

MORETTI

Downtown

◦ ANTIPASTI	CALAMARI FRITTI 24
	Fried calamari, spicy aioli, cocktail sauce and Boston lettuce
	POLPETTE DI CARNE 22
	Veal and pork meatballs, Parmigiano Reggiano, San Marzano Pomodoro, Burrata, basil
	CODE DI ARAGOSTA (2) 42
	Lobster tails (2), truffle butter, lemon, brioche
	BURRATA 26
	Prosciutto di Parma, heirloom tomatoes, focaccia, planeta olive oil
	POLIPO 28
	Grilled octopus, chickpeas, black olives, sundried tomatoes
	COSTOLETTE DI AGNELLO (3) 27
Grilled lamb chops, rosemary, oregano, lemon, feta and cucumber	
TARTARE DI SALMONE 24	
Salmon tartare, sambal-soy, cucumber, taro, yuzu and sesame	
TARTARE DI TONNO 26	
Tuna tartare, wasabi-tobiko emulsion, crushed avocado, crostini	
OSTRICHE (6) 24	
Oysters (6), mignonette, horseradish	
INSALATA DI KALE ALLA "CESARE" 18	
Kale and Romaine lettuce Caesar salad, Parmigiano vinaigrette, smoked bacon, herb croutons	
INSALATA MORETTI 18	
Romaine hearts, radicchio, arugula, Parmigiano, cabernet vinaigrette, candied pecans	

◦ PIZZA	MARGHERITA 22
	Pomodoro San Marzano, fior di latte, basil
	BURRATA 28
	Pomodoro San Marzano, wild musdhrooms, black truffle
	PARMA 28
Pomodoro San Marzano, rucola, Prosciutto di Parma, fior di latte, Parmigiano Reggiano	
AMERICANA 28	
Pomodoro San Marzano, 3 cheeses, Genoa salami, green peppers, cremini mushrooms	
PATATE E CIPOLLA 26	
Yukon Gold potatoes, Gorgonzola, French shallots, pancetta, fior di latte, rosemary	

◦ CARNE E PESCE	VITELLO PARMIGIANA (12 OZ) 55
	Veal chop parmigiana. Pomodoro San Marzano, fresh mozzarella, Parmigiano Reggiano, basil, Italian breadcrumbs
	BISTECCA AMERICANA (14OZ) 65
	Grilled rib-eye, red wine butter, peppercorn sauce, home cut fries, Montreal steak spice
	SALMONE ALLA GRIGLIA 36
Grilled Atlantic salmon, seasonal grilled vegetables	
BRANZINO CILENO 44	
Chilean sea bass, lobster quinoa salad, sauteed bok choy	
GAMBERI TEMPURA (5) 42	
Black tiger shrimps, grilled and marinated shishito peppers, lime black pepper aioli	

◦ PASTA	MAC & CHEESE 34
	Rigatoncini, fontina, mimolette, aged cheddar, panko and truffle paste
	TAGLIATELLE BOLOGNESE 34
	Homemade tagliatelle, veal and pork ragu, basil, parsley, Parmigiano
	CHITARRA ALL'ARAGOSTA 44
	Homemade chitarra, butter poached lobster, leeks, shitake mushrooms, lobster bisque
	BIGOLI 34
	Homemade bigoli, Parmigiano, cream, butter, Italian pancetta
	CANESTRI VODKA 34
	Homemade canestri, vodka, Pomodoro, "cacio e pepe crema"
GNOCCHI POMODORO 32	
Homemade gnocchi, San Marzano Pomodoro, Parmigiano Reggiano, basil	
SPAGHETTI FRUTTI DI MARE 42	
Spaghetti, black tiger shrimp, mussels, clams, Pomodoro San Marzano, red chili pepper, basil	
RAVIOLI AI FUNGHI 42	
Stuffed with wild mushrooms and ricotta, demi glace	

◦ DOLCE	TIRAMISU 12
	Coffee crumble, amaretto, sabayon, mascarpone
	FONDATE AL CIOCCOLATO 12
	Flourless chocolate fondant, passion fruit, pistachio home made ice cream, macaroon
	TORTA AL FORMAGGIO CON LAMPONI 12
	Raspberry and white chocolate cheesecake, raspberry compote, Englis cream, almond tuile
	MERINGA ITALIANA 12
Lemon pie, Italian meringue, macaroon crumble, strawberry compote, limoncello sauce	
GELATO E SORBETTO 12	
Homemade gelato and sorbets	
PIZZA ALLA NUTELLA E FRAGOLE 22	
Nutella pizza with strawberries	



VIEW OUR
MENU ON-LINE