MORANDI DINNER

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

ANTIPASTI

Bruschetta melanzane e bottarga
roasted spicy eggplant with mint on toasted bread 11

Polipetti e sedano
grilled octopus with celery & black olives 16

Focaccia caprese
hand-stretched focaccia with mozzarella & cherry tomatoes . . . 15

Melanzane, anguria e caprino
roasted eggplant, watermelon & goat cheese 12

Prosciutto di Parma con frutta di stagione
thinly sliced prosciutto di Parma & seasonal fruit 14

Burrata e pachini
burrata cheese with roasted cherry tomatoes "on the vine" 16

Calamari alla griglia
grilled squid with peppers, capers & olives. 14

Mozzarella di bufala affumicata
smoked buffalo mozzarella & roasted peppers 13

Piatto di salumi
pistada, prosciutto "La Quercia", calabrese & finocchiona 18

Piatto di formaggi pecorino gregoriano, robiola, parmigiano reggiano, ricotta di bufala. 18

Verdure grigliate grilled seasonal vegetables with extra virgin olive oil & aged balsamic 15

Crudo di pesce spada
sliced raw swordfish with oranges & chilies 13

Antipasto misto
selection of seasonal appetizers 12

INSALATE

Insalata verde
bibb lettuce with red wine vinaigrette. 9

Panzanella
tomato, red onion, cucumber & bread salad 12

Insalata di pomidoro
heirloom tomatoes simply dressed 12

Insalata mista
arugula salad with radishes & parmesan 10

Fave e pecorino
escarole with fava beans, mint & pecorino 12

Insalata di zucchine e menta
raw summer squash, green chilies & ricotta salata 11

ZUPPE

Minestrone alla genovese
classic vegetable soup with pesto. 9

FRITTI

Carciofi alla giudea
fried artichokes with lemon. 12

Fritto misto di pesce
fried calamari, shrimp & fish 16

Olive ascolane
fried green olives stuffed with sausage 10

Peperoni fritti
blistered green peppers 12

PRIMI

Ravioli di caprino e dragoncello
goat cheese & herb ravioli with asparagus 17

Cacio e pepe
tonnarelli with pecorino & black pepper. 16

Strozzapreti con prosciutto e piselli
quill pasta in light creamy sauce with scallions, ham & peas . . . 17

Pasta con le sarde
bucatini pasta with sardines, wild fennel & walnuts. 18

Tagliatelle alla bolognese
egg pasta with classic meat sauce 18

Pici al limone
hand-rolled spaghetti with lemon & parmesan 17

Linguine alle vongole
pasta with clams, white wine & green garlic 18

Malloreddus con ragú d'agnello
saffron pasta with spicy lamb & ricotta salata 19

Pappardelle alla genovese
house made pasta with braised veal, green olives & shell beans . 18

Risotto ai gamberi con prosciutto e melone
creamy rice with shrimp, prosciutto & melon 20

PESCE

Branzino e pomodori verdi
roasted sea bass over green tomatoes, potatoes & marjoram . . . 27

Orata alla griglia
grilled whole sea bream with lemon-oregano oil 29

Tonno alla piastra con peperonata
seared tuna steak with stewed sweet peppers 23

Salmone al pesto
sauteed organic salmon with pesto sauce, potato & green beans 26

Gamberoni alla griglia
grilled prawns with orange & anise over lemon leaves. 29

CARNE

Polpettine alla siciliana
meatballs with pine nuts & raisins 18

Bistecca di maiale alla griglia
grilled pork-shoulder steak with pickled cherries 23

Pollo alla diavola
grilled chicken with chilies & lemon. 19

Tagliata di manzo con cipolline e patate arrosto
grilled flank steak with balsamic onions & roasted potato 29

Bistecca per due dry aged porterhouse grilled with rosemary, garlic & fried peppers . . . . . **(for two)** . 88

Scottadito d'agnello ai ferri
grilled lamb chops with figs & chickpea crisps 32

PIATTI del GIORNO

LUNEDÌ	**Vitello alla milanese**	32
MARTEDÌ	**Porchetta**	25
MERCOLEDÌ	**Faraona arrosto**	27
GIOVEDÌ	**Anatra all'Apicius**	26
VENERDÌ	**Fregola sarda**	27
SABATO	**Abbacchio**	30
DOMENICA	**Lasagna**	19

CONTORNI

SPINACI — **ASPARAGI**
BROCCOLI RAPA — **PATATE FRITTE**

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suggested gratuity of 20% may be added for parties of 6 or more

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

07.07.10