



MARISI

served family-style.

*Our menu changes frequently, based on seasonality & local harvest.
\$65 per person.*

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

FOCACCIA

organic tehachapi red fife, salsa verde

TOMATO CARPACCIO

heirloom tomatoes, burrata, basil oil, aged balsamic

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

BEEF CARPACCIO

salsa verde, pine nuts, calabrian chilis, horseradish

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

LEMON RICOTTA PANCAKES

whipped lemon ricotta-mascarpone, maple syrup, black currant sauce

BRIOCHE FRENCH TOAST

custard-soaked brioche, whipped vanilla mascarpone,
tamaí family farms strawberries, maple syrup

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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