

Served family-style.

All dishes listed below are included in this menu selection. Our menu changes frequently, based on seasonality & local harvest. \$50 per person.

## ---- FIRST COURSE -----

## **CINNAMON ROLL**

baked fresh daily, limited availability cinnamon, pistachios, whipped mascarpone

## **LEMON RICOTTA PANCAKES**

whipped lemon ricotta-mascarpone, maple syrup, black currant sauce

## SECOND COURSE ----

#### **FOCACCIA**

organic tehachapi red fife, salsa verde

## LITTLE GEM

caesar, parmigiano-reggiano, sourdough

## "SHAKSHOUKA" NAPOLITANO

eggs, pomodoro, parmigiano-reggiano, basil, sourdough toast

#### **SPICY RIGATONI**

pomodoro, calabrian chilis, basil, stracciatella

## **ITALIAN DIP SANDWICH**

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

## THIRD COURSE ----

**PISTACHIO & RASPBERRY SOFT SERVE SWIRL** 





# 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

