

Cucina MORINI

Restaurant Week Menu | Dinner

3 COURSES | \$40 PER PERSON

WINE PAIRING | \$30 PER PERSON

Antipasti

INSALATA

shaved zucchini, treviso, romaine, peach, truffle vinaigrette

VELLUTATA

creamy corn soup, spicy shrimp, pumpkin seeds, chives

BURRATA

watermelon, tomatoes, pistachios, agrodolce, roasted garlic crostini

Pasta & Pietanze

SALMONE

crispy skin salmon, chickpeas, broccoli rabe, olive & caper salmoriglio

GNOCCHI

spicy pork ragu, calabrian chili, caciocavallo

SPAGHETTI CACIO E PEPE

toasted black pepper, parmigiano & pecorino

Dolci

BOMBOLONI

citrus scented ricotta donuts, chocolate sauce

TORTA CAPRESE

dark chocolate & hazelnut tart, hazelnut gelato

SUNDAE

vanilla gelato, limoncello blueberries, salted almonds, vanilla whipped cream
olive oil cake croutons, fresh blueberries

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness