

MORETTI

Downtown

◦ ANTIPASTI	CALAMARI FRITTI 20 Fried calamari, spicy aioli, cocktail sauce and Boston lettuce
	POLPETTE DI CARNE 18 Veal and pork meatballs, Parmigiano Reggiano, San Marzano Pomodoro, Burrata, basil
	CODE DI ARAGOSTA (2) 34 Lobster tails (2), truffle butter, lemon, brioche
	BURRATA 25 Prosciutto di Parma, heirloom tomatoes, focaccia, planeta olive oil
	POLIPO 24 Grilled octopus, chickpeas, black olives, sundried tomatoes
	COSTOLETTE DI AGNELLO (3) 24 Grilled lamb chops, rosemary, oregano & lemon
	TARTARE DI SALMONE 21 Salmon tartare, sambal-soy, cucumber, taro, yuzu and sesame
	TARTARE DI TONNO 23 Tuna tartare, wasabi-tobiko emulsion, lotus root, watermelon radish, crushed avocado
	OSTRICHE (6) 21 Oysters (6), mignonette, horseradish
	INSALATA DI KALE 17 Kale and Romaine lettuce Caesar salad, Parmigiano vinaigrette, smoked bacon, herb croutons

◦ PIZZA	MARGHERITA 18 Pomodoro San Marzano, fior di latte, basil
	BURRATA 28 Pomodoro San Marzano, wild musdhrooms, black truffle
	PARMA 26 Pomodoro San Marzano, rucola, Prosciutto di Parma, fior di latte, Parmigiano Reggiano
	AMERICANA 26 Pomodoro San Marzano, 3 cheeses, Genoa salami, green peppers, cremini mushrooms
	PATATE E CIPOLLA 25 Yukon Gold potatoes, Gorgonzola, French shallots, pancetta, fior di latte, rosemary

◦ CARNE E PESCE	VITELLO PARMIGIANA (12 OZ) 42 Veal chop parmigiana. Pomodoro San Marzano, fresh mozzarella, Parmigiano Reggiano, basil, Italian breadcrumbs
	BISTECCA AMERICANA (14OZ) 55 Grilled rib-eye, red wine butter, peppercorn sauce, home cut fries, Montreal steak spice
	SALMONE ALLA GRIGLIA 34 Grilled salmon, vegetable fried rice, Swiss chard, salsa verde
	BRANZINO CILENO 44 Chilean sea bass, lobster quinoa salad, sauteed bok choy
	GAMBERI TEMPURA (5) 38 Black tiger shrimps, grilled and marinated shishito peppers, lime black pepper aioli

◦ PASTA	MAC & CHEESE 32 Tubetti rigati, fontina, mimolette, aged cheddar, panko, truffle paste
	TAGLIATELLE BOLOGNESE 28 Homemade tagliatelle, veal and pork ragu, basil, parsley, Parmigiano
	SPAGHETTI ALL'ARAGOSTA 39 Homemade spaghetti, butter poached lobster, leeks, shitake mushrooms, lobster bisque
	BIGOLI 29 Homemade bigoli, Parmigiano, cream, butter, Italian pancetta
	CANESTRI VODKA 29 Homemade canestri, vodka, Pomodoro, "cacio e pepe crema"

GNOCCHI 26 Homemade gnocchi, San Marzano Pomodoro, Parmigiano Reggiano, basil
RISOTTO FRUTTI DI MARE 34 Risotto, black tiger shrimp, mussels, clams, Pomodoro San Marzano, basil

◦ DOLCE	TIRAMISU 11 Coffee crumble, amaretto, sabayon, mascarpone
	FONDENTE AL CIOCCOLATO 11 Flourless chocolate fondant, passion fruit, pistachio home made ice cream, macaroon
	CROSTATA LA LIMONE E YUZU 11 Lemon-yuzu tart, creamy white chocolate, raspberry compote, pine nut tuile

GELATO E SORBETTO 11 Homemade gelato and sorbets
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