Marisi

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

LITTLE GEM
caesar, parmigiano-reggiano, sourdough

BURRATA
honeynut squash, italian chili crisp, toasted sourdough

BLUEFIN TUNA TARTARE
castelvetrano olives, calabrian chilis, basil oil

THIRD COURSE

EGGS NAPOLITANA
soft eggs, pomodoro, sun-dried tomato, piquillo peppers,
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

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

Marisi

COCKTAILS

BELLINI
clarified white peaches, sparkling wine

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

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

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