MORINI Soho Sips & SNACKS

SALUTI

BEERS 5
Talea "Al Dente" Pils • Grimm IPA
Strong Rope "Drinkery" English Bitter • Oxbow Farmhouse Pale Ale

NEGRONI CLASSICO 12
cinzano gin, campari, cinzano 1757

ARANCIA ROSSA 14
dobel tequila, blood orange, ancho pepper, cardamom, lime, citrus salt

SPRITZ 10
Aperol • Elderflower

HOUSE WINES 7
Sparkling • White • Rose • Red

HOUSE SPIRITS 9
+3 MAKE IT A COCKTAIL
ALB vodka • Citadelle gin • Street Puma rum
Jim Bean Black bourbon • Dobel tequila

SHOT OF ESPRESSO 1

SPUNTINO

OYSTERS HALF DOZEN **21**
choice of east & west coast
served with calabrian chili cocktail sauce & barolo mignonette

TIGELLE SANDWICHES
CHOICE OF 1 **6** • CHOICE OF 3 **15**

The Prosciutto *lardo pesto, arugula*
The Porchetta *spit-roasted hampshire pork, salsa verde*
The Mortadella *dressed arugula, balsamic*
The Melanzana *grilled eggplant, mozzeralla, tomato*

OLIVES 4
citrus marinated olives

CARCIOFI 8
crispy artichokes, calabrian chili aïoli

BATTILARDO 22
chef's curated meat & cheese board, seasonal accompaniments, crostini

MORINI BURGER 18
8 oz brisket blend, aged provolone, pepperoncini, dijonaise

& MORE

ANTIPASTI

INSALATA MISTA 15
mixed lettuces, endive, market vegetables, candied walnut
shallot red wine vinaigrette, robiolina crostini

INSALATA ROMANA 17
romaine lettuce, anchovy vinaigrette, parmigiano, garlic breadcrumbs

BURRATA 21
butternut squash, apples, cranberries

CALAMARI FRITTI 20
pomodoro, calabrian chili

PASTA
FATTA IN CASA

TORCIA NERA 28
squid ink pasta, seppia & shrimp ragù

CAPPELLETTI 27
truffled ricotta ravioli, prosciutto

FUSILLI 28
neopolitan pork shoulder ragù, robiolina

TAGLIATELLE 26
bolognese, parmigiano

***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*

EXECUTIVE CHEF Bill Dorrler ✹ CHEF DI CUCINA Gerardo Fernandez