

MORANDI

RESTAURANT WEEK

LUNCH

-30-

STARTER

-choice of one-

GAZPACHO DI MELONE

mint, cherry heirloom tomato, ciabatta bread croutons

FOCACCIA

charred zucchini, basil, gremolata,
pine nuts, stracchino cheese

DORADE CRUDO

capers berries, chili calabrese,
olive oil, meyer lemon, parsley

MAIN COURSE

-choice of one-

PAPPARDELLE AL NERO DI SEPIA

squid ink pappardelle, spicy calamari ragu,
breadcrumbs, lemon zest

RISOTTO

grandma sauce, burrata, basil, parmesan

LOMBO DI MAIALE ALLA GRIGLIA

grilled pork loin, caponata,
confit marble potatoes, rosemary jus



pair with glass of wine

-11-

ABRUZZO - CHARDONNAY-JASCI & MARCHESANI '24

TOSCANA - CHIANTI COLI SENESI-CROCIANI '24

San Pellegrino or Acqua Panna

-10-
