

All dishes listed below are included in this menu selection. Our menu changes frequently, based on seasonality & local harvest. \$45 per person.

FIRST COURSE ----

CINNAMON ROLL

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

---- 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

with pistachio white chocolate crisp





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

