

ANTIPASTI

BRUSCHETTA D'ASTICE | 24

Poached lobster with butter, vine ripe tomatoes, saffron aioli

PARMIGIANA DI MELANZANE | 18

Lightly fried eggplant, Mozzarella di Bufala, Parmigiano Reggiano, San Marzano tomatoes and basil

COSTOLETTE D'AGNELLO ALLA GRIGLIA (3) | 22

Grilled lamb chops (3), sundried tomatoes, crème fraîche, black olives, mint

POLIPO AI FERRI | 24

Grilled octopus, crushed edamame, red pepper coulis and lemon

IL PIATTO DI SALUMI | 24

Charcuterie with Italian cheeses, mixed olives and freshly baked focaccia

FRITTO MISTO | 22

Fried calamari, shrimps and white fish, lemon-black pepper aioli, tomato marmalade

CAPRESE DI MOZZARELLA DI BUFALA | 19

Mozzarella di Bufala, heirloom tomatoes, ligurian olives, figs, Planeta olive oil, basil, cabernet sauvignon vinegar

POLPETTE DI CARNE | 18

Veal and pork meatballs, San Marzano tomatoes, Parmigiano Reggiano, basil

INSALATE

INSALATA CESARE | 17

Romaine hearts, Parmigiano Reggiano, roasted garlic vinaigrette, herb croutons, smoked bacon

INSALATA MORETTI | 19

Endive and radicchio salad, watermelon, pancetta, pecorino cheese, pistachio vinaigrette

INSALATA DI SPINACI | 18

Baby spinach salad, chicory salad, yellow beet vinaigrette, candied pecans, Italian truffle cheese, and pomegranate

INSALATA DI KALE | 18

Kale salad, cherry tomatoes, cucumber, feta, grilled bread, lemon-oregano vinaigrette, olive tapenade

CARNE

POLLO ALLA PARMIGIANA | 29

Lightly fried Chicken breast, San Marzano tomatoes, Mozzarella di Bufala, linguine

BISTECCA AMERICANA (14oz) | 48

Grilled rib eye (14oz), homemade fries, roasted Brussels sprouts, red wine sauce

COSTATA DI VITELLO ALLA GRIGLIA (16oz) | 48

Grilled veal chop, creamy polenta, peperonata, sauteed rapini, arugula pesto

MORETTI

Griffintown

CRUDO

TARTARE DI SALMONE | 19

Atlantic salmon tartare, avocado, smoked chili, lime juice

TARTARE DI MANZO | 21

Hand cut Angus beef tartare, homemade ketchup, matchstick fries

TARTARE DI TONNO | 22

Tuna tartare, cucumber, sambal-soy vinaigrette, sesame, crispy taro

OSTRICHE (6) | 24

Oysters, homemade mignonette

CRUDO DEL GIORNO | MARKET PRICE

Crudo of the day

PASTA

GNOCCHI AL POMODORO SAN MARZANO | 24

Homemade gnocchi, San Marzano tomatoes, basil, Parmigiano Reggiano

TAGLIOLINI FUNGHI | 28

Homemade tagliolini, wild mushrooms, Mozzarella di Bufala, cherry tomatoes, demi-glace, cream, arugula

SPAGHETTI AL NERO DI SEPPIA | 32

Black squid ink spaghetti with shrimps, mussels, clams, spicy tomato sauce

PAPPARDELLE AL TELEFONO | 24

Fior di latte, Prosciutto di Parma, San Marzano tomatoes, cream and basil

MAC & CHEESE | 30

Mimolette, Fontina, aged cheddar, Parmigiano Reggiano, black truffle, pangrattato

LASAGNA | 26

Bolognese sauce, béchamel, Mozzarella di Bufala, prosciutto cotto

FETTUCCINE ALL'ASTICE | 36

Lobster, shiitake mushrooms, lobster bisque, cognac, leeks, green onions

LINGUINE ALLE VONGOLE | 32

Clams, roasted garlic, parsley, white wine

PACCHERI ALLA 'NORMA' | 32

Fried eggplant, toasted pine nuts, pancetta, burrata, San Marzano tomatoes

RISOTTO | MARKET PRICE

Chef's Risotto

CONTORNI

Brussels sprouts and bacon | 10

Home fries, spicy mayo | 9

Shishito peppers, lime, coriander, olive oil | 9

Grilled white asparagus, Italian truffled cheese, roasted almonds, pomegranate | 11

PIZZA

MARGHERITA | 17

San Marzano tomatoes, fior di Latte, basil

CAPRICCIOSA | 24

San Marzano tomatoes, fior di latte, marinated artichokes, prosciutto cotto, seasonal mushrooms

PARMA | 26

San Marzano tomatoes, fior di latte, Prosciutto di Parma, arugula, Parmigiano Reggiano

BURRATA | 29

San Marzano tomatoes, wild mushrooms, burrata, black truffle

MORETTI | 26

San Marzano tomatoes, fontina, fior di latte, black tiger shrimps, nduja

CALABRESE | 23

San Marzano tomatoes, fior di latte, homemade sausages, Ligurian olives, roasted peppers

AMERICANA | 26

San Marzano tomatoes, fior di latte, genoise salami, prosciutto cotto, pancetta

ROMANA | 19

San Marzano tomatoes, fior di latte, anchovies, black olives

DIAVOLA | 22

San Marzano tomatoes, fior di latte, spicy salami, seasonal mushrooms, black olives

VEGETARIANA | 21

San Marzano tomatoes, roasted vegetables, fior di latte, goat cheese, arugula

CALZONE

ALL DRESSED | 26

San Marzano tomatoes, fior di latte, Genoa salami, roasted peppers, seasonal mushrooms

CLASSICO | 24

Prosciutto cotto, Fior di latte, San Marzano tomatoes

BIANCA

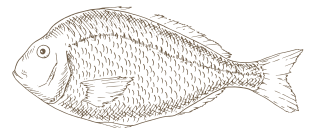
QUATTRO FORMAGGI | 21

Fior di latte, fontina, gorgonzola, Parmigiano Reggiano,

PATATE E CIPOLLE | 22

Fior di latte, Yukon potatoes, shallots, gorgonzola, Italian pancetta, fresh rosemary

PESCE



SALMONE ALLA GRIGLIA | 32

Grilled salmon, fennel remoulade, grilled asparagus, nduja and roasted tomatoes sauce, zesty croutons

TONNO IN CROSTA | 42

Seared tuna, rice cake, sesame, cucumber, crab, avocado, spicy mayo

GAMBERONI ALLA GRIGLIA | 42

Jumbo shrimps, wild rice, corn salsa, herb salad

PESCE DEL GIORNO | MARKET PRICE

Fish of the day