



MORINI

WASHINGTON D.C.



RESTAURANT WEEK | 3 COURSES - 40 per person

CICCHETTI | APPETIZERS

choose one

ROSEMARY & SEA SALT FOCACCIA

our house baked bread served with marsala-shallot butter

PARMIGIANO GELATO

aged balsamico, crostini

PROSCIUTTO DI PARMA +4

aged 18 months, red onion jam, crostini

CAULIFLOWER

calabrian chilli aioli, lemon

ROASTED BEET SALAD

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

CRISPY ZUCCHINI

caciò e pepe

BRUSSELS SPROUTS

pistachio pesto, agrodolce, orange

INSALATA ROMANA

anchovy parmigiano dressing, toasted breadcrumb

MISTICANZA

mixed greens, apple, truffle vinaigrette
hazelnut, pecorino

GRILLED PEACHES +2

arugula, stracciatella, crispy nduja, balsamico

BURRATA +2

apple mostarda, shaved apple, hazelnut, crostini

POLPO ALLA PIASTRA +4

seared spanish octopus, chickpea
pickled peppers, tonnato

POLPETTINE

prosciutto & mortadella meatballs, pistachio
pomodoro, whipped ricotta

CALAMARI FRITTI +5

crispy rhode island calamari
spicy pomodoro

PASTA | ENTRÉES

choose one

RIGATONI

wild mushroom ragu, rosemary, parmigiano

CAPPELLETTI +4

truffle ricotta ravioli, prosciutto

SPAGHETTI

san marzano tomato, basil, parmigiano reggiano

GNOCCHI

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

GRAMIGNA

sausage ragu, scallion, black pepper, parmigiano

TAGLIATELLE

traditional bolognese ragu

PAPPARDELLE

prosecco-braised lamb, pea, mint, pecorino

CASARECCE +3

squid ink pasta, shrimp, calabrian chili, leeks

TORTELLI +5

ossobuco filled ravioli, saffron butter, gremolata, barolo sugo

CHICKEN CACCIATORE

roasted chicken, marble potatoes, olive, rosemary, lemon

SALMONE*

crispy skin salmon, beluga lentil, shaved fennel salad, citrus vinaigrette

ANATRA* +12

pan-seared duck breast, spätzle, cherry purée
brussels sprouts, red wine sugo

TAGLIATA* +10

grilled hanger steak, creamy polenta
brandied mushrooms, red swiss chard, caper gremolata

BRANZINO +12

mediterranean sea bass, panzanella
calabrian chili butter toasted croutons, arugula
heirloom cherry tomatoes, cucumber, red onion, fennel

DOLCI

choose one

SEMIFREDDO

frozen chocolate mousse, flourless chocolate cake, amaretti crumble, strawberries

BOMBOLONI

citrus-scented ricotta doughnuts, caramel sauce

SORBETTI DUO

lemon & raspberry sorbet

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