



MARISI

served family-style.

~~~~~ FIRST COURSE ~~~~~

MARINATED OLIVES

citrus, garlic confit, herbs

BURRATA

roasted stone fruit, umeboshi, basil oil, pink peppercorn cream

BEEF CARPACCIO

roasted artichoke conserva, lemon, parmigiano-reggiano

FOCACCIA

organic tehachapi red fife, bagna cauda

~~~~~ SECOND COURSE ~~~~~

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

ITALIAN DIP SANDWICH

braised short rib, parmesan cream, pickled fresno peppers, basil slaw

~~~~~ THIRD COURSE ~~~~~

SEASONAL SOFT SERVE SWIRL

chocolate and hazelnut swirl with chocolate
pearls and candied hazelnut

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MARISI

~~~~~ COCKTAILS ~~~~~

BELLINI

clarified white peaches, sparkling wine

MARISI SPRITZ

rinomato americano bianco, apollonia's limoncello,
sparkling wine

BLOODY MARY

vodka, tomato juice, colatura, celery, chile de árbol

BREAKFAST MARTINI

gin, bergamot, lemon, orange marmalade

~~~~~ BEER ~~~~~

MARISI ITALIAN STYLE PILSNER

made with the highest quality malts
and subtle noble hops

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