



MARISI

SPECIAL EVENTS



Inspired by the best parts of Italy, both in design and dining, Marisi showcases the finest ingredients and techniques from the heart — ours and Italy's.

~~~~~  
*Come and stay a while.*







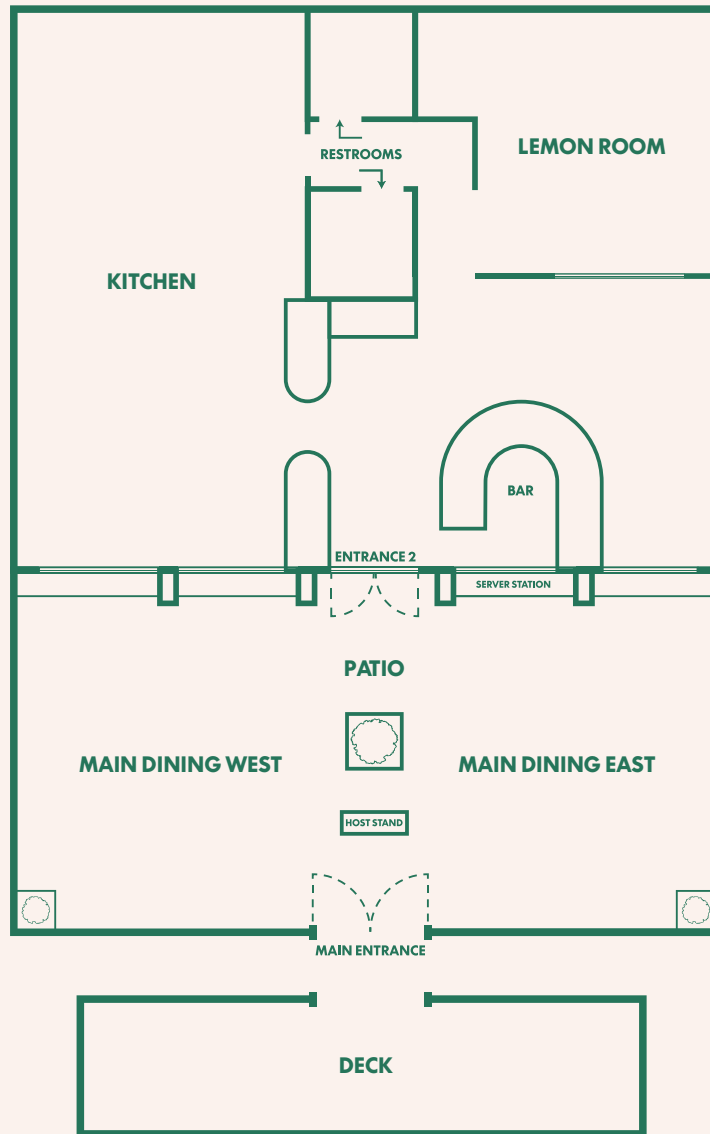
## ABOUT MARISI



*Discovering Italy by way of La Jolla, Marisi focuses on Italian hearth cooking with an emphasis on handmade pastas, classic cocktails and fine wine. The menu celebrates the rich diversity of cuisine from across Italy, fashioned in a time-honored tradition of handmade all day, every day. A dream that lives between the Italian and La Jolla coasts, suspended between tides instead of time — a mood more than a plot. A visit that feels a lot like coming home, if home was a warm, charming villa off the Amalfi coast. Marisi is a taste of something you want to remember. We hope you love it.*

# MARISI

## ROOM CAPACITIES



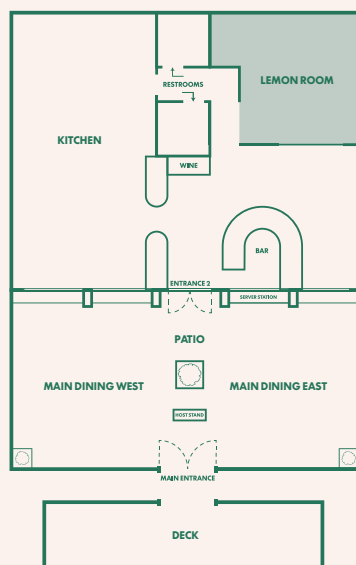
| ROOM            | SEATED | STANDING |
|-----------------|--------|----------|
| Lemon Room      | 22     | 28       |
| Main Patio West | 32     | 40       |
| Main Patio East | 24     | 30       |
| Deck            | 24     | 30       |
| Full Buy-Out    | 80     | 130      |





## LEMON ROOM

Marisi's hidden gem, coined 'The Lemon Room,' features Schumacher citrus garden wallpaper enveloping the private dining room with carved whimsical motifs trimming the gracious banquettes. Enjoy this unique space for seated 22 guest dinners, or as a reception for up to 28 guests.



### ROOM CAPACITY

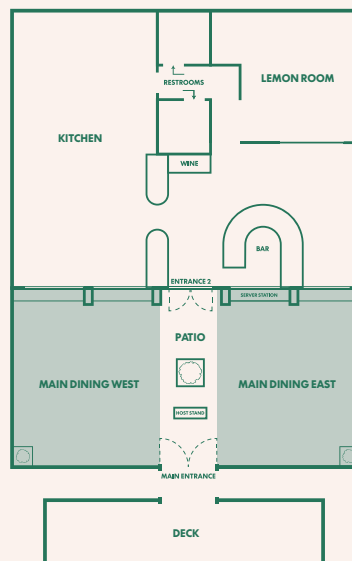
Seated: 22 guests

Standing: 28 guests



## MAIN DINING ROOM

Enjoy Marisi's expansive sunlit, open-air patio positioned off the town's main thoroughfare with your coworkers, friends, or family. We can make your dream event come to reality with a beautiful patio space for your 56 to 70 guests.



### WEST PATIO ROOM CAPACITY

Seated: 32 guests

Standing: 40 guests

### EAST PATIO ROOM CAPACITY

Seated: 24 guests

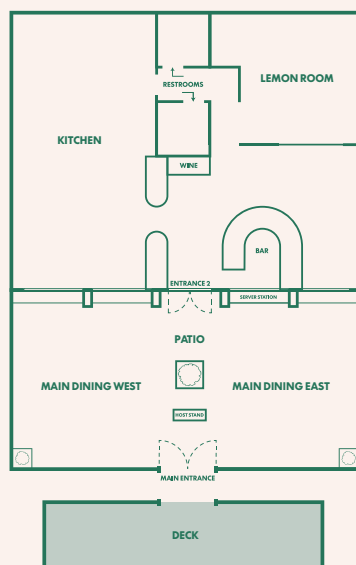
Standing: 30 guests





## DECK

To make your evening even more scenic, consider booking our deck. Complete with candles and heaters, our outdoor space is a great option for those wanting to enjoy the fresh La Jolla air with 24 to 30 of your closest friends, family, or coworkers.



### ROOM CAPACITY

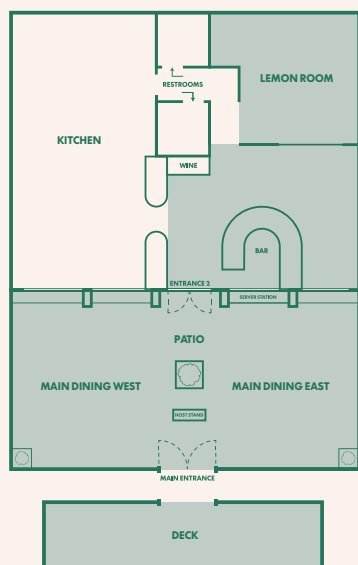
Seated: 24 guests

Standing: 30 guests



## FULL BUYOUT

Bring your guests somewhere between the Amalfi Coast and La Jolla with a buy-out catered to your event. Once a dream, now a reality, we invite you to experience Marisi La Jolla.



### ROOM CAPACITY

Seated: 80 guests

Standing: 130 guests



# MENU OPTIONS



# RECEPTION MENU

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

## DISPLAYED

*15 person minimum order.*

### CRUDITÉ

farmers market vegetables, citrus vinaigrette  
*\$9 per person*

### CHARCUTERIE

house cured and smoked meat,  
assorted italian cheeses  
*\$12 per person*

### FRUTTI DI MARE

crudo, oysters, crab, caviar  
*MP*

## GRILLED

### RACK OF LAMB

seasonal accompaniments  
*\$120 for 8 pieces*

### BEEF TENDERLOIN

seasonal accompaniments  
*\$100 for 24 oz*

### BLUEFIN TUNA

salmoriglio, heirloom cherry tomato salad  
*\$55 for 2 lbs*

### RACK OF PORK

seasonal accompaniments  
*\$110 for 32 oz*

## PASTA

### RIGATONI

pomodoro, calabrian chilis, stracciatella, basil  
*\$7 per person*

### CAMPANELLE

pesto, pine nuts, parmigiano-reggiano  
*\$8 per person*

### SHORT RIB

casarecce, parmigiano-reggiano  
*\$10 per person*

## TRAY-PASSED ITEMS

*Served individually. Priced per piece, minimum order one dozen per item.*

### CAVIAR

potato chips, sour cream, chives  
*\$300 for 100 grams*

### PROSCIUTTO

san daniele 18mo, macerated figs, olive oil  
*\$4 per piece*

### WOOD-GRILLED MEATBALL

pomodoro, parmigiano-reggiano  
*\$4 per piece*

### CAPRESE SKEWER

seasonal accompaniments  
*\$4 per piece*

### OYSTERS ON THE HALF SHELL

pickled vegetable mignonette  
*MP per piece*

### BURRATA TOAST

grilled seasonal fruit  
*\$3.50 per piece*

### PRAWNS

hearth-roasted, herb marinade, salsa roja  
*\$5 per piece*

### GRILLED BEETS

smoked goat cheese, pistachios, raspberries  
*\$3 per piece*

### MUSSELS ESCABECHE

fennel, olives, pickled fresas peppers  
*\$4 per piece*

### BEEF TARTARE

crispy potatoes, fermented chilis, pickled shallots  
*\$4 per piece*

### CHICKEN LIVER MOUSSE

chicken liver, jujube purée, grilled sourdough  
*\$4 per piece*

### LOCAL CRUDO

calamansi vinaigrette, shallots, crispy capers  
*MP*

## DESSERT

### MILK CHOCOLATE

valrhona jivara namelaka,  
benedictine chantilly, black currant  
*\$4 per piece*

### SOFT SERVE SWIRL

flavors rotate seasonally  
*\$4 per piece*

### TIRAMISU CREAM PUFF

vanilla mascarpone, coffee  
crumble, chocolate  
*\$3.50 per piece*



# FAMILY-STYLE DINNER MENU

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

*All dishes listed below are included in this menu selection.*

*\$75 per person.*

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

### **MARINATED OLIVES**

*citrus, garlic confit, herbs*

### **GIARDINIERA**

*pickled & fermented vegetables from the farm*

### **LITTLE GEM**

*caesar, parmigiano-reggiano, sourdough*

### **BURRATA**

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

### **FOCACCIA**

*organic tehachapi red fife, bagna cauda*

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

### **RIGATONI**

*pomodoro, calabrian chilis, basil, stracciatella*

### **SHORT RIB**

*casarecce, parmigiano-reggiano*

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

### **LOCAL FARMERS MARKET VEGETABLES**

*chef's selection of fresh vegetables*

### **BLUEFIN TUNA**

*salmoriglio, heirloom cherry tomato salad*

### **WHOLE CHICKEN**

*pasture-raised chicken, wild mushrooms, chicken jus, herbs*

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

### **TIRAMISU CREAM PUFF**

*vanilla mascarpone, coffee crumble, chocolate*

### **MILK CHOCOLATE**

*valrhona jivara namelaka, benedictine chantilly,  
black currant*



# FAMILY-STYLE DINNER MENU

*All dishes listed below are included in this menu selection.  
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

### BURRATA

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

### FOCACCIA

organic tehachapi red fife, bagna cauda

### PROSCIUTTO

san daniele 18mo, macerated figs, basil

### GRILLED BEETS

smoked goat cheese, pistachios, raspberries

### PRAWNS

hearth-roasted, herb marinade, bagna cauda

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

### RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

### SHORT RIB

casarecce, parmigiano-reggiano

### CARBONARA

bucatini, guanciale, egg yolk, black pepper

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

### LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

### BLUEFIN TUNA

salmoriglio, heirloom cherry tomato salad

### WHOLE CHICKEN

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

### 40 OZ BISTECCA ALLA FIORENTINA

porterhouse, market greens, beef jus

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

### TIRAMISU CREAM PUFF

vanilla mascarpone, coffee crumble, chocolate

### MILK CHOCOLATE

valrhona jivara namelaka, benedictine chantilly, black currant

### SOFT SERVE SWIRL

flavors rotate seasonally



## BEVERAGE MENU

*If you're planning on having wine with your event, we encourage you to pre-select bottles ahead of time.*

*We typically recommend one white and one red to pour throughout your dinner, but sparkling, rosé, and orange wine options are also listed here for your convenience. If you have any questions or would like recommendations, our Wine Director, Chris Plaia, can be contacted at [cplaia@marisilajolla.com](mailto:cplaia@marisilajolla.com).*

*Cocktails, beer and non-alcoholic beverages may be ordered during your event in addition to your wine service. Each beverage is charged based on consumption.*

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

### **PORNSTAR MARTINI**

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

### **MARISI SPRITZ**

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

### **FERRARI**

*campari, amaro, sweet vermouth,  
house-made cola 18*

### **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*



# WINE LIST

*Our Wine List changes frequently, based on availability.*

## WINE

### SPARKLING

- Sorgente** Glera, Prosecco, Brut, Friuli-Venezia Giulia, Italy, nv 54  
**Private Property** Pinot Noir Rosé, Brut, Santa Lucia Highlands, California, 2021 70  
**Nicola Gatta** 'Ombra', Chardonnay Blend, Brut, Franciacorta, Italy, nv 98  
**Murgo** Nerello Mascalese Rosato, Brut, Etna, Sicily, Italy, 2021 70  
**Bligny** 'Grande Réserve', Brut, Champagne, France, nv 98  
**Pierre Peters** 'Cuvée de Réserve', Blanc de Blancs, Brut, Champagne, France, nv 166

### PINK + ORANGE

- Liquid Farm** Mourvèdre Rosé, Santa Barbara, California, 2022 80  
**Corzano e Paterno** 'Il Corzanello', Sangiovese Rosato, Tuscany, Italy, 2024 54  
**Tre Monti** 'Vigna Rocca', Albana (orange), Emilia-Romagna, Italy, 2023 54  
**COS** 'Pithos' Grecanico (orange), Sicily, Italy, 2022 66

### WHITE

- Tenuta Alpina** Sauvignon Blanc, Friuli, Italy, 2022 66  
**Ermes Pavese** Prié Blanc, Morgex et de La Salle, Valle d'Aosta, Italy, 2022 72  
**Bruno Verdi** Pinot Grigio, Oltrepo Pavese, Lombardy, Italy, 2023 62  
**Foxen** Chenin Blanc, Santa Maria Valley, Santa Barbara, California, 2023 72  
**La Sibilla** 'Domus Giulii', Falanghina, Campania, Italy, 2021 72  
**Amorotti** Trebbiano d'Abruzzo, Italy, 2021 106  
**Zeitlos** Sauvignon Blanc, Alexander Valley, Sonoma, California, 2020 120  
**Presqu'île** Chardonnay, Santa Barbara, California, 2023 66  
**Ramey** Chardonnay, Russian River Valley, Sonoma, California, 2022 94  
**Olbios** 'Lupus in Fabula', Vermentino di Gallura, Sardinia, Italy, 2022 76

### RED

- Failla** Pinot Noir, Sonoma Coast, California, 2023 74  
**Terreno** Sangiovese, Chianti Classico, Tuscany, Italy, 2020 66  
**La Torre** Sangiovese, Rosso di Montalcino, Tuscany, Italy, 2022 78  
**Vajra** 'Albe', Nebbiolo, Barolo, Piedmont, Italy, 2020 120  
**Ramey** 'Claret', Cabernet Blend, North Coast, California, 2019 102  
**Montepeloso** 'A Quo', Cabernet Sauvignon Blend, Tuscany, Italy, 2022 70  
**Ravazzi** 'Prezioso', Sangiovese / Merlot, Tuscany, Italy, 2018 120  
**Cain** 'Cuvée NV15', Cabernet Blend, Napa Valley, California, nv 78  
**Padelletti** Sangiovese, Brunello di Montalcino, Tuscany, 2018 172  
**A. Rafanelli** Zinfandel, Dry Creek, Sonoma, California, 2022 108  
**Faust** Cabernet Sauvignon, Napa Valley, California, 2022 100  
**Rubinelli Vajol** 'Corte S. Anna', Corvina Blend, Amarone, Veneto, Italy, 2017 126  
**Crossbarn** Cabernet Sauvignon, Napa Valley, California, 2020 130  
**Corison** Cabernet Sauvignon, Napa Valley, California, 2020 290



# FAMILY-STYLE BRUNCH MENU

*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, bagna cauda

### **LITTLE GEM**

caesar, parmigiano-reggiano, sourdough

### **EGGS IN PURGATORY**

pomodoro, parmigiano-reggiano, basil, sourdough toast

### **RIGATONI**

pomodoro, calabrian chili, basil, stracciatella

### **ITALIAN DIP SANDWICH**

braised short rib, parmesan cream, pickled fresno peppers,  
basil slaw

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

### **SOFT SERVE SWIRL**

flavors rotate seasonally

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

### **BELLINI**

clarified white peaches, sparkling wine

### **MARISI SPRITZ**

rinomato americano bianco, apollonia's limoncello,  
sparkling wine

### **BLOODY MARY**

odka, 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



# FAMILY-STYLE BRUNCH MENU

*All dishes listed below are included in this menu selection.  
Our menu changes frequently, based on seasonality & local harvest.  
\$55 per person.*

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

### MARINATED OLIVES

citrus, garlic confit, herbs

### BURRATA

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

### BEEF CARPACCIO

roasted artichoke conserva, lemon, parmigiano-reggiano

### FOCACCIA

organic tehachapi red fife, bagna cauda

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

### LITTLE GEM

caesar, parmigiano-reggiano, sourdough

### RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

### ITALIAN DIP SANDWICH

braised short rib, parmesan cream, pickled fresno, basil slaw

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

### SOFT SERVE SWIRL

flavors rotate seasonally

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

### BELLINI

clarified white peaches, sparkling wine

### MARISI SPRITZ

rinomato americano bianco, apollonia's limoncello,  
sparkling wine

### BLOODY MARY

odka, 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

# GENERAL INFORMATION

## PARTIES OF 9 TO 14

For parties of 9 to 14 guests, we have curated a four-course family-style menu highlighting Marisi classics. You can book this directly through our website, under the Special Events tab. For more information, please reach out to our General Manager, Karley Maes, at [kmaes@marisilajolla.com](mailto:kmaes@marisilajolla.com).

## PARTIES OF 15 AND ABOVE

Food and beverage minimums vary based on the day of the week, time of day, party size and specific event space. Quotes for parties of 15+ are based on a maximum event duration of 3 hours. Parties of 15+ will be required to submit a deposit equaling 25% of their quoted food and beverage minimum. All deposits are non-refundable and applied as a credit towards the final bill.

## GRATUITY

We accept a minimum percentage of 18%, which you may select upon signing the event agreement. If you would like to adjust your percentage at the conclusion of your event, please check with the manager on duty.

## ADMINISTRATIVE FEE & SALES TAX

Gratuity, 7.75% California State Tax, a 4.5% Administrative Fee are added to all events. Please note that gratuity and administrative fee are taxed.

## CANCELLATION

Deposits are always non-refundable, and any deposit retained from a canceled event is non-transferable.

## FINAL PAYMENT

The final balance is due at the conclusion of the event. You may choose to either pay your balance onsite with a credit card in person, or can authorize your event coordinator to charge a card on file 2-3 business days post your event.

## MENU SELECTION / FINAL GUEST COUNT

Your menu selection is due 14 days prior to your event. Your final guaranteed guest count is due 3 business days prior to your event.

## PARKING AND VALET

We do not currently offer valet services. There is a parking structure across the street at 1055 Wall Street, as well as street parking, and numerous ACE parking lots in the area.

## VENDORS

Please contact your events manager if you are interested in bringing outside vendors for your party. Amplified or live music are not permitted unless approved by an events manager.

## CORKAGE FEE

We allow guests to bring in bottles that we do not offer on our wine list. The corkage fee is \$35 per 750ml bottle, and guests are allowed two (2) bottles per reservation or party.

## OUTSIDE DESSERT FEE

You are welcome to provide your own cake or dessert. There is an Outside Dessert Fee of \$4 per person that will be applied to your final check. You may deliver your dessert on the day of your event after 12pm or at the time of reservation.

## AUDIOVISUAL

We do not have A/V services available at the restaurant, however you may rent your own to bring in with event manager approval.

## DECOR AND SIGNAGE

Our standard table is set with folded linen napkins, votive candles, fresh florals in bud vases, and printed menus with your pre-selected menu choices. You may bring in your own custom florals, however these should be small due to the minimal table space with your table settings, existing table decor, and family-style food dishes. A sign with an easel or balloons are only permitted with an exclusive booking in the Lemon Room, Main Patio or a Full Buyout.

## DRESS CODE

Cocktail attire. We encourage fashionable dinner wear. Jeans are permitted. We respectfully request no shorts, beachwear, gym attire, athletic apparel, caps, or flip flops.