

MORANDI

RESTAURANT WEEK

DINNER

-60-

STARTER

-choice of one-

Stracciatella crostini with figs, pistachio,
lemon zest, EVOO

Dorada crudo, lemon, caper berries,
pine nuts, Calabrian chili

Fennel salad, ricotta cheese, wild arugula,
cured olives, orange, balsamic vinaigrette

MAIN COURSE

-choice of one-

Lemon roasted chicken, creamy polenta,
Parmesan, maitake mushrooms, oregano chicken jus

Ricotta cavatelli with slow-braised lamb ragù,
rosemary & olives

Pan-seared cod, grilled asparagus,
kalamata olives, basil, salsa vergine

DESSERT

-choice of one-

Crema Catalana

Tiramisù



pair with glass of wine

-11-

ABRUZZO - MONTEPULCIANO D'ABRUZZO "NEVIO" '22

VENETO - PINOT GRIGIO BERTANI VELANTE '23

ABRUZZO - LUNA NUDA ROSE '24

San Pellegrino or Acqua Panna

-10-
