



RESTAURANT WEEK | 3 COURSES - 35 *per person*

APPETIZERS *choose one*

INSALATA ROMANA

anchovy parmigiano dressing, toasted breadcrumb

MISTICANZA

mixed greens, apple, hazelnuts
truffle vinaigrette, pecorino

PARMIGIANO GELATO

aged balsamico, crostini

PECORINO POTATOES

rosemary, lemon

ROASTED BEET SALAD

roasted red and golden beets, whipped caprino, arugula
almond, white balsamic vinaigrette, fennel crisp, chive

BURRATA +2

apple mostarda, shaved apple, hazlenut, crostini

POLPETTINE

prosciutto & mortadella meatballs, pistachio
pomodoro, whipped ricotta

ENTRÉES *choose one*

BRUNCH CLASSICS

MORINI BREAKFAST

two eggs over easy, bacon
rustic toast, pecorino potatoes

BRUNCH BURGER +5

dry aged blend, scamorza, pickled peppers
wholegrain mustard aioli, pecorino potatoes

FRITTATA

market vegetables, pesto, almond, burrata
arugula, lemon vinaigrette

FOCACCIA BENEDICT

poached egg, prosciutto di parma, hollandaise

BUCATINI CARBONARA

poached egg, smoked pancetta
pecorino, scallion, black pepper

MORINI PANCAKES

our signature fluffy ricotta pancakes, one per order

THE CLASSIC

warm honey butter, vanilla whipped cream

SMOKED SALMON +3

whipped scallion mascarpone
trout roe, everything seasoning

CARBONARA

smoked pancetta, poached egg
pecorino, black pepper, chive

TIRAMISU

marsala zabaglione, espresso syrup
crushed lady fingers, cocoa powder

BLUEBERRY LEMONCELLO

lemon curd, blueberry, almonds

NUTELLA

chocolate chips, toasted hazlenuts

DIAVOLA +2

prosciutto, poached egg, calabrian-chili honey

PASTA | *made in-house daily*

RIGATONI

wild mushroom ragu, rosemary, parmigiano

CAPPELLETTI +3

truffled ricotta ravioli, prosciutto

SPAGHETTI

pomodoro, basil

GNOCCHI

baked ricotta dumplings, braised-duck ragu
prosecco-soaked apricots, stracciatella, mollica

GRAMIGNA

sausage ragu, scallion, black pepper, parmigiano

TAGLIATELLE

bolognese, parmigiano

PAPPARDELLE

prosecco-braised lamb ragu, peas, mint, pecorino

CASARECCE +2

squid ink pasta, shrimp, calabrian chili, leeks

DOLCI *choose one*

TORTA DI OILO

chocolate olive oil cake, amarena cherries
chocolate-hazelnut ganache, whipped cream

CLASSIC CORNETTO

vanilla whipped cream, chocolate drizzle

BOMBOLONI

citrus-scented ricotta doughnuts
caramel sauce

BLUBERRY & LEMON CORNETTO

lemon curd, blueberry jam, fresh blueberries

SEMIFREDDO

frozen chocolate mousse, flourless chocolate cake
amaretti crumble, strawberries

CHOCOLATE HAZELNUT CORNETTO

nutella, crushed hazelnuts

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition*