



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, castelvetrano 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





MARISI

~~~~~ 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

