

Cocktails

PUCCINI MIMOSA 14

orange juice, mandarin liqueur, prosecco

MORINI BELLINI 14

white peach puree, peach liqueur, thyme, prosecco

MADONNA MIA NEGRONI 16

espresso-infused gin, punt e mes, cocchi americano, campari

APEROL CRUSH 14

orange & basil infused aperol, cocchi rosa, prosecco

HUGO 14

elderflower liqueur, lemon, prosecco

CALABRIAN CHILI BLOODY MARY 16

vodka, house-made spicy bloody mary mix, peroni



ANTIPASTI

INSALATA ROMANA 16

romaine lettuce, anchovy vinaigrette, parmigiano
garlic breadcrumbs

INSALATA RUCOLA 16

arugula, candied peaches, prosciutto crisps
lemon vinaigrette, goat cheese crema

STRACCIATELLA 18

hand-stretched mozzarella, strawberry, pickled fresno chili
mint-basil salsa verde, crostini

add prosciutto +8

POLPETTINE* 18

prosciutto & mortadella meatballs, pomodoro, ricotta

**This item contains nuts.*

*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*

MORINI BRUNCH

PIETANZE

RICOTTA PANCAKES 17

maple mascarpone, blueberry jam

PANE RUSTICO 18

smoked salmon, creme fraiche, onion
soft boiled egg, fried capers

UOVA IN PURGATORIO 20

friggione, sunny-side up eggs, polenta

CARBONARA 24

spaghetti, poached egg, pancetta
scallion, parmigiano

SALSICCIA PANINI 18

sweet italian sausage, arugula, pickled red onion
fried egg, scallion aioli, crispy potatoes

BISTECCA E UOVA 26

grilled hanger steak, poached eggs
potato hash, hollandaise

MORINI BURGER 22

dry-aged beef burger, scamorza, shaved fennel
red onion, fresno chili, chili aioli, crispy potatoes

add egg +3 • add house-cured pancetta +4

CONTORNI

TWO EGGS your choice 6

PANCETTA house-cured pork belly 8

PATATE FRITTE crispy marble potatoes
parmigiano, parsley 12

ASPARAGI grilled asparagus, parmigiano
garlic breadcrumbs 12

SPINACI sautéed spinach, garlic olive oil, chili flake 12

CAVOLFIORE* rainbow cauliflower, cherry, pine nuts
sherry vinaigrette 12

BATTILARDO

CHOICE OF 1 • 11 | CHOICE OF 2 • 19
CHOICE OF 3 • 29

SALUMI

Prosciutto di Parma

Mortadella con Pistacchio*

Sopressata

Bresaola

FORMAGGI

Robiola cow & sheep, soft

Pecorino al Tartufo sheep, firm

Gorgonzola Dolce cow, blue

Parmigiano Reggiano cow, hard

ALTRO

Gelato di Parmigiano
crema, nutmeg

Crema di Ricotta
olive oil, black pepper

Trota Affumicata
smoked trout, crème fraîche, castelvetrano olive, chive

PASTA

FATTA IN CASA

SPAGHETTI 20

pomodoro, basil

add stracciatella +8 • add meatballs +10*

RIGATONI 24

wild mushroom ragu, rosemary, parmigiano

CAMPANELLE NERO 26

squid ink pasta, scallops, shrimp, pomodoro, calabrian chili

PAPPARDELLE 28

braised duck ragu, roasted red pepper, taleggio, oregano

CAPPELLETTI 27

truffled ricotta ravioli, prosciutto

PANSOTTI 27

red wine braised pork shoulder ravioli

brown butter-maitake sugo, fried rosemary

TAGLIATELLE 26

bolognese, parmigiano

GRAMIGNA 26

sausage ragu, scallion, black pepper, parmigiano

EXECUTIVE CHEF Kris Jimenez