

# MORANDI

## RESTAURANT WEEK

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### LUNCH

-30-

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#### STARTER

-choice of one-

Stracciatella crostini with figs, pistachio,  
lemon zest, EVOO

Dorade 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, cashews, basil,  
Parmesan cheese & lemon zest

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



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

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