



MORINI

Restaurant Week 2023

3-COURSE PRIX FIXE | \$60 PER PERSON

1st course

TORTELLINI

lobster, mascarpone, tarragon

CAPELLETTI

truffled ricotta ravioli, prosciutto

2nd course

GRAMIGNA

macaroni, sweet pork sausage, tomato, cream

GARGANELLI

prosciutto, english peas, truffle crema

BUTTERNUT TORTELLI

amaretti crumble, spiced pumpkin seed

3rd course

LASAGNA VERDE

spinach pasta, bolognese antica ragu

ROTOLO

sheeps milk ricotta, Swiss chard, bechamel

EXECUTIVE CHEF Bill Dorrler

CHEF DI CUCINA Gerardo Fernandez