



MORINI

BATTILARDO

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

SALUMI

Prosciutto di Parma
Mortadella con Pistacchio
Soppresata
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

ANTIPASTI

FOCACCIA 13

basil pesto, garlic aioli, red pepper crema

INSALATA ROMANA 18

romaine lettuce, anchovy vinaigrette, parmigiano, mollica

MISTICANZA 16

fall greens, apple, hazelnuts, truffle vinaigrette, pecorino

CAVOLFIORE 16

crispy cauliflower, calabrian chili aioli, chive

BURRATA 22

heirloom tomato, balsamic, pistachio pesto, arugula
add prosciutto +8

POLIPO 23

grilled octopus, chickpeas, pickled peppers, celery
tomato, calabrian chili vinaigrette

CALAMARI FRITTI 22

seasonal vegetables, pomodoro, garlic aioli

POLPETTINE 19

prosciutto & mortadella meatballs, pistachio, pomodoro, ricotta



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

PASTA

FATTA IN CASA

SPAGHETTI 22

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

PAGLIA E FIENO 28

straw and pasta, brown butter roasted cauliflower
brussels sprouts, shallots, fennel pollen

RIGATONI 27

wild mushroom ragu, rosemary, parmigiano

BUCATINI 28

shrimp, arugula pesto, cherry tomatoes, toasted almonds, lemon

PAPPARDELLE 28

lambrusco braised chicken ragu, sage

CAPPELLETTI 32

truffled ricotta ravioli, prosciutto

TAGLIATELLE 29

bolognese, parmigiano

TORTELLI 29

osso bucco filled ravioli, saffron butter, barolo sugo, gremolata

GRAMIGNA 28

sausage ragu, scallion, black pepper, parmigiano

PIETANZE

POLENTA AL FORNO 28

wild mushroom ragu, taleggio, rosemary

BRANZINO 45

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

SALMONE 29

pan-roasted salmon, beluga lentils, shaved fennel salad
toasted fennel & citrus vinaigrette

CHICKEN CACCIATORE 32

marble potatoes, olives, calabrian chili, rosemary, lemon

ANATRA* 38

seared duck breast, farro, zucchini, squash, golden raisin, duck sugo

STRACOTTO 37

sangiovese braised short rib, caramelized onion purée
honey-roasted carrots, horseradish

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-citrus sauce

FAGIOLI VERDI

green beans, garlic, shallot butter, parsley

