

LUNCH AT MORINI

FEATURED BEVERAGES

COCKTAILS

Café Negroni 13

campari, punt e mes, el dorado dark, borghetti, espresso

Aperol Mimosa 13

prosecco, aperol, orange juice, psychauds

WHITE WINE

Albana | Tre Monti 2015 11/15/49 (ltr)

RED WINE

Sangiovese | Tre Monti 2015 11/15/49 (ltr)

PLEASE SEE THE WINE LIST FOR OUR FULL SELECTION

SALUMI & FORMAGGI

12 FOR ONE 30 FOR THREE 39 FOR FIVE CHOICES

CURED SLICED MEATS

Prosciutto di Parma 24 month

Speck smoked prosciutto

Felino "King of salame"

Mortadella delicate pork roll

Bresaola air dried beef

CHEESES

Squacquerone cow, soft

Casatica di Bufala buffalo, soft

Middlebury Blue cow, semi-soft, raw

Capra Sarda goat, hard

Parmigiano "Gelato" aged balsamic

CROSTINI

Fegatini duck liver mousse, passito wine, onion agrodolce

TWO-COURSE LUNCH \$29

choice of any APPETIZER or SALAD, plus any SANDWICH or PASTA

ANTIPASTI

APPETIZERS

BURRATA 12

creamy mozzarella, radicchio, frisée, squash
brussels sprouts, pancetta, croutons, saba

TORTELLINI EN BRODO 13

traditional meat-filled ravioli, rich chicken broth

INSALATE

SALADS

MISTA 12

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

CACIO E PEPE* 15

romaine lettuce, garlic breadcrumbs
parmigiano, anchovy vinaigrette

MARE 17 | 27

TWO-COURSE SUPPLEMENT +2 | +4

adriatic-style seafood salad
olives, lemon, capers, celery

PASTA 23

HANDMADE ARTISAN PASTAS

CAPPELETTI

truffled ricotta ravioli, prosciutto, butter

GARGANELLI

pasta quills, cream, radicchio
truffle butter, prosciutto

TORCIA

squid ink pasta, seppia & shrimp ragù

FUSILLI

neopolitan pork shoulder ragù
robiolina cheese

TAGLIATELLE

bolognese ragù, parmigiano

GNOCCHI

ricotta dumplings, short rib ragù

FRITTO MISTO 16

shrimp, calamari, white fish, lemon bomba
calabrese aioli

POLPETTINE 15

prosciutto & mortadella meatballs, tomato sauce

PANINI

SANDWICHES

PANINO DI ROMAGNA 16

fresh mozzarella, marinated peppers
olivata, arugula
add prosciutto +3

PANINO ALLA PORCHETTA 17

tuscan spit-roasted hampshire pork
broccoli rabe, salsa verde, lemon aioli

PANINO DI PETRONIANA 19

veal cutlet, prosciutto cotto, parmigiano

WHITE LABEL BURGER* 24

TWO-COURSE SUPPLEMENT +4

8 oz dry-aged LaFrieda prime burger
speck & tomato crema, taleggio cheese
parmigiano onion rings
add egg +2

ALLA GRIGLIA

FROM THE GRILL

NOT INCLUDED IN TWO-COURSE LUNCH

SALMONE* 24

seared salmon, gigante beans, spinach

POLLO 23

brick oven-roasted half chicken, salsa verde
potatoes, charred scallion

VITELLO MILANESE 25

veal cutlet, bomba calabrese aioli, arugula

BISTECCA E UOVO* 26

hanger steak, fried egg, warm radicchio
charred onion, pancetta, croutons, balsamic

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