

MORINI

R I S T O R A N T E

RESTAURANT WEEK 2017

Three-Course Lunch Prix-Fixe Menu 29

VINI e APERITIVI 10

WHITE Falanghina del Sannio **Cantina del Taburno** *Campania* 2015

RED Sangiovese **Terenzi** Morellino di Scansano *Toscana* 2015

ROSE **Bauhouse** Central Coast Rose *California* 2016

COCKTAIL **Rabarbaro** *ketel one vodka, rhubarb puree, yellow chartreuse, fever tree tonic*

APPETIZERS

CAVOLO NERO

kale salad, green apples, summer squash, candied almonds, ricotta salata

CARPACCIO

thinly sliced beef, squacquerone cheese, pickled cucumber, cremini mushrooms

CALAMARI

calamari alla piastra, sweet corn, coco bean panzanella

ENTRÉES

RIGATONI

handmade tube pasta, asparagus, tiger prawns, spring onion pesto

SEPPIA

grilled cuttlefish, chickpea livornese, charred lemon

TAGLIATA

grilled hanger steak, broccoli rabe, caramelized onion puree

DESSERTS

TIRAMISU

mascarpone mousse, ladyfinger, espresso, amaretto

PANNA COTTA

almond panna cotta, peach, mint, balsamic, peach granita