



# MARISI

*Served family-style.*

*Our menu changes frequently, based on seasonality and local harvest.*

*\$110 per person.*

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

### **MARINATED OLIVES**

*citrus, garlic confit, herbs*

### **LITTLE GEM**

*caesar, parmigiano-reggiano, sourdough*

### **TOMATO CARPACCIO**

*heirloom tomatoes, burrata, basil oil, aged balsamic*

### **FOCACCIA**

*organic tehachapi red fife, salsa verde*

### **PROSCIUTTO**

*ruliano 24mo, stracciatella, basil, house made cracker*

### **GRILLED BEETS**

*smoked goat cheese, pistachios, raspberries*

### **PRAWNS**

*hearth-roasted, herb marinade, salsa verde*

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

### **SPICY RIGATONI**

*pomodoro, calabrian chilis, basil, stracciatella*

### **SHORT RIB PAPPARDELLE**

*ragu, parmigiano-reggiano*

### **CARBONARA BUCATINI**

*guanciale, egg yolk, black pepper*

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

### **LOCAL FARMERS MARKET VEGETABLES**

*chef's selection of fresh vegetables*

### **LOCAL FISH**

*salmoriglio, heirloom cherry tomato salad*

### **CHICKEN MILANESE**

*arugula, castelvetrano olives, capers, lemon, parmigiano-reggiano*

### **40 OZ BISTECCA ALLA FIORENTINA**

*porterhouse, market greens, beef jus*

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

### **STRAWBERRY LEMON DOLCI**

*almond cake, lemon cannoli cream, roasted strawberry jam*

### **BUNET CUSTARD CHEESECAKE**

*chocolate caramel, amaretto whipped cream, dark cherries*



# MARISI

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

### **PORNSTAR MARTINI**

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

### **BELLINI**

clarified white peaches, sparkling wine 17

### **MARISI SPRITZ**

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

### **ORO BLANCO MARGARITA**

blanco tequila, grapefruit, lime, chamomile 20

### **APRICOT OLD-FASHIONED**

bourbon, apricot, bitters 20

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

### **MARISI ITALIAN STYLE PILSNER**

made with the highest quality malts  
and subtle noble hops 11

