



MARISI

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

~~~~~ 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, bagna cauda

PROSCIUTTO

san daniele 18mo, macerated figs, basil

GRILLED BEETS

smoked goat cheese, pistachios, raspberries

PRAWNS

hearth-roasted, herb marinade, bagna cauda

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

RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB

casarecce, parmigiano-reggiano

CARBONARA

bucatini, guanciale, egg yolk, black pepper

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

LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

BLUEFIN TUNA

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 ~~~~~

TIRAMISU CREAM PUFF


vanilla mascarpone, coffee crumble, chocolate

MILK CHOCOLATE

valrhona jivara namelaka, benedictine chantilly, black currant

SEASONAL SOFT SERVE SWIRL

chocolate and hazelnut swirl
with chocolate pearls and
candied hazelnut





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

