



MARISI

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

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

MARINATED OLIVES

citrus garlic confit, herbs

GIARDINIERA

pickled & fermented vegetables from the farm

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

BURRATA

roasted stone fruit, umeboshi, basil oil, pink peppercorn cream

FOCACCIA

organic tehachapi red fife, bagna cauda

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

RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB

casarecce, parmigiano-reggiano

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

LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

BLUEFIN TUNA

salmoriglio, cherry tomato salad

WHOLE CHICKEN

pasture-raised chicken, wild mushrooms, chicken jus, herbs

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

TIRAMISU CREAM PUFF

vanilla mascarpone, coffee crumble, chocolate

MILK CHOCOLATE

valrhona jivara namelaka, benedictine chantilly,
black currant





MARISI

~~~~~ COCKTAILS ~~~~~

PORNSTAR MARTINI

served alongside fresh passionfruit & champagne
vodka, passionfruit, vanilla bean, lime 24

MARISI SPRITZ

rinomato americano bianco, apollonia's limoncello,
sparkling wine 17

FERRARI

campari, amaro, sweet vermouth, housemade cola 18

CANTALOUPE MARGARITA

blanco tequila, cantaloupe, lime 20

APRICOT OLD-FASHIONED

bourbon, apricot, bitters 20

~~~~~ BEER ~~~~~

MARISI ITALIAN STYLE PILSNER

made with the highest quality malts
and subtle noble hops 11

