



MORINI

ANTIPASTI

APPETIZERS

CACIO E PEPE ARANCINI 15

crispy risotto, black pepper, pecorino, parmigiano, lemon aioli

CALAMARI FRITTI 18

sicilian-style crispy calamari, spicy pomodoro

BRUSCHETTA 16

filone bread, whipped lemon ricotta, arugula almond pesto
wildflower honey

POLPETTINE* 16

prosciutto & mortadella meatballs, pomodoro, parmigiano

BURRATA 19

creamy mozzarella, heirloom tomato, crouton, prosciutto chip
basil, olive oil

add prosciutto +10*

ROMANA** 17

romaine lettuce, garlic breadcrumb, parmigiano, anchovy vinaigrette

RUCOLA 17

wild arugula, radicchio, peach agrodolce, fennel, almonds
ricotta salata, white balsamic vinaigrette

POLIPO 24

seared octopus, lemon yogurt, fingerling potato, arugula
radicchio, charred scallion, salsa verde

MEAT & CHEESE BOARD* 33

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

CROSTINI 11 for 1 | 29 for 3

Salmone Affumicato smoked salmon rilette, sour cream, chives

Fegatini chicken liver mousse, chinato wine

Parmigiano Gelato aged balsamic

PASTA

HOUSE-MADE PASTAS



CAPPELETTI 25

truffle ricotta ravioli, butter, prosciutto

GNOCCHI * 25

ricotta dumplings, spring onion pesto, toasted pine nut

TAGLIATELLE 25

bolognese ragù, parmigiano

MAFALDE 30

ribbon pasta, shrimp, garlic, calabrian chile, fennel pollen
white wine, butter, parsley

RIGATONI 25

housemade pancetta, black pepper, lemon, cream, peas, chives

SPAGHETTI POMODORO 15

pomodoro, basil

add burrata +10 • add polpettine +10*



PIETANZE

ENTRÉES

BRANZINO* 36

grilled mediterranean sea bass, heirloom tomato, grilled corn
pickled onion, arugula, salsa verde

SALMONE 36

pan-seared salmon, romesco, asparagus, crispy polenta
brown butter mousse

TAGLIATA** 48

grilled 12oz, boneless NY strip steak, spring onion agrodolce, jus

POLLETTO 38

pan seared chicken breast, braised chicken thigh, crispy potato
string bean, jus

PETRONIANA 35

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

CONTORNI 11

SIDES

SPINACI

sauteed spinach, garlic

PATATE

russet potatoes, parmigiano

FAGIOLINO

string beans, almonds, capers, brown butter

ASPARAGI

seared asparagus, caper aioli, parmigiano

DOLCI 11

DESSERTS

TIRAMISU

espresso-soaked ladyfingers, mascarpone mousse, cocoa

MORA TORTA

blackberry buttermilk cake, vanilla crema, lemon zest
blackberry grappa sauce

NOCCIOLA*

whipped chocolate ganache, hazelnut mousse
chocolate hazelnut crunch

FRESH BAKED COOKIES

GELATO

vanilla • chocolate • salted caramel

SORBET

strawberry • white peach

SGROPPINO 9

SORBETTO FLOAT

EMILIA • vanilla gelato, lambrusco

COCO • chocolate gelato, frangelico

ROSATO FREDDO • strawberry sorbet, sparkling rose

BELLINI • white peach sorbet, prosecco

**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*

EXECUTIVE CHEF Bill Dorrler



CHEF DI CUCINA Daniel Pyon