

DESSERTS

Torta torinese
chocolate hazelnut
cake with whipped
cream
- 10 -

Tiramisù
mascarpone,
espresso & soviardi
- 11 -

Frutta di stagione
seasonal fresh fruit salad with passion fruit
syrup
- 10 -

Cannolini
filled with ricotta, pistachios & chocolate
- 6 -

Frittelle di ricotta
ricotta fritters with cinnamon sugar
- 6 -

Cantucci
traditional almond cookies
- 5 -

COFFEE & TEA

SOFT DRINKS

Coffee	4.50	Coke	3.00
Espresso	4.00/doppio 6.00	Diet Coke	3.00
Cappuccino	5.00	Aranciata	3.00
Cafè Latte	5.00	Limonata	3.00
Black or Green Tea	4.50	Chinotto	3.00

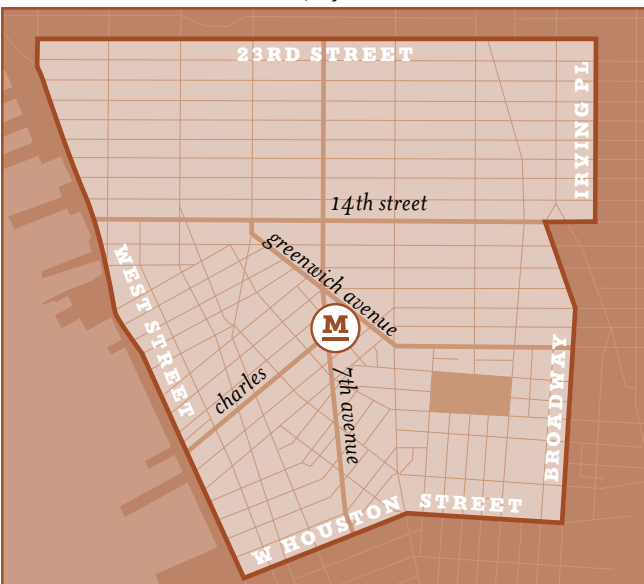
BEERS *

Peroni	7.00	Moretti la rossa	7.00
Menabrea Bionda	7.00	Amstel light.	7.00

* alcoholic beverages can only be ordered with food and proper identification (21 or older).

DELIVERY ZONE

For deliveries outside our delivery zone there is a \$20* administrative fee, unless the order amounts to \$150 or more.
*The "out of zone" administrative fee is to offset delivery costs. It is not a gratuity and it is not directly distributed in its entirety to delivery employees.



www.morandiny.com
menu items & prices are subject to change.

MORANDI

211 WAVERLY PLACE
{CORNER OF 7TH AVENUE}
NEW YORK, NEW YORK 10014

DELIVERY & TAKE OUT

{ \$15 MINIMUM }

{ 212 } 627-7575

*** 10% OFF ***

ALL PHONE ORDERS

LUNCH

MONDAY TO FRIDAY 12:00PM – 4:00PM

DINNER

MONDAY TO SATURDAY 5:00PM – 11:00PM

SUNDAY 5:00PM – 10:00PM

DON'T SEE IT ON THIS MENU?

visit our website for full menus and ask us.

MORANDINY.COM

SALUMI* (assorted Italian meats)	FORMAGGI (assorted Italian cheeses)
SPECK	RICOTTA DI BUFALA
PROSCIUTTO "LA QUERCIA"	ROBIOLA
CALABRESE	PECORINO GREGORIANO
FINOCCHIONA	PARMIGIANO REGGIANO
- 19 -	- 19 -
ANTIPASTO MISTO selection of seasonal appetizers	
- 15 -	

APPETIZERS

Prosciutto di Parma con frutta* fresh fruit with prosciutto	17
Polipetti e sedano* grilled octopus with celery & black olives	16
Calamari alla griglia* grilled squid with peppers & olives	16
Burrata e pachini burrata cheese with roasted cherry tomatoes	16

SALADS

Insalata verde bibb lettuce with red wine vinaigrette	11
Insalata mista arugula with lemon & parmesan cheese	10
Panzanella heirloom tomato, red onion, toasted country bread, basil & parmesan	14
Insalata di spinaci baby spinach, with bacon, whole grain mustard, red onion & shaved parmesan	14
Insalata di farro spelt salad with tomato, green beans & chickpeas	12

SANDWICHES

Polpette e mozzarella meatballs & mozzarella on sesame ciabatta	12
Fontina e prosciutto cotto* toasted ham & cheese with tomato	11

FOCACCE

Focaccia margherita tomato, basil & mozzarella	11
Focaccia ai funghi mushrooms, stracchino cheese & parmesan	13
Focaccia prosciutto & rucola* stracchino cheese, rucola & prosciutto	15
Focaccia napoletana tomato, anchovies, capers & olives	10
Focaccia speck e cipolle agrodolce* red onion agrodolce & speck	14

PASTA & SOUP

Minestrone alla genovese classic vegetable soup with pesto	9
Linguine alle vongole* pasta with clams, white wine & green garlic	18
Penne arrabbiata pasta with spicy tomato sauce	13
Garganelli bolognese egg pasta with classic meat sauce	18
Cacio e pepe tonnarelli with pecorino & black pepper	15
Ravioli verdi spinach ravioli with butter & sage	16
Cavatappi alla Norma corkscrew pasta with tomato, roasted eggplant & mozzarella	15
Orecchiette alla Pugliese pasta with broccoli rabe & sausage	16

MAIN COURSE

Orata alla griglia* grilled sea bream with lemon-oregano oil	26
Tagliata di manzo con cipolline e patate arrosto* grilled peppered skirt steak, balsamic onions & potatoes	28
Pollo alla diavola* grilled chicken with chilies & lemon	23
Polpettine alla siciliana Sicilian style meatballs with pine nuts & raisins	21

SIDES - 8 -

BROCCOLI DI RAPA	SPINACI
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02.24.11

www.morandiny.com

*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.