

## ---- FIRST COURSE -----

#### **MARINATED OLIVES**

citrus garlic confit, herbs

#### **FOCACCIA**

organic tehachapi red fife, calabrian chili & roasted garlic

#### BURRATA

grilled stone fruit, basil, honey vinegar

#### CARPACCIO

hearth-roasted artichoke, lemon, parmigiano-reggiano

## SECOND COURSE ----

#### LITTLE GEM

caesar, parmigiano-reggiano, sourdough

#### **RIGATONI**

pomodoro, calabrian chili, basil, stracciatella

#### ITALIAN DIP SANDWICH

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

## ---- THIRD COURSE -----

#### **SEASONAL SOFT SERVE SWIRL**

chocolate and hazelnut swirl with chocolate





# MARISI

## ---- COCKTAILS -----

#### **BELLINI**

clarified white peaches, sparkling wine

#### **MARISI SPRITZ**

rinomato americano bianco, apollonia's limoncello, sparkling wine

#### **BLOODY MARY**

odka, 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

