



# MORINI

*Happy Hour*  
AT THE BAR & PATIO

## SALUTI

### BEERS 5

talea “al dente” pilsner  
grimm ipa  
strong rope “drinkery” english bitter  
oec brewing “coolship” black lager

### NEGRONI CLASSICO 11

cinzano gin, campari, cinzano 1757

### TARACCO DAISY 15

dobel tequila, blood orange  
ancho pepper, cardamom, lime, citrus salt

### SPRITZ 10

aperol  
elderflower

### HOUSE WINES 7

sparkling • white • rosé • red

### HOUSE SPIRITS 9

**+3 MAKE IT A COCKTAIL**  
alb vodka  
citadelle gin  
bacardi rum  
jim bean black bourbon  
casco viejo tequila



*Soho Sips*  
& SNACKS  
FRIDAYS 2PM-5PM

## SPUNTINO

**OYSTERS 3 PER PIECE** *chef's selection*  
served with calabrian chili cocktail sauce  
barolo mignonette

### TIGELE SANDWICHES

CHOICE OF ONE 6 • CHOICE OF THREE 15

The Prosciutto  
*lardo pesto, arugula*  
The Porchetta  
*spit-roasted hampshire pork, salsa verde*  
The Mortadella  
*dressed arugula, balsamic*  
The Melanzana  
*grilled eggplant, mozzarella, tomato*

### OLIVES 4

citrus marinated olives

### CARCIOFI 8

crispy artichokes, aioli

### BATTILARDO 22

chef's curated meat & cheese board  
seasonal accompaniments, crostini

### MORINI BURGER 18

8 oz brisket blend, aged provolone  
pepperoncini, dijonnaise



**MONDAY - FRIDAY**  
**5:00PM - 7:00PM**