



MORINI

BATTILARDO

CHOICE OF 1 • 14 | CHOICE OF 2 • 22 | CHOICE OF 3 • 31

SALUMI

Prosciutto di Parma
Mortadella con Pistacchio
Soppressata
Speck

FORMAGGI

Alp Blossom cow, hard
Pecorino al Tartufo sheep, firm
Robiola cow & sheep, soft
Parmigiano Reggiano cow, hard

ALTRO

Gelato di Parmigiano
crema, nutmeg
Crema di Ricotta
olive oil, black pepper
Trota Affumicata
smoked trout, crème fraîche, castelvetro olive, chive
Sformato
mortadella, bechamel, nutmeg

PASTA

FATTA IN CASA

SPAGHETTI 22

pomodoro, basil
add burrata +12 • add meatballs +10

GNOCCHI 28

spinach-ricotta dumplings, baby corn, green peas, ramp butter

RIGATONI 27

wild mushroom ragu, rosemary, parmigiano

MAFALDINE NERO 28

squid ink pasta, calamari, P.E.I. mussels, leek, citrus butter

BUCATINI ARRABBIATA 33

gulf shrimp, crustacean-chili butter, lemon, scallion

CAPPELLETTI 32

truffled ricotta ravioli, prosciutto

ROTOLO 32

pork ragu, maitake mushroom, fonduta di parmigiano, sugo

TAGLIATELLE 29

bolognese, parmigiano

GRAMIGNA 28

sausage ragu, scallion, black pepper, parmigiano



ANTIPASTI

FOCACCIA 13

basil pesto, garlic aioli, red pepper crema

INSALATA ROMANA 18

romaine lettuce, anchovy vinaigrette, parmigiano, mollica

INSALATA MISTA 17

arugula, endive, orange, ricotta salata
toasted almonds, citrus vinaigrette

CAVOLFIORE 16

crispy cauliflower, calabrian chili aioli, chive

BURRATA 22

peppers & onions, balsamic, pistachio pesto, arugula
add prosciutto +8

POLIPO 23

grilled octopus, fingerling potato, fennel, fresno chili, orange

CALAMARI FRITTI 22

seasonal vegetables, pomodoro, garlic aioli

POLPETTINE 19

prosciutto & mortadella meatballs, pistachio, pomodoro, ricotta

PIETANZE



GRIGLIATA MISTA 52

gulf shrimp, calamari, diver scallop, couscous, soffrito, aleppo

BRANZINO 45

grilled mediterranean sea bass
chickpea, broccoli, taggiasca olive, bagna cauda

POLLETTO 34

pan-seared half chicken, soppressata, chickpea, fava, broccoli

ANATRA* 38

seared duck breast, farro, zucchini, squash, golden raisin
spring pea crema, brandy sugo

INVOLTINO DI VITELLO 42

braised veal roulade, parsnip puree, spring salad
gremolata, sugo

BISTECCA* 62

14 oz new york strip, asparagus, shiitake mushroom, veal sugo

MORINI BURGER* 24

dry-aged beef, scamorza, shaved fennel, red onion
fresno chili, chili aioli, crispy potatoes
add house-cured pancetta +4

CONTORNI 13

PATATE FRITTE

crispy marble potatoes, parmigiano, parsley

ASPARAGI

grilled asparagus, mint vinaigrette, parmigiano

FAGIOLI VERDI

green beans, garlic, shallot butter, parsley



**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

