMON 36

roasted cauliflower, potatoes, leeks, clam sugo

*VEAL CHOP 48

16 oz bone-in amish veal chop, cipollini agrodolce, pancetta cream

*TAGLIATA 52

16 oz strip steak, cipollini marmalata, roasted mushrooms, jus

ROASTED CHICKEN 32

brick oven-roasted half chicken, farro, mushrooms, marsala jus

PETRONIANA 35

crispy veal cutlet, prosciutto cotto, spinach, parmigiano, truffle cream

*TOMAHAWK RIBEYE FORTWO 147

40 oz, 40 day dry aged, bordelaise
horseradish crema, truffle butter, choice of potatoes or spinach

SIDES 13

SPINACH olive oil, chili

ROASTED FINGERLING POTATOES parmigiano, herbs

BRUSSELS SPROUTS pancetta

ROASTED MUSHROOMS marsala jus

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

***All menu items may contain traces of gluten as they are produced in an environment that is not certified gluten-free*

