



MORINI

BATTILARDO DI AFFETTATI

CURED SLICED MEATS + CHEESES SERVED WITH GRILLED BREAD, MOSTARDA

CHOICE OF ONE 11, THREE 25, FIVE 35

CURED SLICED MEATS

Prosciutto di Parma 24-month aged

Felino “king of salame”

Soppresata black pepper, red wine

Mortadella delicate pork roll

Bresaola air-dried beef

CHEESES

Parmigiano Reggiano 24-month, cow’s milk, firm

Robiolina cow, goat & sheep’s milk, soft

Caciotta La Tartufo cow’s milk, semi-soft

Asiago cow’s milk, bold

Taleggio 40-day, cow’s milk, semi-soft

PASTA

HOUSE-MADE PASTAS



CAPPELLETTI 26

truffled ricotta ravioli, melted butter, prosciutto

TAGLIATELLE 25

pasta ribbons, ragu bolognese, parmigiano

GARGANELLI 28

pasta quills, prosciutto di parma, peas, cream, truffle butter

GNOCCHI 25

ricotta dumplings, sausage ragu, spinach, parmigiano

SCAMPI 27

spaghetti, chili and garlic-marinated shrimp, white wine

SPAGHETTI POMODORO

pomodoro, basil

add burrata +7 • add polpettine +8

PIETANZE

ENTRÉES

PARMIGIANA 25

breaded chicken, san marzano tomatoes, mozzarella
choice of rigatoni or spinach

POLLO AL FORNO 28

herb-roasted chicken, spring onion, broccolini, preserved lemon

SALMONE 35

grilled king salmon, spring pea purée, baby artichoke
fingerling potatoes

ANTIPASTI

APPETIZERS

CALAMARI FRITTI 16

sicilian-style crispy calamari, spicy pomodoro, lemon crema

POLPETTINE 15

prosciutto & mortadella meatballs simmered in pomodoro sauce
ricotta, grilled bread

BURRATA 15

creamy mozzarella, fresh strawberries, basil, lambrusco sauce
add prosciutto +6

CAESAR 12

romaine, radicchio, garlic bread crumb, parmigiano
anchovy vinaigrette

CHOPPED 13

romaine, radicchio, pepperoni, prosciutto cotto, olives, chickpeas
provolone, red peppers, herbed vinaigrette



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

ALLA GRIGLIA

BRANZINO 32

grilled mediterranean sea bass, shaved vegetables
salsa verde

BISTECCA 39

sliced 12 oz. piedmontese strip steak
green peppercorn sugo, charred asparagus

FROM THE GRILL



CONTORNI 12

SIDES

PATATE crispy potatoes, rosemary, parmigiano

BROCCOLINI calabrian chili, breadcrumbs

SAUTÉED SPINACH olive oil, garlic

— NICOLETTA

PIZZERIA

ASK ABOUT LOW-GLUTEN PIZZA 10” PIZZA CRUST 12

CLASSICA 17

whole milk mozzarella, aged parmesan, fresh basil

CALABRESE 23

pepperoni, fennel sausage, red onions, mozzarella

FUNGHI 20

mushrooms, sautéed spinach, marsala, mozzarella

TARTUFATA 22

prosciutto cotto, mushrooms, truffle cream, mozzarella

KIDS MENU 12

SPAGHETTI & MEATBALLS

RIGATONI pomodoro or butter

TAGLIATELLE ALFREDO

CHICKEN PARM WITH RIGATONI

CHEESE PIZZA

EXECUTIVE CHEF Bill Dorrler



CHEF DI CUCINA Jamie Metzger