

MORELLO BISTRO

Antipasti Verdura

Grilled Zucchini, mint, orange, pine nuts \$6

Marinated Beets, pistachio \$6

Pickled Eggplant \$6

Grilled Asparagus, Pecorino, salsa verde \$7

Fried Artichoke, Bagna Cauda sauce \$9

Verdura Mista \$18

Antipasti Salumi

Prosciutto di Parma \$8

Sopressata \$8

Coppa \$8

Speck \$8

Cacciatorini \$8

Carne Mista \$18

Primi

Whipped Sheep's Milk Ricotta \$12

red pepper flakes, grilled crostini

Mozzarella en Carozza \$10

crisp Buffalo mozzarella, tomato sauce, mixed greens

Fried Calamari \$13

oregano, caper aioli, tomato sauce

Octopus Calabrese \$12

fingerling potatoes, oregano

Tuna Tartare \$15

frisée, capers, lemon vinaigrette

Porchetta \$9

pickled red onion, Parmigiano Reggiano, grilled Ciabatta

Beef Carpaccio \$15

sliced raw beef, Niçoise olives, Parmigiano Reggiano, micro herbs

Polpetine Pentollina \$12

braised meatballs, rich tomato sauce, Boschetto al Tartuffo

Three Course Prix Fixe Special

Chilled Zucchini Soup \$8

Parmigiano Reggiano, olive oil

or

Granseola e Melone \$10

fresh crab, iceberg lettuce, mustard dressing

Homemade Potato Gnocchi \$13/\$17

mushrooms, Fontina, Prosciutto di Parma

or

Roasted Salmon \$22

tomato passata, asparagus, salsa verde

Choice of Dessert

\$29 per person Sunday through Thursday

Insalata

Baby Spinach Salad \$10

Gorgonzola, black olives, focaccia croutons, Balsamic dressing

Escarole Salad \$11

pancetta, roasted red onions, Pecorino, mustard dressing

Caesar Salad \$12

romaine lettuce, brioche croutons

Arugula Salad \$12

pesto, bocconcini mozzarella, lemon dressing

Contorni

Creamy Polenta

Fries

Rustic Potatoes

Sautéed Spinach

Broccoli Rabe

String Beans

\$6 each

Executive Chef Mark Medina-Rios

Thoroughly cooked foods reduce the risk of food borne illness

Pasta

Tomato Ravioli \$14/\$19

ricotta, tomato confit, pine nuts, raisins

Pesto alla Genovese \$14/\$19

penne, string beans, fingerling potatoes

Seafood Chitarra \$16/\$21

oregano chitarra, calamari, mussels, clams, shrimp

Spaghetti Carbonara \$15/\$20

pancetta, Parmigiano Reggiano, organic egg

Ricotta Gnocchi \$15/\$20

cotechino sausage, sopressata, tomato sauce

Garganelli Bolognese \$16/\$21

meat sauce, ricotta cheese

Pesce e Carni

Halibut Zuppa de Pesce \$28

fish soup, saffron potatoes

Stuffed Trout \$22

artichokes, almonds, chick peas

Branzino Caponata \$24

roasted peppers, eggplant, zucchini, basil

Veal Milanese \$28

scallopini of veal, marinated tomatoes, arugula

Roasted Chicken \$23

fingerling potatoes, asparagus, green olives

Pork Tenderloin \$25

gnocchi semolina, cherries, pistachios

Ossobuco \$31

braised veal shank, saffron risotto, gremolata

Lamb Chop \$29

salsa Saranese, fava beans, chick pea polenta, cipollini

Skirt Steak \$25

red wine shallots, grilled radicchio

Porterhouse for Two \$58

salsa verde, rustic potatoes