



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 ~~~~~

MARINATED OLIVES

citrus, garlic confit, herbs

GRILLED BEETS

smoked goat cheese, pistachios, raspberries

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

BURRATA

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

FOCACCIA

organic tehachapi red fife, salsa verde

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

SPICY RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB GNOCCHETTI

ragu, parmigiano-reggiano

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

LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

KAMPACHI

salmoriglio, heirloom cherry tomato salad

WHOLE CHICKEN

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

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

LIMONCELLO TIRAMISU

limoncello custard, lady fingers, toasted meringue

MILK CHOCOLATE

*valrhona jivara namelaka, benedictine chantilly,
black currant*





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

