



MORINI

Restaurant Week

3-COURSE PRIX FIXE | \$60 PER PERSON

APPETIZERS

CHOICE OF

ZUPPA

chilled tomato gazpacho, cucumber, red onion, red wine vinaigrette

BRESAOLA CARPACCIO

cured beef, horseradish crema, shaved trumpet mushroom, arugula
parmigiano

RICOTTA TOAST

blistered heirloom tomato, balsamic, micro basil

ENTRÉES

CHOICE OF

GNOCCHI

tomato, eggplant, stracciatella

SPIGOLA NERO

seared black bass, fennel purée, shaved summer vegetables

PORCHETTA

tuscan spit-roasted hampshire pork, charred broccoli rabe, salsa verde

DESSERTS

CHOICE OF

CIOCCOLATTO

dark chocolate cake, vanilla crema, chocolate crunch, cherry wine sauce

TORTA DI FORMAGGI

mascarpone cheesecake, graham cracker crust, fresh fig & berries
honey citrus sauce

MONDAY - FRIDAY

July 18th to August 21st

EXECUTIVE CHEF Bill Dorrler  **CHEF DI CUCINA** Gerardo Fernandez

***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*