

# MORETTI

*Downtown*

◦	<b>ANTIPASTI</b>	
	<b>CALAMARI E GAMBERI FRITTI</b> .....	23
	Fried calamari and shrimps, spicy aioli, cocktail sauce and Boston lettuce	
	<b>POLPETTE DI CARNE</b> .....	18
	Veal and pork meatballs, Parmigiano Reggiano, San Marzano Pomodoro, Burrata, basil	
	<b>CODE DI ARAGOSTA (2)</b> .....	34
	Lobster tails (2), truffle butter, lemon, brioche	
	<b>BURRATA</b> .....	25
	Prosciutto di Parma, heirloom tomatoes, focaccia, planeta olive oil	
	<b>POLIPO</b> .....	24
	Grilled octopus, chickpeas, black olives, sundried tomatoes	
	<b>COSTOLETTE DI AGNELLO (3)</b> .....	24
	Grilled lamb chops, rosemary, oregano & lemon	
	<b>TARTARE DI SALMONE</b> .....	21
	Salmon tartare, Sambal-Soy, cucumber, taro, yuzu, sesame	
	<b>TARTARE DI TONNO</b> .....	23
	Tuna tartare, wasabi-tobiko emulsion, lotus root, watermelon radish, crushed avocado	
	<b>TUNA TATAKI</b> .....	28
	Sesame crusted tuna, vegetables slaw, maple soy	
	<b>OSTRICHE (6)</b> .....	21
	Oysters (6), mignonette, horseradish	
	<b>INSALATA DI KALE</b> .....	17
	Kale caesar salad, Parmigiano vinaigrette, smoked bacon, herb croutons	
	<b>INSALATA MORETTI</b> .....	18
	Romaine hearts, radicchio, arugula, Parmigiano, cabernet vinaigrette, candied pecans	

◦	<b>PIZZA</b>	
	<b>MARGHERITA</b> .....	18
	Pomodoro San Marzano, fior di latte, basil	
	<b>BURRATA</b> .....	28
	Pomodoro San Marzano, wild musdhrooms, black truffle	
	<b>PARMA</b> .....	26
	Pomodoro San Marzano, rucola, Prosciutto di Parma, fior di latte, Parmigiano Reggiano	
	<b>PATATE E CIPOLLA</b> .....	25
	Yukon Gold potatoes, Gorgonzola, French shallots, pancetta, fior di latte, rosemary	

◦	<b>CARNE E PESCE</b>	
	<b>COSTOLETTA DI VITELLO (12 OZ)</b> .....	42
	Veal chop Milanese, Italian breadcrumbs, mediterranean salsa, Calabrian chili aioli, grilled lemon	
	<b>BISTECCA AMERICANA (14OZ)</b> .....	57
	Grilled rib eye, fingerling potatoes, broccolini, red wine sauce	
	<b>SALMONE ALLA GRIGLIA</b> .....	34
	Grilled salmon, Sicilian caponata, rapini	
	<b>BRANZINO CILENO</b> .....	44
	Chilean sea bass, lobster quinoa salad, sauteed bok choy	
	<b>GAMBERONI ALLA GRIGLIA</b> .....	42
	Grilled jumbo shrimps, panzanella salad, lemon	

◦	<b>PASTA</b>	
	<b>MAC &amp; CHEESE</b> .....	32
	Tubetti rigati, fontina, mimolette, aged cheddar, panko, truffle paste	
	<b>TAGLIATELLE BOLOGNESE</b> .....	28
	Homemade tagliatelle, veal and pork ragu, basil, parsley, Parmigiano	
	<b>SPAGHETTI ALL'ARAGOSTA</b> .....	39
	Homemade spaghetti, butter poached lobster, leeks, shitake mushrooms, lobster bisque	
	<b>BIGOLI</b> .....	29
	Homemade bigoli, Parmigiano, cream, butter, Italian pancetta	
	<b>CANESTRI VODKA</b> .....	29
	Homemade canestri, vodka, Pomodoro, "cacio e pepe crema"	
	<b>GNOCCHI</b> .....	26
	Homemade gnocchi, San Marzano Pomodoro, Parmigiano Reggiano, basil	
	<b>RISOTTO FRUTTI DI MARE</b> .....	34
	Risotto, black tiger shrimp, mussels, clams, Pomodoro San Marzano, basil	

◦	<b>DOLCE</b>	
	<b>TIRAMISU</b> .....	10
	Coffee crumble, amaretto, sabayon, mascarpone	
	<b>FONDATE AL CIOCCOLATO</b> .....	10
	Flourless chocolate fondant, passion fruit, pistachio home made ice cream, macaroon	
	<b>CROSTATA LA LIMONE E YUZU</b> .....	10
	Lemon yuzu crostata, white chocolate crema, black sesame tuile	
	<b>GELATO E SORBETTO</b> .....	10
	Homemade gelato and sorbets	