



# MARISI

*All dishes listed below are included with this menu selection.  
Served family-style.*

## ~~~~~ FIRST COURSE ~~~~~

### **FOCACCIA**

organic tehachapi red fife, roasted green garlic dip

### **MARINATED OLIVES**

citrus garlic confit, herbs

### **GRILLED TOMA CHEESE**

pickled fennel, castelvetro olive, pine nut, poached golden raisins

### **LITTLE GEM**

caesar, parmigiano-reggiano, sourdough

### **GIARDINIERA**

pickled & fermented vegetables from the farm

## ~~~~~ SECOND COURSE ~~~~~

### **RIGATONI**

pomodoro, calabrian chili, basil, stracciatella

### **SHORT RIB RAGU**

casarecce, parmigiano-reggiano

## ~~~~~ THIRD COURSE ~~~~~

### **WHOLE CHICKEN**

pasture-raised chicken, chicken jus, wild mushroom, herbs

### **BRANZINO**

green chermoula, fried herbs

### **LOCAL FARMERS MARKET VEGETABLES**

chef's selection of fresh vegetables

## ~~~~~ FOURTH COURSE ~~~~~

### **TIRAMISU CREAM PUFF**

vanilla mascarpone, coffee crumble, chocolate

### **MILK CHOCOLATE**

valrhona jivara namelaka, benedictine chantilly,  
black currant





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## ~~~~~ COCKTAILS ~~~~~

### **MARISI SPRITZ**

rinomato americano bianco, apollonia's  
limoncello, sparkling wine 17

### **HUGO SPRITZ**

elderflower, opal basil, sparkling wine 17

### **PORNSTAR MARTINI**

*served alongside fresh passionfruit & champagne*  
vodka, passionfruit, vanilla bean, lime 24

### **APRICOT OLD-FASHIONED**

bourbon, apricot, bitters 20

### **CANTALOUPE MARGARITA**

blanco tequila, cantaloupe, lime 20

## ~~~~~ BEER ~~~~~

### **MARISI ITALIAN STYLE PILSNER**

made with the highest quality malts  
and subtle noble hops 11

