



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.





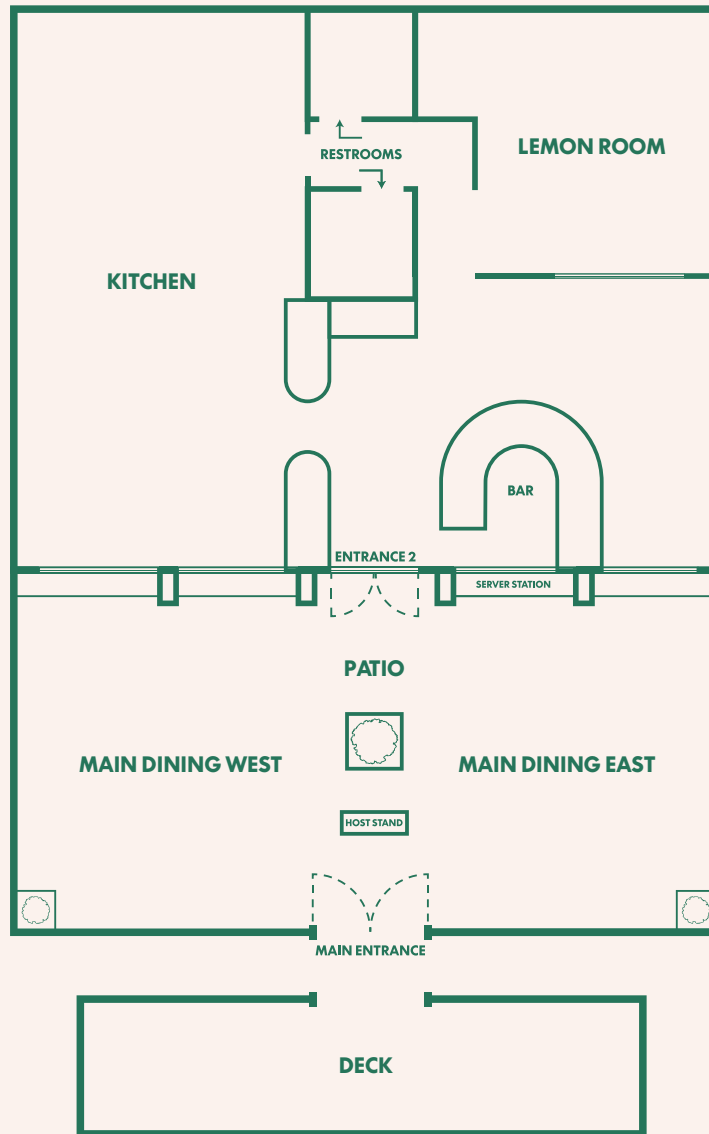
ABOUT MARISI



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

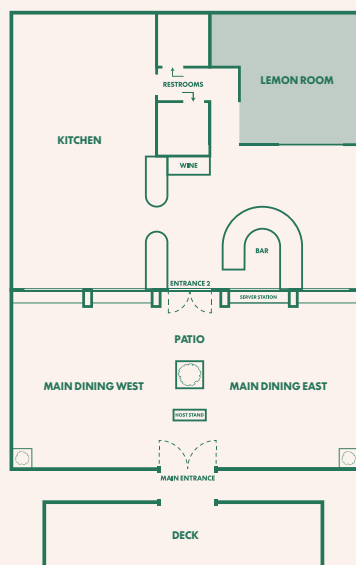
Marisi's hidden gem, coined 'The Lemon Room,' features Schumacher citrus garden wallpaper enveloping the private dining room with carved whimsical motifs trimming the gracious banquettes. Enjoy this unique space for seated 22 guest dinners, or as a reception for up to 28 guests.



Family-Style



Reception Style



ROOM CAPACITY

Seated: 22 guests

Standing: 28 guests

MAIN DINING ROOM

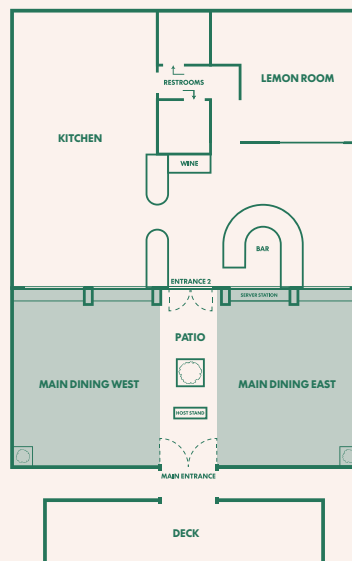
Enjoy Marisi's expansive sunlit, open-air patio positioned off the town's main thoroughfare with your coworkers, friends, or family. We can make your dream event come to reality with a beautiful patio space for your 56 to 70 guests.



West Patio (Family-Style)



East Patio (Reception Style)



WEST PATIO ROOM CAPACITY

Seated: 32 guests
Standing: 40 guests

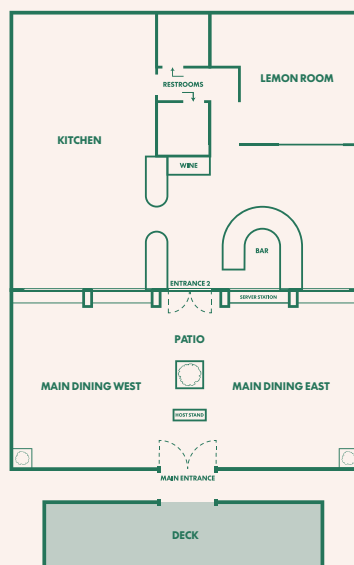
EAST PATIO ROOM CAPACITY

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.



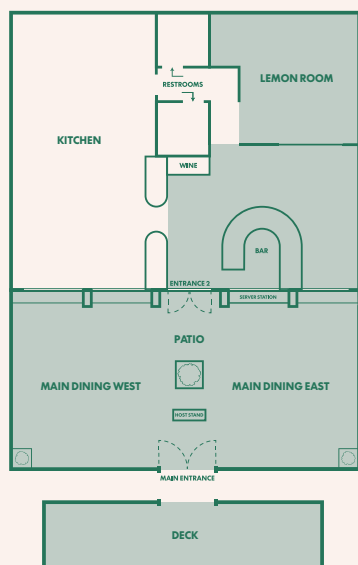
ROOM CAPACITY

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

green chermoula, crispy herbs & fresno peppers
\$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

SHORT RIB PAPPARDELLE

ragu, parmigiano-reggiano
\$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

PROSCIUTTO & MELON

prosciutto di parma 24mo, weiser farms melons,
30yr aged balsamic
\$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 FISH CRUDO

calamansi vinaigrette, shallots, crispy capers, seasonal citrus
MP

DESSERT

BUNET CUSTARD CHEESECAKE

chocolate caramel,
amaretto whipped cream,
dark cherries
\$4 per piece

STRAWBERRY LEMON DOLCI

almond cake, lemon cannoli cream,
roasted strawberry jam
\$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

TOMATO CARPACCIO

heirloom tomatoes, burrata, basil oil, 30yr aged balsamic

FOCACCIA

organic tehachapi red fife, salsa verde

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

SPICY RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB PAPPARDELLE

ragu, parmigiano-reggiano

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

HEARTH-ROASTED VEGETABLES

chef's selection of grilled vegetables

BRANZINO

green chermoula, crispy herbs & fresno peppers

CHICKEN MILANESE

arugula, castelvetro olives, capers, lemon, parmigiano-reggiano

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

STRAWBERRY LEMON DOLCI

almond cake, lemon cannoli cream, roasted strawberry jam

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

TOMATO CARPACCIO

heirloom tomatoes, burrata, basil oil, 30yr aged balsamic

FOCACCIA

organic tehachapi red fife, salsa verde

PROSCIUTTO & MELON

prosciutto di parma 24mo, weiser farms melons, 30yr aged balsamic

GRILLED BEETS

smoked goat cheese, pistachios, raspberries

PRAWNS

hearth-roasted, herb marinade, salsa verde

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

SPICY RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB PAPPARDELLE

ragu, parmigiano-reggiano

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, castelvetro 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



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 passionfruit & 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*

SICILIAN SUNSET

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

ORO BLANCO MARGARITA

*blanco tequila, oro blanco 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*

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** Mourvèdre 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

- Marangonaz** 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
Spottswood Sauvignon Blanc, California, 2024 106
Presqu'île 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, 2021 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 ~~~~~

TOMATO CARPACCIO

heirloom tomatoes, burrata, basil oil, 30yr aged balsamic

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 ~~~~~

STRAWBERRY LEMON DOLCI

almond cake, lemon cannoli cream, roasted strawberry jam

~~~~~ COCKTAILS ~~~~~

All beverages are charged on consumption. 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

SICILIAN SUNSET

gin, cantaloupe, calabrian hot honey, caper brine, lemon 18

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

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

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heirloom tomatoes, burrata, basil oil, 30yr aged balsamic

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

PROSCIUTTO & MELON

prosciutto di parma 24mo, weiser farms melons, 30yr aged balsamic

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CARBONARA BUCATINI

guanciale, egg yolk, black pepper

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

STRAWBERRY LEMON DOLCI

almond cake, lemon cannoli cream, roasted strawberry jam

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MARISI ITALIAN STYLE PILSNER

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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.