# Marisi

## GROUP DINING



*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.*

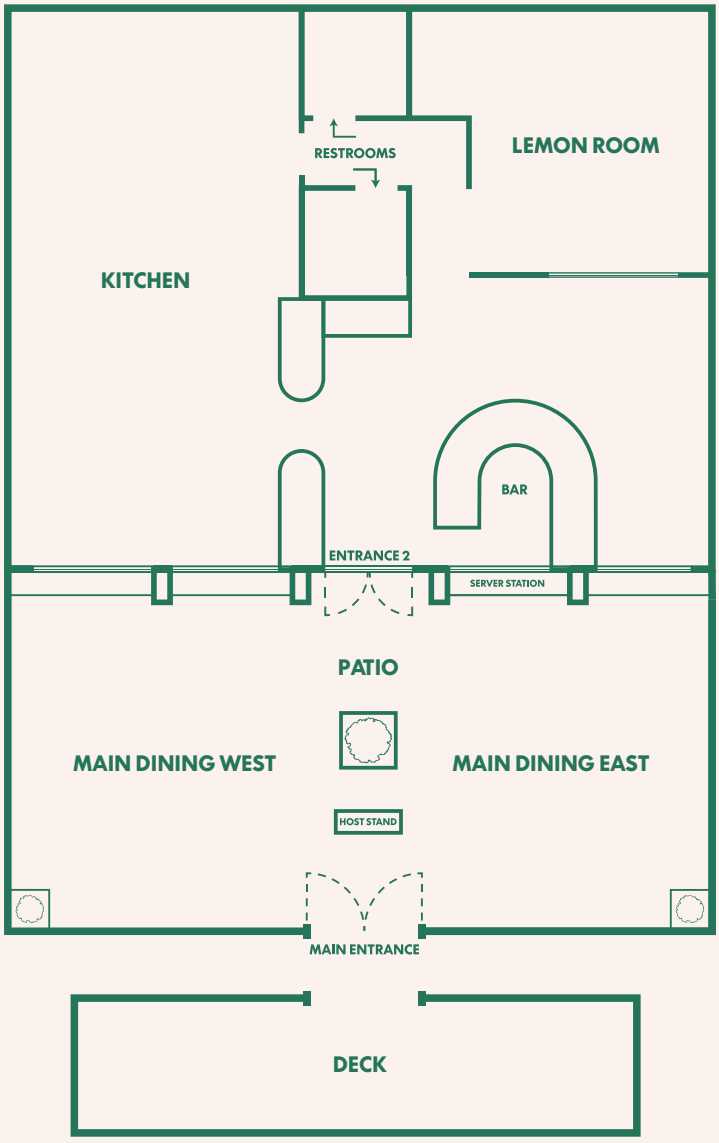
# ABOUT MARISI






*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 | 26 | 30 |
| Full Buy-Out | 85 | 170 |

# LEMON ROOM

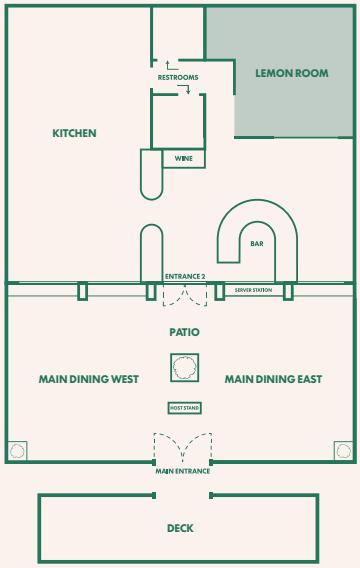
Marisi's hidden gem, coined 'The Lemon Room,' features Schumacher citrus garden wallpaper enveloping the private dining room with carved whimsical motifs trimming the gracious banquettes. Enjoy this unique space for seated 22 guest dinners, or as a reception for up to 28 guests.



*Family-Style*



*Reception Style*




## ROOM CAPACITY

Seated: 22 guests
Standing: 28 guests

# MAIN DINING ROOM

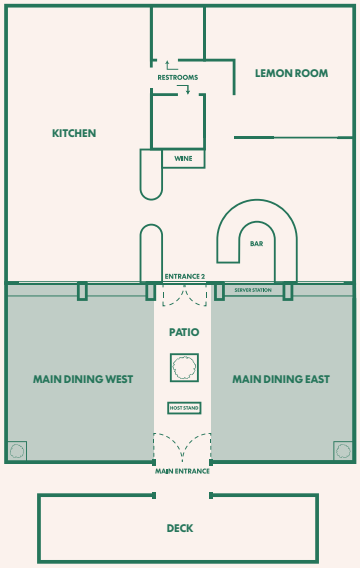
Enjoy Marisi's expansive sunlit, open-air patio positioned off the town's main thoroughfare with your coworkers, friends, or family. We can make your dream event come to reality with a beautiful patio space for your 56 to 70 guests.



*West Patio (Family-Style)*



*East Patio (Reception Style)*




## WEST PATIO ROOM CAPACITY

Seated: 32 guests
Standing: 40 guests

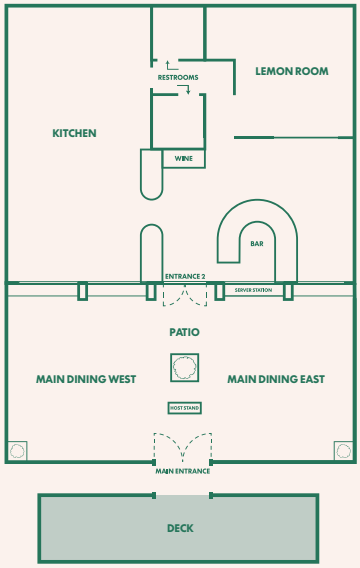
## EAST PATIO ROOM CAPACITY

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 26 to 30 of your closest friends, family, or coworkers.



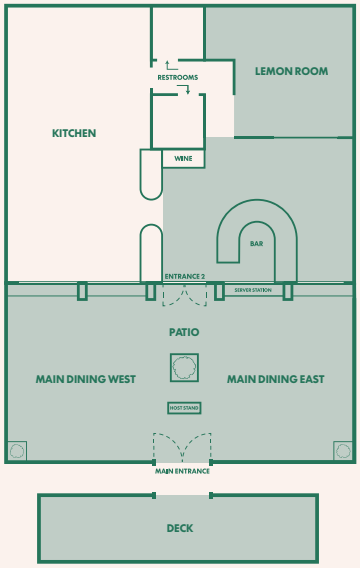

## ROOM CAPACITY

Seated: 26 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: 85 guests
Standing: 170 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*

## GRILLED

**RACK OF LAMB**
seasonal accompaniments
*$120 for 8 pieces*

**BEEF TENDERLOIN**
seasonal accompaniments
*$100 for 24 oz*

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

**RACK OF PORK**
seasonal accompaniments
*$110 for 32 oz*

## PASTA

**SPICY RIGATONI**
pomodoro, calabrian chilis, stracciatella, basil
*$7 per person*

**PESTO CAMPANELLE**
pine nuts, parmigiano-reggiano
*$8 per person*

**LAMB SAUSAGE RADIATORI**
braised greens, roasted fennel
*$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*

**BLUEFIN TUNA TARTARE**
castelvetrano olives, calabrian chiles, basil 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**
rosé vinaigrette, shallots,
pickled fresno mignonette
*MP per piece*

**BURRATA TOAST**
heirloom tomatoes, pesto trapanese
*$3.50 per piece*

**PRAWNS**
hearth-roasted, herb marinade, salsa verde
*$5 per piece*

**GRILLED BEETS**
smoked goat cheese, pistachios, raspberries
*$3 per piece*

**BEEF TARTARE**
calabrian chilis, pickled shallots, capers
*$4 per piece*

**LOCAL CRUDO**
calamansi vinaigrette, shallots, crispy capers, seasonal citrus
*MP*

## DESSERT

**BUNET CUSTARD CHEESECAKE**
chocolate caramel,
amaretto whipped cream,
dark cherries
*$4 per piece*

**PEAR VANILLA DOLCI**
buckwheat walnut cake,
orange cannoli cream, pear compote
*$4 per piece*

**WHITE TIRAMISU SOFT SERVE**
nutella coffee caramel,
chocolate crumble
*$4 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

**GRILLED BEETS**
smoked goat cheese, pistachios, raspberries

**LITTLE GEM**
caesar, parmigiano-reggiano, sourdough

**BURRATA**
honeynut squash, italian chili crisp, toasted sourdough

**FOCACCIA**
organic tehachapi red fife, caper olive salsa verde

## SECOND COURSE

**SPICY RIGATONI**
pomodoro, calabrian chilis, basil, stracciatella

**LAMB SAUSAGE RADIATORI**
braised greens, roasted fennel

## THIRD COURSE

**LOCAL FARMERS MARKET VEGETABLES**
chef's selection of fresh vegetables

**BRANZINO**
green chermoula, crispy herbs & fresno peppers

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

## FOURTH COURSE

**PEAR VANILLA DOLCI**
buckwheat walnut cake, orange cannoli cream, pear compote

**BUNET CUSTARD CHEESECAKE**
chocolate caramel, amaretto whipped cream, dark cherries

# 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

**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

**LOCAL FARMERS MARKET VEGETABLES**
chef's selection of fresh 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

**PEAR VANILLA DOLCI**
buckwheat walnut cake, orange cannoli cream, pear compote

**BUNET CUSTARD CHEESECAKE**
chocolate caramel, amaretto whipped cream, dark cherries

# 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.*

*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 passisonfruit & 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, oro blanco grapefruit, lime, chamomile **20**

**HAZELNUT MANHATTAN**
bourbon, hazelnut, sweet vermouth, meletti amaro **22**

**APRICOT OLD-FASHIONED**
bourbon, apricot, bitters **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, 2022 **70**

**Ruinart** Rosé, Brut, Champagne, France, nv **186**

**Murgo** Nerello Mascalese Rosato, Brut, Etna, Sicily, Italy, 2021 **70**

**Bligny** 'Grande Réserve', Brut, Champagne, France, nv **98**

**Louis Roederer** 'La Côte', Blanc de Blancs, Brut, Champagne, France, 2017 **220**

### PINK + ORANGE

**Liquid Farm** Mourvédre Rosé, Santa Barbara, California, 2022 **80**

**Corzano e Paterno** 'Il Corzanello', Sangiovese Rosato, Tuscany, Italy, 2024 **54**

**Cirelli** Trebbiano (orange), Abruzzo, Italy, nv **54**

**COS** 'Pithos' Grecanico (orange), Sicily, Italy, 2022 **66**

### WHITE

**Marangona** Turbiana, Lugana, Lombardy, Italy, 2025 **60**

**Pecòl** Sauvignon Blanc, Collio, Friuli-Venezia Giulia, Italy, 2024 **66**

**Ermes Pavese** Prié Blanc, Morgex et de La Salle, Valle d'Aosta, Italy, 2024 **82**

**Bruno Verdi** Pinot Grigio, Oltrepo Pavese, Lombardy, Italy, 2024 **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**

**Spottswoode** Sauvignon Blanc, California, 2024 **106**

**Presqu'ile** Chardonnay, Santa Barbara, California 2023 **66**

**Ramey** Chardonnay, Russian River Valley, Sonoma, California, 2022 **94**

**Olbios** 'Lupus in Fabula', Vermentino di Gallura, Sardinia, Italy, 2024 **76**

### RED

**Donnachadh** Pinot Noir, Sta. Rita Hills, Santa Barbara, 2023 **86**

**Anthill Farms** Pinot Noir, Sonoma Coast, California, 2024 **74**

**Sammontana** Sangiovese, Chianti, Tuscany, Italy, 2024 **66**

**La Torre** Sangiovese, Rosso di Montalcino, Tuscany, Italy, 2023 **88**

**Vajra** 'Albe', Nebbiolo, Barolo, Piedmont, Italy, 2022 **120**

**Ramey** 'Claret', Cabernet Blend, North Coast, California, 2019 **78**

**Montepeloso** 'A Quo', Cabernet Sauvignon Blend, Tuscany, Italy, 2024 **70**

**Ravazzi** 'Prezioso', Sangiovese / Merlot, Tuscany, Italy, 2020 **120**

**Padelletti** Sangiovese, Brunello di Montalcino, Tuscany, Italy, 2020 **190**

**A. Rafanelli** Zinfandel, Dry Creek, Sonoma, California, 2023 **108**

**Faust** Cabernet Sauvignon, Napa Valley, California, 2023 **100**

**Musella** Corvina Blend, Amarone, Veneto, Italy, 2020 **122**

**Crossbarn** Cabernet Sauvignon, Napa Valley, California, 2021 **130**

**Corison** Cabernet Sauvignon, Napa Valley, California, 2021 **290**

# FAMILY-STYLE BRUNCH MENU

*All dishes listed below are included in this menu selection; beverages are charged on consumption.*
*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

**BURRATA**
honeynut squash, italian chili crisp, toasted sourdough

**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, basil, stracciatella

## FOURTH COURSE

**PEAR VANILLA DOLCI**
buckwheat walnut cake, orange cannoli cream, pear compote

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## COCKTAILS

*All beverages are charged on consuption. Additional non-alcoholic beverages available upon request.*

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

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

**BLOODY MARY**
vodka, tomato juice, colatura, celery, chile de árbol **18**

**BREAKFAST MARTINI**
gin, bergamot, lemon, orange marmalade **18**

## BEER

**MARISI ITALIAN STYLE PILSNER**
made with the highest quality malts
and subtle noble hops **11**

# FAMILY-STYLE BRUNCH MENU

*All dishes listed below are included in this menu selection; beverages are charged on consumption.*
*Our menu changes frequently, based on seasonality & local harvest.*
***$65 per person***

## FIRST COURSE

**CINNAMON ROLL**
*baked fresh daily, limited availability*
cinnamon, pistachios, whipped mascarpone

## SECOND COURSE

**BURRATA**
honeynut squash, italian chili crisp, toasted sourdough

**LITTLE GEM**
caesar, parmigiano-reggiano, sourdough

**BLUEFIN TUNA TARTARE**
castelvetrano olives, calabrian chilis, basil oil

## 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, basil, stracciatella

**CARBONARA BUCATINI**
guanciale, egg yolk, black pepper

## FOURTH COURSE

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buckwheat walnut cake, orange cannoli cream, pear compote

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# 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.

## 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.