

# MORANDI LUNCH

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

## ANTIPASTI

<b>Bruschetta di zucchini e ricotta</b> zucchini, yellow squash & vincotto . . . . .	12
<b>Piatto di formaggi*</b> pecorino gregoriano, robiola, parmigiano reggiano & ricotta di bufala . . . . .	20
<b>Piatto di salumi*</b> speck, finocchiona, prosciutto di Parma & calabrese . . . . .	20
<b>Antipasto misto</b> selection of seasonal appetizers . . . . .	16
<b>Calamari alla griglia*</b> grilled squid salad with peppers, capers & olives . . . . .	17
<b>Polipetti e sedano*</b> grilled octopus with celery & black olives . . . . .	18
<b>Carciofi alla giudea</b> fried artichokes with lemon . . . . .	16
<b>Fritto misto di pesce*</b> fried calamari, shrimp & fish . . . . .	18
<b>Peperoni fritti</b> blistered green peppers . . . . .	12
<b>Burrata e pachini</b> burrata cheese with roasted cherry tomatoes . . . . .	18

## PASTA

<b>Cacio e pepe</b> tonnarelli with pecorino & black pepper . . . . .	17
<b>Ravioli verdi</b> spinach ravioli with butter & sage . . . . .	18
<b>Linguine alle vongole*</b> with clams, white wine & green garlic . . . . .	20
<b>Cavatappi alla Norma</b> corkscrew pasta with tomato, roasted eggplant & mozzarella . . . . .	18
<b>Garganelli alla bolognese</b> egg pasta with classic meat sauce . . . . .	19
<b>Pici al limone</b> hand-rolled spaghetti with lemon & parmesan . . . . .	20
<b>Corzetti al pesto</b> hand-stamped pasta with basil, pine nuts & parmesan . . . . .	18
<b>Spaghetti alla carbonara*</b> with egg, pancetta & black pepper . . . . .	17

## INSALATE E ZUPPA

<b>Insalata verde</b> bibb lettuce with red wine vinaigrette . . . . .	11
<b>Insalata di cavolini di Bruxelles</b> shaved Brussels sprouts with apple & roasted garlic white balsamic vinaigrette . . . . .	14
<b>Insalata primavera</b> mixed lettuces & endive with dried cranberries, candied walnuts & parmesan . . . . .	14
<b>Minestrone alla genovese</b> classic vegetable soup with basil pesto . . . . .	11

## PANINI E FOCACCE

<b>Panino con polpette e mozzarella</b> meatballs & mozzarella in sesame ciabatta . . . . .	15
<b>Focaccia prosciutto &amp; rucola</b> stracchino cheese, prosciutto & arugula . . . . .	17
<b>Panino ai funghi</b> portobello mushrooms, tomato & smoked cheese on rosemary focaccia . . . . .	14
<b>Focaccia speck e cipolle in agrodolce</b> with red onion agrodolce & speck . . . . .	16
<b>Panino con fontina e prosciutto cotto</b> ham & cheese with tomato on rosemary focaccia . . . . .	12

## SECONDI

<b>Polpettine alla siciliana</b> meatballs with pine nuts & raisins . . . . .	22
<b>Orata alla griglia*</b> grilled sea bream with lemon-oregano oil . . . . .	31
<b>Insalata di farro e pollo*</b> grilled chicken with oak lettuce, chickpeas & farro . . . . .	23
<b>Salmone con cavolo nero, patate e cipolline*</b> roasted with black Tuscan kale, fingerlings & cipollini . . . . .	30
<b>Melanzane fritte con peperonata e scamorza</b> fried eggplant with seared smoked mozzarella & roasted pepper tomato sauce . . . . .	21
<b>Tagliata di manzo con cipolline e patate*</b> grilled peppered skirt steak, balsamic onions & potatoes . . . . .	31
<b>Bistecca per due*</b> dry-aged porterhouse grilled with rosemary, garlic & fried peppers . . . . (for two) . . . . .	126

## VERDURE - 9 -

GRILLED RADICCHIO - SAUTÉED SPINACH - BEETS IN VINAIGRETTE  
SAUTÉED MUSHROOMS - BROCCOLI RABE IN GARLIC OIL

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness.  
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.