



MARISI

Served family-style.

Our menu changes frequently, based on seasonality and local harvest.

\$110 per person.

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

MARINATED OLIVES

citrus, garlic confit, herbs

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

BURRATA

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

FOCACCIA

organic tehachapi red fife, salsa verde

PROSCIUTTO

ruliano 24mo, macerated figs, basil

GRILLED BEETS

smoked goat cheese, pistachios, raspberries

PRAWNS

hearth-roasted, herb marinade, salsa verde

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

SPICY RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB GNOCCHETTI

ragu, parmigiano-reggiano

CARBONARA BUCATINI

guanciale, egg yolk, black pepper

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

LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

KAMPACHI

salmoriglio, heirloom cherry tomato salad

WHOLE CHICKEN

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

40 OZ BISTECCA ALLA FIORENTINA

porterhouse, market greens, beef jus

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

LIMONCELLO TIRAMISU

limoncello custard, lady fingers, toasted meringue

MILK CHOCOLATE

valrhona jivara namelaka, benedictine chantilly, black currant

PISTACHIO & RASPBERRY SOFT SERVE SWIRL

with pistachio white chocolate crisp





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

FERRARI

campari, amaro, sweet vermouth, housemade cola 18

CANTALOUPE MARGARITA

blanco tequila, cantaloupe, lime 20

APRICOT OLD-FASHIONED

bourbon, apricot, bitters 20

~~~~~ BEER ~~~~~

MARISI ITALIAN STYLE PILSNER

made with the highest quality malts
and subtle noble hops 11

