

A P E R I T I V I

COCKTAILS 16

PALERMO COOLER

cocchi rosa, prosecco, lemon, grapefruit bitters

ROYAL BLUSH

stolichnaya vodka, prosecco, morello cherry, mint, lime

RABARBARO

ketel one vodka, rhubarb puree, yellow chartreuse, fever tree tonic

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

Forst Lager, Birra Forst

8

Two Hearted Ale, Bell's

9

Kölsch, Reissdorf

11

La Rossa, Birra Moretti

9

White, Allagash

10

Nut Brown Ale, Sam Smith

12

Sorachi Ace Saison, Brooklyn Brewery

10

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

SPARKLING

Prosecco Brut "Jeio"
Bisot (Veneto) NV

14

Franciacorta Brut Rosé
Mirabella (Lombardia) NV

21

Champagne Brut "Cuvée Prestige"
Taittinger (Champagne, Fr.) NV

26

WHITE

Pinot Grigio
Elena Walch (Alto Adige) 2016

14

Riesling "Thousand Liters"
Julian Haart (Mosel, De.) 2016

17

Sancerre "Les Ponts Romains"
Maison Foucher (Loire, Fr.) 2016

19

Arneis
Cornarea (Piemonte) 2015

16

Chardonnay "Altamarea"
Sandhi (Santa Barbara, Ca.) 2014

20

Saint-Aubin 1^{er} Cru "Les Champlots"
Françoise & Denis Clair (Burgundy, Fr.) 2014

26

Chardonnay "Les Noisetiers"
Kistler (Sonoma Coast, Ca.) 2015

35

ROSÉ

Bauhouse Rosé (Central Coast, Ca.) 2016

15

RED

Sangiovese "Morellino di Scansano"
Terenzi (Toscana) 2015

13

Pinot Noir "Altamarea"
Evening Land (Eola-Amity Hills, Or.) 2015

22

Cesanese di Olevano Romano "Silene"
Damiano Ciolli (Lazio) 2015

18

Barbera d'Asti
Damilano (Piemonte) 2015

15

Montepulciano d'Abruzzo "Ode"
CantinArte (Abruzzo) 2015

17

Brunello di Montalcino "La Togata"
Tenuta Carlina (Toscana) 2011

28

Barbaresco "Rio Sordo"
Musso (Piemonte) 2012

25

Cabernet Sauvignon "Valdisanti"
Tolaini (Toscana) 2012

22

Tignanello
Antinori (Toscana) 2013

48

MORINI LUNCH SPECIALS

Salad · Pasta · Gelato 30 - OR- Appetizer · Entrée · Dessert 39

MORINI SALADS

KALE SALAD 15

green apples, grilled squash
candied almonds, ricotta salata

ROMANA 17

baby romaine, endive, parmigiano
black pepper-anchovy vinaigrette

BURRATA 19

creamy mozzarella, heirloom tomatoes
watermelon, rosemary croutons

LOBSTER SALAD 22

chilled maine lobster, robiola bosina
asparagus salad, basil pesto **prix fixe supplement \$7**

ADD GRILLED CHICKEN TO ANY SALAD
\$8 SUPPLEMENT

APPETIZERS

ZUPPA 17

chilled english pea soup, jumbo lump crabmeat
elderflower gelée, fresh mint

TONNO* 22

bigeye tuna tartare, trout roe
crispy shallots, chive crema

BOCCONCINI 17

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

PROSCIUTTO & MELON 18

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

SIDES 9

CRISPY POTATOES

SHISHITO PEPPERS

SAUTÉED SPINACH

ROASTED CORN

GRILLED ASPARAGUS

PASTAS all pastas are made in house

RIGATONI 19

pomodoro ragù, basil

TAGLIATELLE 24

classic ragù bolognese

MACCHERONI 23

whole wheat macaroni, shrimp, tomato ragù

TORTELLONI 21

basil & ricotta ravioli
choice of: parmigiano **or** pomodoro

SPAGHETTI VONGOLE 23

manila clams, baby leeks, white wine

RISOTTO AI FUNGHI 23

creamy risotto, wild mushrooms, parmigiano

LOW GLUTEN PASTA AVAILABLE

FISH & MEAT ENTRÉES

SEA BASS 27

grilled sea bass, baby zucchini
pearl onion agrodolce, salsa romesco

SALMON 26

seared king salmon, grilled romaine
arugula pesto, baguette crisp

MILANESE 28

crispy veal cutlet, arugula salad
bacon-peach marmellata

CHICKEN 24

roasted chicken, chickpea puree
spiced tomato-ragù, baby fennel

HANGER STEAK 27

grilled hanger steak, broccolini
braised potatoes, black truffle jus

WHITE LABEL BURGER 23

8oz. prime dry-aged patty, caramelized onions
giardiniera relish, swiss cheese, 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

MICHAEL WHITE Chef & Owner

ARTHUR LEE Chef di Cucina