

A P E R I T I V I

COCKTAILS 16

SGROPPINO SIDECAR
guillain paitraud cognac, lemon basil sorbetto, prosecco

ROYAL BLUSH
stolichnaya vodka, prosecco, morello cherry, mint, lime

PALLA DI MANDORINO
ketel one, giffard pêche, amaretto, mandarin, lemon

NON-ALCOHOLIC 8

MIELE
honey, lemon, mint, fever tree ginger beer

LIMONE
vanilla, lemon, fever tree bitter lemon soda

ZENZERO
ginger, lime, san pellegrino grapefruit soda

B E E R

Lager, Peroni 9
Kölsch, Reissdorf 12
White, Allagash 11
Blonde, Affligem 12

Sorachi Ace Saison, Brooklyn Brewery 11
Two Hearted Ale, Bell's 10
Black Magic Stout, Empire Brewery 12

W I N E S B Y T H E G L A S S

SPARKLING

Prosecco Brut “Jeio” 14
Bisot (Veneto) NV

Franciacorta Brut Rosé 22
Mirabella (Lombardia) NV

Champagne Brut “Cuvée Prestige” 27
Taittinger (Champagne, Fr.) NV

WHITE

Pinot Grigio 17
Villa Alpini (Friuli) 2017

Sancerre “Les Ponts Romains” 19
Maison Foucher (France) 2017

Vermentino di Sardegna 14
Mora e Memo (Sardegna) 2017

Fiano di Avellino 16
Tenuta Ponte (Campania) 2016

Gavi di Gavi 15
La Mesma (Piemonte) 2017

Chardonnay “Altamarea” 20
Sandhi (Santa Barbara, Ca.) 2014

Chardonnay “Les Noisetiers” 35
Kistler (Sonoma Coast, Ca.) 2015

ROSÉ

Bardolino Chiaretto “Infinito” 15
Santi (Veneto) 2017

RED

Nebbiolo “Botonero” 16
Mamete Prevostini (Lombardia) 2016

Chianti Classico 17
Terre di Montefili (Toscana) 2013

Pinot Noir “Altamarea” 22
Evening Land (Eola-Amity Hills, Or.) 2016

Barbera d’Asti 14
Guido Berta (Piemonte) 2016

Montepulciano d’Abruzzo “Ode” 18
CantinArte (Abruzzo) 2015

Châteauneuf-du-Pape 25
Roger Perrin (Rhône) 2016

Brunello di Montalcino 28
Caparzo (Toscana) 2013

Cabernet Sauvignon “Valdisanti” 22
Tolaini (Toscana) 2012

MORINI LUNCH SPECIALS

Salad · Pasta · Gelato 34 - OR - Appetizer · Entrée · Dessert 40

MORINI SALADS

ADD GRILLED CHICKEN TO ANY SALAD
\$8 SUPPLEMENT

KALE SALAD 17

kale salad, seasonal vegetables, orchard fruit
candied almonds, ricotta salata

ROMANA 17

baby romaine, endive, parmigiano
black pepper-anchovy vinaigrette

BURRATA 20

eggplant caponata, crostini, agrodolce

LOBSTER SALAD 27

chilled lobster tail, shaved asparagus
watermelon radish, watercress, citrus vinaigrette

prix fixe supplement \$7

APPETIZERS

ZUPPA 17

lentil soup, squacquerone cheese
rosemary croutons

RICCIOLA* 23

amberjack crudo, olivada
shaved fennel, pistachios

BOCCONCINI 19

tomato-braised chicken-eggplant meatballs
mozzarella di bufala, basil

PROSCIUTTO & MELON 20

2 yr. aged prosciutto di parma, melon
arugula, traditional balsamico

SIDES 10

CRISPY POTATOES

BRUSSELS SPROUTS

SAUTÉED SPINACH

WILD MUSHROOMS

BABY CARROTS

PASTAS all pastas are made in-house

LOW GLUTEN PASTA AVAILABLE

RIGATONI 22

pomodoro ragù, basil

TAGLIATELLE 27

classic ragù bolognese

TORTELLONI 24

basil & ricotta ravioli

choice of: parmigiano or pomodoro

MACCHERONI 25

whole wheat macaroni, shrimp, tomato ragù

SPAGHETTI 25

manila clams, choice of: bianco or rosso

RISOTTO 25

acquerello risotto, wild mushrooms
porcini fonduta

FISH & MEAT ENTRÉES

SEA BASS 31

grilled sea bass, carrot purée
marble potatoes, kalamata olives

SALMON 30

pan seared salmon, creamy sunchoke
chicory, chestnut gremolata

MILANESE 29

crispy veal cutlet, mushroom crema
prosciutto, sage, arugula salad

CHICKEN 29

roasted chicken, beluga lentils, swiss chard
chanterelle mushrooms, chicken jus

HANGER STEAK 31

grilled hanger steak, roasted root vegetables
puntarella, bone marrow beef jus

WHITE LABEL BURGER 23

8oz. prime dry-aged patty, fontina, pepperoncini
bacon, tomato marmellata, french fries

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