



MARISI

*All dishes listed below are included in this menu selection.
Served family-style.*

*Our menu changes frequently, based on
seasonality and local harvest.
\$75 per person*

~~~~~ FIRST COURSE ~~~~~

MARINATED OLIVES

citrus, garlic confit, herbs

GRILLED BEETS

smoked goat cheese, pistachios, raspberries

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

TOMATO CARPACCIO

heirloom tomatoes, burrata, basil oil, aged balsamic

FOCACCIA

organic tehachapi red fife, salsa verde

~~~~~ SECOND COURSE ~~~~~

SPICY RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB PAPPARDELLE

ragu, parmigiano-reggiano

~~~~~ THIRD COURSE ~~~~~

LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

LOCAL FISH

salmoriglio, heirloom cherry tomato salad

CHICKEN MILANESE

arugula, castelvetro olives, capers, lemon, parmigiano-reggiano

~~~~~ 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

