

MORANDI LUNCH

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

ANTIPASTI e ZUPPE

- Calamari alla griglia**
grilled squid salad with peppers, capers & olives . . . 12
- Antipasto misto**
selection of seasonal appetizers. 13
- Salumi e formaggi**
chef selection of meats & cheeses 16
- Burrata e pachini** burrata cheese
with roasted cherry tomatoes "on the vine". 14
- Bruschetta con zucca** spaghetti squash with
smoked pecorino & currants 11
- Minestrone alla genovese**
classic vegetable soup with basil pesto. 8

INSALATE

- Insalata verde** bibb lettuce with red wine vinaigrette . . 8
- Insalata di mele e finocchio**
apple & fennel salad with juniper vinaigrette 12
- Insalata tricolore** mixed greens, Asian pears,
mustard vinaigrette & gorgonzola 14
- Insalata di farro**
spelt salad with broccoli rabe, radicchio & dates. 11

PRIMI PIATTI

- Pasta con le sarde**
whole wheat pasta with sardines, fennel & walnuts . . 17
- Spaghetti neri con gamberi e salame calabrese**
black pasta with shrimp & spicy salame. 20
- Garganelli alla bolognese**
egg pasta with classic meat sauce 17
- Linguine alle vongole**
pasta with clams, white wine & green garlic 18

CARNE

- Pollo alla griglia e insalata**
grilled chicken with lettuce, green beans & tomato. . 18
- Tagliata di manzo con cipolline e patate**
grilled peppered sirloin steak, balsamic onions & potatoes 21
- Polpettine alla siciliana**
meatballs with pine nuts & raisins 17

PANINI e FOCACCE

- Panino alla porchetta**
roasted pork with rosemary & garlic on ciabatta . . . 14
- Salsiccia e broccoletti** grilled sausage,
broccoli rabe, calabrian chilies & parmesan. 12
- Polpette e mozzarella**
meatballs & mozzarella in sesame ciabatta 11
- Focaccia prosciutto & rucola** hand-stretched
focaccia, stracchino cheese, prosciutto, & arugula . . 14
- Focaccia tirolese**
hand-stretched focaccia with fontina, pears & speck . . 13
- Panino con portobello** portobello mushrooms,
tomato & smoked cheese on rosemary focaccia 12
- Salmone e capperi**
grilled salmon, peppers & capers on focaccia 16
- Panino con fontina e prosciutto cotto**
ham & cheese with tomato on rosemary focaccia . . 10

FRITTI

- Carciofi alla giudea** **Fritto misto di pesce**
- 10 - - 12 -
- Peperoni fritti**
- 10 -

PESCE

- Orata alla griglia**
grilled sea bream with lemon-oregano oil 23
- Capesante e speck**
sautéed scallops with speck & corona beans. 25
- Insalata d'aragosta** lobster salad
with horseradish, beets, potatoes & string beans. . . 24

CONTORNI - CAVOLINI DI BRUXELLES - PATATE FRITTE - SPINACI - BROCCOLI DI RAPA - - 7 -

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

06.13.11

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.