



# MORINI

## BATTILARDO

CHOICE OF 1 • 14 | CHOICE OF 2 • 24 | CHOICE OF 3 • 38

### SALUMI

Prosciutto di Parma

Mortadella

Piccante

Finocchiona

### FORMAGGI

Blue di Capra goat, blue

Parmigiano Reggiano cow, hard

Roccolo Valtaleggio cow, semi-hard

Quartirolo cow, semi-soft

Squacquerone cow, soft

### ALTRO

Gelato di Parmigiano

crema, nutmeg

Trota Affumicata

smoked trout, crème fraîche, castelvetro olive, chive

Fegatini

chicken and duck liver mousse, vin santo wine

## OYSTERS \* \* HALF DOZEN 21 | DOZEN 39

*choice of east and west coast*

served with calabrian chili cocktail sauce & barolo mignonette

## PASTA

### FATTA IN CASA



#### SPAGHETTI 24

pomodoro, basil, parmigiano

*add meatballs +12 • add burrata +10*

#### TRIANGOLI 28

pumpkin ravioli, walnut pesto, thyme

#### GNOCCHI 27

kale pesto, tomato, ricotta salata

#### TORCIA NERA 31

squid ink pasta, seppia & shrimp ragù

#### GARGANELLI 32

prosciutto, mushrooms, truffle crema

#### CARBONARA 29

tagliatelle, bacon, poached egg

#### CAPPELLETTI 34

truffled ricotta ravioli, prosciutto

#### GRAMIGNA 29

macaroni, sweet pork sausage, tomato, cream

#### TAGLIATELLE 29

bolognese, parmigiano

#### FUSILLI 32

neopolitan pork shoulder ragù, robiolina

#### MALFADINE 29

braised short rib, root vegetables, soffrito, pecorino

*low gluten pasta available on request*

## ANTIPASTI

#### INSALATA MISTA 19

mixed lettuces, endive, market vegetables,  
shallot red wine vinaigrette, robiolina crostini

#### INSALATA ROMANA 21

romaine, radicchio, anchovy vinaigrette, parmigiano, mollica

#### BARBABIETOLE 21

roasted beets, pistachio brittle, gorgonzola crema

#### CARCIOFI 18

crispy artichokes, calabrian chili aioli

#### BURRATA 24

caramelized mission figs, maple walnuts, saba

#### POLIPO 25

charred octopus, potatoes, 'nduja, romesco, castelvetro olives

#### TORTELLINI EN BRODO 21

pork shoulder ravioli, parmigiano bone broth

#### CALAMARI FRITTI 24

pomodoro, calabrian chili

#### POLPETTINE 22

prosciutto & mortadella meatballs, pomodoro, ricotta

## PIETANZE



#### BRANZINO 41

mediterranean sea bass, eggplant caponata

#### POLLO AL FORNO 36

brick oven roasted chicken, spaetzle, cremini mushrooms, eggplant

#### PORCHETTA 33

rosemary roasted potatoes, salsa verde, rosemary sugo

#### ANATRA \* 37

long island duck breast, celery root purée, carrots, pear mostarda

#### PETRONIANA 42

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

#### BISTECCA \* 56

12 oz, 30 day dry-aged NY strip, mushrooms, shallots, crispy potatoes

*\*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition*

## CONTORNI 14

SPINACI sautéed spinach, chili

PATATE roasted fingerling potatoes, parmigiano

CAVOLETTI brussels sprouts, pancetta, calabrian chili honey

BROCCOLINI E SALSICCIA cherry peppers, garlic, sausage

EXECUTIVE CHEF Bill Dorrlor 

CHEF DI CUCINA Gerardo Fernandez



# MORINI

## COCKTAILS

### APEROL CRUSH 18

basil & orange peel infused aperol, cocchi rosa, prosecco

### ABBY'S COSMO 17

alb vodka, cointreau, lime, cranberry, boba

### RICHMOND GIMLET 18

citadelle gin, lime, mint

### APPLETINI 18

alb vodka, sour apple liqueur, lemon

### CADILLAC MARGARITA 22

patron silver tequila, grand marnier, housemade lime cordial

### FIG SOUR 21

maker's mark bourbon, fig jam, lemon, aquafaba

### MARASCA OLD FASHIONED 19

russell's reserve 10 year bourbon, fernet branca

### CLASSICO NEGRONI 17

citadelle gin, campari, cinzano vermouth

### BOULEVARDIER 19

woodinville port cask bourbon, campari, cinzano vermouth

### BIANCO NEGRONI 18

citadelle gin, luxardo bitter bianco, cocchi americano

### ROSADO NEGRONI 18

citadelle gin, luxardo bitter bianco, cocchi rosa

## ZERO PROOF COCKTAILS

### PRESENT LOVE 15

lyre's dry london spirit, lemon, chamomile honey

### HUG FROM A ROSE 15

clean co tequila, lemon, rose water

### NO-GRONI 15

lyre's dry london spirit, roots divino aperitif, giffard aperitif

## WINE BY THE GLASS

### VINI SPUMANTE

#### PROSECCO 16

Bisol 'Jeio' Veneto

#### BRUT CHAMPAGNE 26

Piper-Heidsieck 'Cuvee 1785' nv Champagne

#### LAMBRUSCO GRASPAROSSA 16

Villa di Corlo Emilia-Romagna

#### SPARKLING ROSE 16

Lombardini '1925' nv Emilia-Romagna

### VINI ROSATI

#### TEMPRANILLO ROSE 16

Pietro Beconcini 'Fresco di Nero' 2021 Toscana

### VINI BIANCHI

#### PINOT GRIGIO 19

Via Alpina 2022 Friuli Venezia Giulia

#### PECORINO 17

Contessa 2021 Abruzzo

#### GRILLO 18

Feudo Montoni 'Timpa' 2021 Sicilia

#### CATARRATTO 17

Donnafugata 'Anthilia' 2021 Sicilia

#### CHARDONNAY 26

Flowers 2022 Sonoma Coast

### VINI ROSSI

#### ETNA ROSSO 19

Terra Costantino 'deAetna' 2021 Sicilia

#### BARBARESCO 26

Villadoria 2020 Piemonte

#### CHIANTI 17

Cecchi 2021 Toscana

#### DOLCETTO 16

Prandi Giovanni 2022 Piemonte

#### PIEDIROSSO 18

Pentri 'Piedirosso Kerres' 2016 Toscana

#### SUPER TUSCAN 19

Tenuta Sette Cieli 'Yantra' 2022 Toscana

PLEASE INQUIRE FOR FULL BOTTLE SELECTION

## BEER & CIDER

### DRAUGHT

#### PERONI 11

italian lager

#### TALEA BEER COMPANY 13

weekender 'peach tea' lager

#### GRIMM ARTISANAL ALES 15

'wavetable' ipa

### BOTTLES & CANS

#### ANXO 11

'cidre blanc'

#### RETURN BREWING 13

"sword lily" sour

#### LIC BEER PROJECT 14

peace & love porter

## BEVERAGE

### COFFEE & TEA

#### ESPRESSO 5.00

#### AMERICANO 5.50

#### CAPPUCINO 6.50

#### DRIP COFFEE 5.50

#### POT OF TEA 6.50

english breakfast  
earl grey  
green  
mint  
chamomile

### WATER

#### ACQUA PANNA 8

#### PELLEGRINO 8

### SODA 5

#### COCA-COLA

#### DIET COKE

#### SPRITE

#### GINGER BEER

#### GINGERALE

