



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

Trota

smoked trout, sour cream, castelvetrano olive, chive

Ceci

whipped chickpea, broccoli rabe pesto, extra virgin olive oil

OSYTERS 6 FOR 24 | 12 FOR 42

choice of east and west coast

served with calabrian chili cocktail sauce & barolo mignonette

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

PAPPARDELLE

short rib ragù, fava beans, pecorino

TORCIA NERA

squid ink pasta, seppia & shrimp ragù

SPAGHETTI 21

classic pomodoro & basil

add meatballs +10 • add burrata +8

GARGANELLI

prosciutto, english peas, 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, spring vegetable panzanella, herb pesto, agrodolce

CARCIOFI 15

crispy artichokes, lemon aioli

POLIPO 22

charred octopus, spicy soppressata, spring vegetables, chick pea pureé

TORTELLINI IN BRODO 16

traditional meat-filled ravioli, rich chicken broth

CALAMARI FRITTI 20

sicilian-style fried calamari, pomodoro, calabrian chili

POLPETTINE 18

prosciutto & mortadella meatballs, simmered in tomato sauce
parmigiano

SIDES 13

SPINACH olive oil, chili

ROASTED FINGERLING POTATOES parmigiano, herbs



*MORINI BURGER 23

8 oz brisket blend, aged provolone, pepperoncini, dijonaise

PIETANZE

ENTRÉES

BRANZINO 37

mediterranean sea bass, fennel soffritto, shaved spring vegetables

*SALMONE 36

potato & leek pureé, sugar snap peas, pickled mushrooms, chive oil

*VITELLO 48

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

*TAGLIATA 52

16 oz strip steak, cipollini marmellata, potato gratin

POLLETTO 32

brick oven roasted chicken, spring onion, carrots, asparagus, sugo

PETRONIANA 35

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

*COSTATA FOR TWO 147

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

**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*

EXECUTIVE CHEF Bill Dorfler



CHEF DI CUCINA Gerardo Fernandez