



MORINI

ANTIPASTI APPETIZERS

CALAMARI FRITTI 18

sicilian-style crispy calamari, spicy pomodoro

SALSICCIA DI PESCE 25

seafood sausage, fennel, herbs, farro, kale, lemon

POLPETTINE* 16

prosciutto & mortadella meatballs, pomodoro, robiolina, parmigiano

BURRATA* 19

creamy mozzarella, roasted beets, treviso, honey vinaigrette
toasted pistachio

ROMANA** 17

romaine lettuce, garlic breadcrumbs, parmigiano
anchovy vinaigrette

RUCOLA 15

wild arugula, fennel, fig agrodolce, parmigiano
lambrusco vinaigrette

POLIPO 22

seared octopus, romesco, lemon yogurt, chickpeas, arugula
radicchio, gremolata

MEAT & CHEESE BOARD* 29

prosciutto di parma, mortadella, felino, parmigiano reggiano
robiolina, lardo pesto, crostini

CROSTINI 11 for 1 | 29 for 3

Trota smoked trout, olives & sour cream
Fegatini duck liver mousse, passito wine
Parmigiano Gelato aged balsamic

PASTA HOUSE-MADE PASTAS



CAPPELETTI 25

truffle ricotta ravioli, butter, prosciutto

GNOCCHI 25

ricotta dumplings, broccoli rabe pesto
cherry peppers, roasted garlic, blistered tomatoes

TAGLIATELLE 25

bolognese ragù, parmigiano

MAFALDE 30

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

RIGATONI 25

wild mushroom, truffle crema, radicchio, moliterno

SPAGHETTI POMODORO 15

pomodoro, basil

add burrata +10 • add polpettine* +10



PIETANZE ENTRÉES

BRANZINO 36

grilled mediterranean sea bass, roasted cauliflower
shaved brussels sprouts, chili, white wine, butter

SALMONE 36

pan-roasted salmon, delicata squash, braised endive
butternut squash purée, pumpkin seed vinaigrette

TAGLIATA** 48

grilled 16oz, boneless NY strip steak
caramelized onion purée, roasted mushrooms, jus

POLLETTO 35

braised half chicken, gremolata, potato purée, baby carrots

PETRONIANA 35

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

STRACOTTO 42

braised short rib, creamy polenta, cipollini agrodolce
roasted mushrooms, salsa verde, red wine jus

CONTORNI 11 SIDES

SPINACI sauteed spinach, garlic

PATATE fingerling potatoes, parmigiano

BRUSSELS SPROUTS salumi ragù, calabrian chili, lemon

CAVOLFIORÉ* roasted cauliflower, garlic yogurt

almond vinaigrette

DOLCI 11 DESSERTS

TIRAMISU

espresso-soaked ladyfingers, mascarpone mousse, cocoa

TORTA DI OLIO*

candied cranberry & kumquat, blood orange lambrusco sauce
yogurt zabaglione, toasted pistachio

NOCCIOLA*

whipped chocolate ganache, hazelnut mousse
chocolate hazelnut crunch

FRESH BAKED COOKIES*

GELATO

vanilla • chocolate • cannoli

SORBET

orange-campari • pear

SGROPPINO 7 | FLIGHT 20

PERA • pear sorbet, prosecco

SBAGLIATO • orange-campari sorbet, sweet vermouth, prosecco

EMILIA • vanilla gelato, lambrusco

BREAD AVAILABLE UPON REQUEST

*This item contains nuts.

**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