



MARISI

served family-style.

*Our menu changes frequently,
based on seasonality & local harvest.
\$55 per person.*

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

MARINATED OLIVES

citrus, garlic confit, herbs

BURRATA

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

BEEF CARPACCIO

salsa verde, pine nuts, calabrian chilis, horseradish

FOCACCIA

organic tehachapi red fife, salsa verde

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

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

SPICY RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

ITALIAN DIP SANDWICH

braised short rib, parmesan cream, pickled fresno peppers,
basil slaw

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

PISTACHIO & RASPBERRY SOFT SERVE SWIRL

pistachio white chocolate crisp

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MARISI

~~~~~ COCKTAILS ~~~~~

BELLINI

clarified white peaches, sparkling wine

MARISI SPRITZ

rinomato americano bianco, apollonia's limoncello,
sparkling wine

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

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