



# MARISI

*served family-style.*

*Our menu changes frequently, based on seasonality & local harvest.  
\$65 per person.*

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

### BURRATA

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

### BEEF CARPACCIO

salsa verde, pine nuts, calabrian chilis, horseradish

### FOCACCIA

organic tehachapi red fife, salsa verde

### LITTLE GEM

caesar, parmigiano-reggiano, sourdough

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

### LEMON RICOTTA PANCAKES

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

### SOURDOUGH FRENCH TOAST

orange amaretto whip, maple syrup, berries

### 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

with pistachio white chocolate crisp

[marisilajolla.com](http://marisilajolla.com)



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## ~~~~~ 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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