



MARISI

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

*Our menu changes frequently, based on
seasonality and local harvest.
\$75 per person*

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

MARINATED OLIVES

citrus, garlic confit, herbs

GRILLED BEETS

smoked goat cheese, pistachios, raspberries

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

TOMATO CARPACCIO

heirloom tomatoes, burrata, basil oil, 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 ~~~~~

LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

KAMPACHI

salmoriglio, heirloom cherry tomato salad

WHOLE CHICKEN

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

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

LIMONCELLO TIRAMISU

limoncello custard, lady fingers, toasted meringue

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

ORO BLANCO MARGARITA

blanco tequila, grapefruit, lime, chamomile 20

APRICOT OLD-FASHIONED

bourbon, apricot, bitters 20

HAZELNUT MANHATTAN

bourbon, hazelnut, sweet vermouth,
meletti amaro 22

~~~~~ BEER ~~~~~

MARISI ITALIAN STYLE PILSNER

made with the highest quality malts
and subtle noble hops 11

