

# MORANDI Dinner

serving breakfast monday through friday 8:00 to 11:30

## ANTIPASTI e ZUPPE

<b>Antipasto misto</b> burrata, roasted peppers, eggplant & marinated artichoke	16
<b>Bruschetta e ricotta condita</b> grilled country bread, ricotta & condiments	8
<b>Focaccia caprese</b> cherry tomatoes, mozzarella & basil	16
<b>Calamari alla griglia</b> grilled squid salad with peppers, capers & olives	14
<b>Melanzane, anguria e caprino</b> roasted eggplant, watermelon & goat cheese	13
<b>Asparagi e pecorino sardo</b> grilled asparagus with smoked pecorino cheese	12
<b>Vitello tonnato</b> chilled veal loin with tuna-caper sauce	20
<b>Polipetti e sedano</b> grilled octopus with celery & black olives	16
<b>Sardelle con menta</b> sardines with tomatoes, mint & pecorino	14
<b>Carpaccio di pesce</b> marinated striped bass with salsa verde	20
<b>Prosciutto di Parma e melone</b> thinly sliced prosciutto di Parma & melon	19
<b>Minestrone alla genovese</b> classic vegetable soup with pesto	9
<b>Zuppa di fregole e cozze</b> mussels in a spicy saffron & bergamot broth	12

## SALUMI

(ASSORTED)

PISTADA, SPECK, CACCIATORINO, CAPOCOLLO

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## FRITTI

<b>Carciofi alla giudea</b> fried artichokes with lemon	12
<b>Fritto misto di pesce</b> fried calamari, shrimp & fish	16
<b>Olive ascolane</b> fried green olives stuffed with sausage	10
<b>Peperoni fritti</b> blistered green peppers	10

## INSALATE

<b>Insalata verde</b> bibb lettuce with sherry vinaigrette	9
<b>Fava e pecorino</b> escarole, fava, pecorino & mint	12
<b>Panzanella</b> tomato, peppers, cucumbers & bread salad	10
<b>Insalata d' acciughe</b> romaine, anchovies, egg mimosa & capers	9
<b>Insalata di zucchine e menta</b> raw summer squash, green chilies & ricotta salata	12
<b>Carciofi crudi</b> raw artichokes with lemon & parmesan	12
<b>Pinzimonio</b> raw summer vegetables with anchovy oil & lemon	10

## FORMAGGI

(ASSORTED)

UBRIACO, LA TUR, MONCENISO, PARMIGIANO REGGIANO

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## PRIMI

<b>Trofiette al pesto</b> pasta with pesto, potatoes & green beans . . . . .	17
<b>Pici al limone</b> hand-rolled spaghetti with lemon & parmesan . . . . .	17
<b>Cavatelli con ragu d' agnello</b> pasta with lamb ragu & peas . . . . .	19
<b>Casunziei</b> beet ravioli with poppy seeds & butter . . . . .	17
<b>Tagliatelle alla bolognese</b> egg pasta with classic meat sauce . . . . .	18

## PESCE

<b>Baccalà con ceci</b> salt cod cooked in ceci, tomatoes & peppers . . . . .	22
<b>Orata alla livornese</b> sea bream roasted in white wine & tomatoes . . . . .	29
<b>Capesante in tegame</b> sea scallops with scafata . . . . .	27
<b>Branzino alla griglia</b> whole sea bass grilled in a lemon vinaigrette . . . . .	29
<b>Salmone all' ortolana</b> grilled salmon over summer vegetables . . . . .	22
<b>Gamberoni alla griglia</b> grilled prawns with lemon & capers . . . . .	25

## PIATTI del GIORNO

LUNEDÌ	<b>Braciola alla napoletana</b>	25
MARTEDÌ	<b>Porchetta</b>	25
MERCOLEDÌ	<b>Quaglia alla griglia</b>	20
GIOVEDÌ	<b>Coniglio in umido</b>	23
VENERDÌ	<b>Baccalà fritto</b>	22
SABATO	<b>Abbacchio</b>	29
DOMENICA	<b>Pollo al forno</b> (for two)	45

<b>Tagliolini neri con gamberetti</b> squid ink pasta with shrimp & spicy almond pesto . . . . .	18
<b>Cacio e pepe</b> bucatini with pecorino & black pepper . . . . .	16
<b>Spaghetti alle vongole</b> pasta with manila clams, garlic & parsley . . . . .	18
<b>Orecchiette alla pugliese</b> pasta with broccoli rabe & sausage . . . . .	16
<b>Risotto di asparagi</b> asparagus & prosciutto risotto . . . . .	22

## CARNE

<b>Polpettine alla siciliana</b> meatballs with pine nuts & raisins . . . . .	19
<b>Vitello alla valdostana</b> roasted veal chop with prosciutto & fontina . . . . .	45
<b>Agnello cacio e uova</b> roasted lamb chops with lemon & pecorino . . . . .	32
<b>Pollo alla diavola</b> grilled chicken with chilies & lemon . . . . .	22
<b>Tagliata di manzo</b> grilled hanger steak with rucola e parmesan . . . . .	27
<b>Uccelli scappati</b> pork loin with pistachio stuffing, wrapped in pancetta . . . . .	23

## BISTECCA per DUE

dry aged porterhouse grilled with rosemary & garlic - 78 (for two) -
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## CONTORNI

<b>BROCCOLI RABE</b>	<b>CAPONATA</b>
<b>SPINACI</b>	<b>ASPARAGI</b>
<b>PATATE DELLA NONNA</b>	<b>PATATE FRITTE</b>
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a gratuity of 20% will be added to all parties of 6 or more

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.