

MORETTI

Downtown

◦ ANTIPASTI	CALAMARI FRITTI 26 Fried calamari, spicy aioli, cocktail sauce and Boston lettuce
	POLPETTE DI CARNE 26 Veal and pork meatballs, Parmigiano Reggiano, San Marzano Pomodoro, Burrata, basil
	CODE DI ARAGOSTA (2) 45 Lobster tails (2), truffle butter, lemon, brioche
	BURRATA 28 Prosciutto di Parma, heirloom tomatoes, focaccia, planeta olive oil
	POLIPO 28 Grilled octopus, chickpeas, black olives, sundried tomatoes
	COSTOLETTE DI AGNELLO (3) 29 Grilled lamb chops, rosemary, oregano, lemon, feta and cucumber
	TARTARE DI SALMONE 26 Salmon tartare, sambal-soy, cucumber, taro, yuzu and sesame
	TARTARE DI TONNO 29 Tuna tartare, wasabi-tobiko emulsion, crushed avocado, crostini
	OSTRICHE (6) 28 Oysters (6), mignonette, horseradish
	INSALATA DI KALE ALLA "CESARE" 18 Kale and Romaine lettuce Caesar salad, Parmigiano vinaigrette, smoked bacon, herb croutons
	INSALATA MORETTI 19 Romaine hearts, radicchio, arugula, Parmigiano, cabernet vinaigrette, candied pecans

◦ PIZZA	MARGHERITA 22 Pomodoro San Marzano, fior di latte, basil
	BURRATA 30 Pomodoro San Marzano, wild mushrooms, 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 28 Yukon Gold potatoes, Gorgonzola, French shallots, pancetta, fior di latte, rosemary



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◦ CARNE E PESCE	VITELLO PARMIGIANA (12 OZ) 65 Veal chop parmigiana. Pomodoro San Marzano, fresh mozzarella, Parmigiano Reggiano, basil, Italian breadcrumbs
	BISTECCA AMERICANA (14OZ) 75 Grilled rib-eye, red wine butter, peppercorn sauce, home cut fries, Montreal steak spice
	SALMONE ALLA GRIGLIA 42 Grilled Atlantic salmon, seasonal grilled vegetables
	BRANZINO CILENO 65 Chilean sea bass, lobster quinoa salad, sauteed bok choy
	GAMBERI TEMPURA (5) 55 Black tiger shrimps, grilled and marinated shishito peppers, lime black pepper aioli

◦ PASTA	MAC & CHEESE 36 Rigatoncini, fontina, mimolette, aged cheddar, panko and truffle paste
	TAGLIATELLE BOLOGNESE 36 Homemade tagliatelle, veal and pork ragu, basil, parsley, Parmigiano
	CHITARRA ALL'ARAGOSTA 48 Homemade chitarra, butter poached lobster, leeks, shitake mushrooms, lobster bisque
	BIGOLI 36 Homemade bigoli, Parmigiano, cream, butter, Italian pancetta
	CANESTRI VODKA 36 Homemade canestri, vodka, Pomodoro, "cacio e pepe crema"
	GNOCCHI POMODORO 34 Homemade gnocchi, San Marzano Pomodoro, Parmigiano Reggiano, basil
	SPAGHETTI FRUTTI DI MARE 44 Spaghetti, black tiger shrimp, mussels, clams, Pomodoro San Marzano, red chili pepper, basil
	RAVIOLI AI FUNGHI 44 Stuffed with wild mushrooms and ricotta, demi-glace

◦ DOLCE	TIRAMISU 12 Coffee crumble, amaretto, sabayon, mascarpone
	FONDENTE 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