



# MORINI

WASHINGTON D.C.



## CICCHETTI | *small bites*

**PARMIGIANO GELATO 13**  
aged balsamico, crostini

**PROSCIUTTO DI PARMA 18**  
aged 18 months, red onion jam, crostini

**PECORINO POTATOES 12**  
rosemary, lemon

**CAULIFLOWER 13**  
calabrian chilli aioli, lemon

**GNUDI 15**  
ricotta dumplings, brown butter, sage, amaretti, balsamico

**BRUSSELS SPROUTS 13**  
pistachio pesto, orange

**CRISPY ZUCCHINI 12**  
caciò e pepe

**ROASTED BEETS 12**  
poppysseed vinaigrette, honey, almond, mint

**PRAWNS SALTIMBOCCA 14**  
smoked prosciutto, sage, spicy honey, lemon

## BATTILARDO BOARDS

**THE MODENA 24**  
prosciutto, taleggio, mortadella, onion jam, crostini

**THE PARMA 33**  
prosciutto, taleggio, mortadella, soppressata  
parmigiano gelato, onion jam, crostini

## APPETIZERS

**INSALATA ROMANA 17**  
anchovy parmigiano dressing, toasted breadcrumb

**MISTICANZA 16**  
fall greens, apple, truffle vinaigrette, hazelnut, pecorino

**BURRATA 21 + PROSCIUTTO 7**  
shaved apple, hazelnut, crostini

**POLPO ALLA PIASTRA 22**  
seared spanish octopus, chickpea, pickled peppers, tonnato

**POLPETTINE 18**  
prosciutto & mortadella meatballs, pistachio  
pomodoro, whipped ricotta

**CALAMARI FRITTI 22**  
crispy rhode island calamari, roasted garlic aioli, spicy pomodoro

## ROSEMARY & SEA SALT FOCACCIA 12

our house baked bread served with roasted garlic-herb butter

## PASTA | *made in-house daily*

**PASTA TASTING 4 SMALL PASTAS PLUS DESSERT 55 | PP**

**RIGATONI 27**  
wild mushroom ragu, rosemary, parmigiano

**CAPPELLETTI 32**  
truffle ricotta ravioli, prosciutto

**SPAGHETTI 22 + BURRATA 12 | + MEATBALLS 10**  
san marzano tomato, basil, parmigiano reggiano

**PAGLIA E FIENO 28**  
hay & straw pasta, brown butter roasted cauliflower  
shallot, fennel pollen

**GRAMIGNA 28**  
pork sausage ragu, scallion, black pepper, egg yolk

**TAGLIATELLE 29**  
traditional bolognese ragu

**PAPPARDELLE 28**  
lambrusco braised chicken ragu, sage

**BUCATINI 29**  
shrimp, arugula pesto, toasted almond

**TORTELLI 31**  
ossobuco filled ravioli, saffron butter, gremolata, barolo sugo



## ENTREES

**CHICKEN CACCIATORE 32**  
roasted half chicken, marble potatoes  
olive, rosemary, lemon

**SALMONE 29**  
crispy skin salmon, beluga lentil  
shaved fennel salad, citrus vinaigrette

**ANATRA 38**  
pan roasted duck breast, creamy polenta  
apple mostarda, sugo

**STRACOTTO 38**  
sangiovese braised short rib, caramelized onion purée  
honey roasted carrot

**BAKED POLENTA 28**  
wild mushroom ragu, taleggio

**BRANZINO 45**  
grilled mediterranean seabass  
charred broccoli, bagna cauda

\*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness