



MARISI

Served family-style.

*All dishes listed below are included in this menu selection.
Our menu changes frequently, based on seasonality & local harvest.
\$50 per person.*

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

CINNAMON ROLL

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

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

TOMATO CARPACCIO

heirloom tomatoes, burrata, basil oil, aged balsamic

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

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

EGGS NAPOLITANA

soft eggs, pomodoro, sun-dried tomato, piquillo pepper,
feta cheese, torn herbs, charred sourdough

ITALIAN DIP SANDWICH

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

SPICY RIGATONI

pomodoro, calabrian chilis, stracciatella, basil

~~~~~ FOURTH COURSE ~~~~~

STRAWBERRY LEMON DOLCI

almond cake, lemon cannoli cream,
roasted strawberry jam

marisilajolla.com



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

marisilajolla.com

