

TAKE OUT & DELIVERY

MEAT & CHEESE

12 FOR ONE, 33 FOR THREE, 45 FOR FIVE

CURED SLICED MEATS

Prosciutto di Parma

24-month

Felino

“king of salame”

Mortadella

delicate pork roll

Sopressata

sweet cured pork sausage

Bresaola

air dried beef

CHEESES

Gorgonzola Dolce

cow, semi-soft

Parmigiano-Reggiano Vecchio

cow, hard, raw

Bianco Sardo

sheep, firm

Moliterno al Tartufo

sheep, semi-firm, raw

DESSERT 11

TIRAMISU

espresso-soaked ladyfingers
macarponne mousse, cocoa

CHEESECAKE

ricotta cheesecake, berry compote
flourless chocolate crust

FRESH COOKIE DOUGH

6 whole wheat chocolate chip cookies
Morini baking card

MAKE IT YOURSELF! SERVES 4

RIGATONI PASTA KIT 50

1 lb fresh, house-made pasta
1 pint bolognese ragù
grated parmigiano, chili flakes, parsley
Morini cooking card

**Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

***All menu items may contain traces
of gluten as they are produced in an
environment that is not certified gluten-free*

APPETIZERS

SPRING SALAD 15

little gem lettuce, carrot, fennel, radish, asparagus
sugar snaps, endive, shallot red wine vinaigrette

*CACIO E PEPE 17

romaine lettuce, garlic breadcrumbs
parmigiano, anchovy vinaigrette

BURRATA 19

creamy mozzarella, spring pea & panzanella salad

TORTELLINI IN BRODO 16

traditional meat-filled ravioli, rich chicken broth

MEATBALLS 18

prosciutto & mortadella meatballs
simmered in tomato sauce, parmigiano

SPICY CHICKEN WINGS 14

double-fried chicken wings, honey calabrian chili glaze
blue cheese crema

PASTAS

RIGATONI 25

bolognese ragù, parmigiano

CAPPELLETTI 25

truffled ricotta ravioli, prosciutto, butter

GARGANELLI 25

pasta quills, cream, peas, truffle butter, prosciutto

TROFIE 25

squid ink pasta, seppia & shrimp ragù

FUSILLI 25

neopolitan pork shoulder ragù

AGNOLOTTI 25

short rib-filled pasta, butter, jus

LASAGNA 25

bolognese antica ragù, bechamel, parmigiano

SPAGHETTI

choice of classic pomodoro & basil 15
or with meatballs 25

** low gluten pasta available on request

PIZZAS

CLASSICA 18

crushed tomato, mozzarella, fresh basil

MUSHROOM 22

mushroom, sautéed spinach, garlic
porcini marsala, mozzarella

MEATBALL 22

house-made mini meatballs, filetto, ricotta
roasted bell pepper, basil

CALABRESE 24

thick-cut pepperoni, fennel sausage, red onion
pomodoro, mozzarella

BUILD YOUR OWN PIZZA

build your own from any of the artisanal toppings we have in house, starting with POMODORO & MOZZARELLA 18
VEGETABLES 2 | MEATS 2.5 | CHEESES 2.5

BUFFALO CHICKEN 23

buffalo sauce, breaded chicken cutlet, blue cheese crema

SAUSAGE 22

fennel sausage, mushroom, pomodoro
mozzarella, garlic oil

**LOW GLUTEN 13

10" low gluten pizza crust

ENTREES

ROASTED CHICKEN 33

brick oven-roasted half chicken, gaeta olive
lemon, caper, potato

*VEAL CHOP 52

16 oz bone-in amish veal chop
pancetta cream, cipollini onion

*STRIP STEAK 48

14 oz, 40 day dry aged bone-in strip steak
morini potatoes, charred lemon

PRAWNS 35

seared garlic prawns, spring orzo salad, salsa verde

CHICKEN PARM 20

breaded chicken breast, pomodoro, mozzarella & basil
served over a bed of sautéed spinach

SHORT RIB 40

braised short rib, polenta, salsa verde

*RIBEYE FOR TWO 145

40 oz, 40 day dry aged tomahawk ribeye

SIDES 13

SAUTÉED SPINACH

PARMIGIANO FINGERLING POTATOES

BEVERAGES

NEGRONI 8

bombay dry gin, campari, carpano antica formula

DRAFTWINE 10 | 18

0.5L or 1L Tre Monti Sangiovese (2019)
or Pignoletto (2018)

BOTTLED WATER or CANNED SODA 3

dasani, dr. pepper, gingerale

MANHATTAN 8

jim beam bourbon, dolin rouge, angostura bitters

SELECTION BOTTLED BEER 4

craft beers and ciders

**PLEASE INQUIRE ABOUT OUR FULL
WINE AND RESERVE LIST**