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

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, castelvetrano 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

Marisi

COCKTAILS

PORNSTAR MARTINI
served alongside fresh passionfruit & spumante
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, 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**