

Served family-style.

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 chilis, basil, stracciatella

ITALIAN DIP SANDWICH

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

THIRD COURSE

SEASONAL SOFT SERVE SWIRL

chocolate and hazelnut swirl with chocolate pearls and candied hazelnut





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

