Marisi

Served family-style.

Our menu changes frequently, based on seasonality and local harvest.
$110 per person.

FIRST COURSE

LITTLE GEM
caesar, parmigiano-reggiano, sourdough

BURRATA
honeynut squash, italian chili crisp, toasted sourdough

FOCACCIA
organic tehachapi red fife, caper olive salsa verde

BLUEFIN TUNA TARTARE
castelvetrano olives, calabrian chilis, basil oil

GRILLED BEETS
smoked goat cheese, pistachios, raspberries

PRAWNS
hearth-roasted, herb marinade, salsa verde

SECOND COURSE

SPICY RIGATONI
pomodoro, calabrian chilis, basil, stracciatella

LAMB SAUSAGE RADIATORI
braised greens, roasted fennel

CARBONARA BUCATINI
guanciale, egg yolk, black pepper

THIRD COURSE

HEARTH-ROASTED VEGETABLES
chef's selection of grilled vegetables

BRANZINO
green chermoula, crispy herbs & fresno peppers

CHICKEN MILANESE
arugula, castelvetrano olives, capers, lemon, parmigiano-reggiano

40 OZ BISTECCA ALLA FIORENTINA
porterhouse, market greens, beef jus

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 & spumante
vodka, passionfruit, vanilla bean, lime **24**

BELLINI
clarified white peaches, sparkling wine **17**

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

SICILIAN SUNSET
gin, cantaloupe, calabrian hot honey, caper brine, lemon **18**

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**