

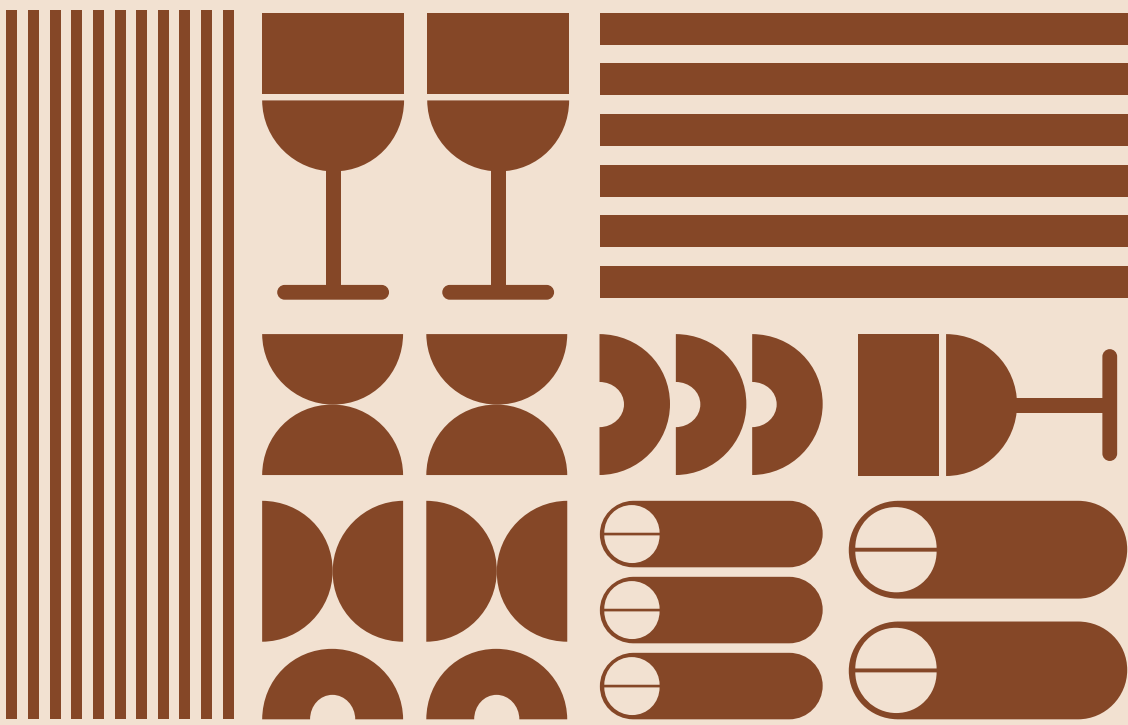
morii

At Morii, our wine list follows the same spirit as our kitchen — inspired by Italy, shaped by the Cape, and created for shared moments.

We've brought together varietals that thrive in both landscapes — Sangiovese, Vermentino, Barbera — to show how familiar grapes can find new expression in our southern light. Italian imports sit comfortably alongside local interpretations, chosen for balance, character and a sense of place.

Each bottle is selected to complement the way we eat and gather: generous, flavourful and made for conversation. Whether it's a bright coastal Vermentino, a softly wooded Sangiovese, or a lively Cape blend, every pour is an invitation to slow down and savour the moment.

That same spirit of discovery extends to the glass. Our Bermar preservation system keeps each wine perfectly fresh, allowing you to journey between Italian and South African terroirs as you dine — exploring, pairing and tasting without the need to commit to a full bottle.



APERETIVO

The Italian ritual of unwinding before dinner — a moment to pause, connect and ease into the evening. Our Aperitivo menu blends Italian classics with Cape craft, celebrating balance, simplicity and the pleasure of anticipation.

NEGRONI

Negroni di Puglia 100
A nutty profile with flavours of marzipan and a hint of Maraschino.

Negroni di Toscana 115
Influenced by the classic style Tuscan red wine.
This blends fruity characters of the Sangiovese grape with typical Negroni flavours.

Negroni di Sicilia 170
South African fynbos botanicals balanced with the vivid zest and sweetness of Sicilian blood orange.

Negroni di Campagna 140
Campagna, the birthplace of Limoncello. Sweet lemony goodness with gin and vermouth Bianco.

Negroni di Lazio 165
A vibrant, herbaceous spritz-style serve. The botanical backbone of gin meets the vanilla-spice of Galliano and the delicate herbal notes of Cocchi Americano.

Negroni di Piedmont 110
A meeting of Italian elegance and South African craft, Pinot Grigio from the north of Italy and Piedmont's Cocchi Americano balanced with Stellenbosch's juniper-driven gin Triple 3.

Negroni di Emilia-Romagna 165
An Emilia-Romagna inspired Negroni, weaving together balsamic richness, hazelnut liqueur and Lambrusco sparkle.

Negroni Lussuoso 105
"Luxurious Negroni". Fat-washed to impart a silky, savoury richness.

Negroni di Veneto 180
The piney, resinous lift of rosemary grappa combined with Waterford Heatherleigh's floral, honeyed notes brings unprecedented depth of flavour and character to this classic twist.

HANDCRAFTED COCKTAILS

Amaro Sour 125

Local whisky, Amaro and Aperol. A take on a classic sour with Antica formula and Aperol for added Italian herbal flavours.

Nocciola Rosa 170

“Pink Hazelnut” Frangelico, Elderflower and Grappa. An elegant Piedmont-inspired martini, marrying hazelnut warmth from Frangelico with, delicate elderflower and rose notes.

Mistralletta 215

Roughly translated to “Gentle Breeze”. Vodka, Vermouth, Limoncello and Basil. A bright, aromatic highball where Amalfi Coast Limoncello meets fresh basil and bittersweet Cocchi Americano, finished with tonic and a hint of salt for a refreshing herbal-citrus experience.

Rosmarino 170

Rosemary infused grappa, Amaro vermouth and balsamic reduction. A bold, aromatic cocktail where herbal rosemary grappa and spiced Antica Formula meet a bright and tangy balsamic reduction, finished with a dash of bitters — a modern Tuscan-inspired aperitif.

Fiore Di Mandorla 115

“Almond Blossom.” Rose gin, Amaretto, Vermouth and rose water gomme. A delicate, floral-forward cocktail blending almond warmth, aromatic vermouth and rosewater, finished with a frothy texture and a bright citrus lift.

Vento di Aperol 185

A sparkling reinterpretation of the classic Negroni — herbal Aperol and Cocchi Americano meet gin misted with grappa, topped with Prosecco for a light, aromatic spritz.

Ruggine 125

Blood Orange Aperitivo Spritz. A bright, effervescent spritz where pinot grigio and herbal aperitivo meet vivid Sicilian blood orange, finished with a dash of bitters and sparkling soda.

MOCKTAILS

Passione Frizzante 70

Homemade grapefruit syrup blended with passion fruit and soda for a refreshingly tart and bitter spritz.

Rossini Africano 80

South African twist on the classic Italian Rossini, blending earthy rooibos syrup, fresh strawberries and zesty lime, topped with sparkling soda for a light, effervescent finish.

Basilico Rosso 90

A refreshing, herbal-fruity fizz with strawberry sweetness, homemade ginger syrup and bright lime, lifted by fresh basil and sparkling soda.

SPARKLING

Bright, celebratory and full of life — the perfect way to begin a meal or toast to an evening shared. From the cool slopes of Italy's northern hills to the sun-kissed valleys of the Cape, these sparkling wines embody craftsmanship, joy and the spirit of togetherness.

glass/bottle

Rosalia Prosecco **135/650**
Veneto / Glera. Golden apple, lemon and floral wisteria. Fresh and lively Prosecco from the Veneto hills.

Loredon Gasparini Asolo Prosecco DOCG **835**
Montello / Glera. Vibrant interplay of green apple, pear and delicate floral notes. A refined Prosecco DOCG from Montello.

Col di Rocca DOCG **650**
Veneto / Glera. Ripe apple and pear with acacia blossom. Classic Prosecco DOCG with elegant fruit balance.

Bellenda San Fermo Valdobbiadene DOCG **165/795**
Veneto / Glera. Citrus fruit, bright and refreshingly dry. Crafted in the traditional Prosecco style from Valdobbiadene.

Bacio Della Luna Prosecco Superiore DOCG **865**
Veneto / Glera. Acacia and wisteria blossoms, ripe pear and peach. An expressive Prosecco Superiore from the hills of Veneto.

Rotari Riserva d'Oro Millesimato Brut **1150**
Trentino / Chardonnay. Honeycomb, golden apple, lemon peel and brioche. Elegant Italian Méthode Traditionnelle sparkling.

Ayama Vermentino Méthode Classico **145/695**
Voor Paardeberg / Vermentino. Aromas of white and yellow flowers with notes of fruit that are intense and long. A Méthode Classico sparkling wine made from Vermentino in the Cape.

Druk My Niet T3 Cap Classique Rosé **885**
Paarl / Tannat, Tempranillo, Tinta Amarella. Perfumed with summer berries and red cherries, rounded by creamy lees and a refreshing, lingering finish. An elegant Cap Classique Rosé bridging finesse and fruit.

Blaauwklippen Zinfandel Cap Classique **155/755**
Stellenbosch / Primitivo. Delicate, floral red berries with creamy brioche texture, crisp acidity and refined minerality. Cap Classique made in the Champagne method.

Lambrusco di Modena **85/450**
Emilia-Romagna / Lambrusco. An easy-drinking, youthful and fruity wine, naturally sweet and lightly fizzy. Red sparkling wine from Emilia-Romagna.

Acquesi Asti DOCG **135/650**
Piemonte / Moscato. Complex floral aromas of fresh fruits, honeycomb and exotic spice. A naturally sweet sparkling wine from Piedmont.

WHITE WINES

Light, fresh and expressive — wines that capture the purity of fruit and the warmth of coastal vineyards.

glass/bottle

Vette di San Leonardo 210/895

Trentino-Alto Adige / Sauvignon Blanc. Freshly cut grass, gooseberries, passion fruit, elderberries and blackcurrants. Zesty, fresh and intensely aromatic.

Fontanafredda Gavi di Gavi DOCG 1235

Piemonte / Cortese. Straw-yellow with greenish hues, rich mineral overtones and a backdrop of fresh flowers and sappy fruit. Full, well-balanced and elegant.

Indomito Falanghina del Beneventano 105/485

Campania / Falanghina. Crisp notes of citrus, pear and white peach with subtle floral hints, a mineral edge and refreshing acidity.

Idiom Bianco 95/375

Stellenbosch / Pinot Grigio. Bright citrus and acacia blossom on the nose, with crisp pear and green apple on the palate. Refreshing with delicate minerality and lively structure.

Terra del Capo Pinot Grigio 75/295

Western Cape / Pinot Grigio. Bright and fragrant, with nectarine and peach aromas, citrus zest and a whisper of wet stone. Light-bodied and crisp, finishing clean and refreshingly dry.

La Capra Pinot Grigio 85/265

Paarl / Pinot Grigio. Fresh citrus, pear and hints of white peach, with lively acidity and a crisp, dry finish.

Merwida Papenkuils Waterblommetjie Pinot Grigio 295

Breede River Valley / Pinot Grigio. Pinot Grigio with orchard fruit — nectarine, yellow apple and peach — plus delicate floral notes. Crisp and elegant, with a creamy mid-palate and a clean finish.

Morgenster Vermentino 95/400

Somerset West / Vermentino. Zesty citrus, green apple and a touch of white blossom, with a subtle mineral finish and lively acidity that cleanses the palate.

Ayama Vermentino Wooded 120/495

Voor Paardeberg / Vermentino. Straw-yellow with golden and greenish reflexes; on the nose, white flowers and fragrant notes of yeast and hazelnut. Silky and velvety, fresh yet powerful.

Nomoya Vermentino 595

Paarl / Vermentino. Bright lemon blossom and green apple on the nose, edged by floral and mineral notes. The palate is fresh and crisp with citrus and grapefruit flavour, a herbaceous lift and a saline finish that lingers.

glass/bottle

Kleine Zalze Project Z Chenin Blanc Skin Contact 1150

Stellenbosch / Chenin Blanc. Drawing inspiration from Italy's ancient clay-vessel traditions, this bold Chenin Blanc echoes the amphora wines of Friuli and Sicily. Naturally fermented in its skins, it shows layers of dried apricot, orange peel and subtle spice, with fine grip from amphora ageing.

Kleine Zalze Project Z Heritage White Blend Skin Contact 765

Stellenbosch / Palomino, Chenin Blanc, Alvarinho. This white blend balances texture, minerality and layered stone-fruit richness. Reminiscent of Friuli's orange wines and Sicily's amphora-aged whites, it offers a modern South African interpretation of an ancient Italian craft.

ROSÉ

Fragrant, elegant and dry — wines that feel like sunshine on the table.

glass/bottle

Fantini Calalenta Merlot Rosato 225/895

Abruzzo / Merlot. Flinty aromas of strawberry, freshly cut watermelon and rose petals on the nose. The palate displays the same fruity connotations in perfect balance with a refreshing acidity and crisp minerality.

Morgenster Sangiovese Rosé 100/395

Somerset West / Sangiovese. Crisp and elegant with fresh strawberry and pomegranate notes, a hint of florals and a refreshing dry finish.

Druk My Niet T3 Rosé 115/450

Paarl / Tannat, Tempranillo, Tinta Amarella. Provençal-hued rosé offering fragrant aromas of redcurrants, rose water and cherries, followed by a fresh, creamy palate of strawberries and red apples. Crisp acidity and a lingering finish of red apple peel.

Bosman Nero Rosé 110/395

Wellington / Nero d'Avola. Aromas of red berries and rose petals, with juicy strawberry and raspberry flavours balanced by crisp acidity and a clean, refreshing finish.

RED WINES

Soft yet structured, from bright and juicy to deep and contemplative — wines made for conversation and slow evenings.

glass/bottle

Zenato Ripassa Valpolicella 1275

Veneto / Corvina, Molinara, Rondinella. Deep ruby red in colour, with an intense, elegant and persistent nose showing hints of black cherry and plum.

Zenato Valpolicella Superiore DOC 195/1250

Veneto / Corvina, Rondinella, Sangiovese. Delicate notes of almond and violet offer elegant floral and nutty perfume. Tart cranberry and sour cherry add freshness, balanced by a subtle earthy undertone.

Cellaro Nero d'Avola Organico Vanità 845

Sicily / Nero d'Avola. Red cherries, blueberries, wild herbs, liquorice, dried rose petals, spices, dark chocolate and coffee on the nose. On the palate, medium body, elegance and concentration with ripe tannins and a fresh, mouth-watering finish.

Indomito Aglianico del Beneventano 105/485

Campania / Aglianico. Dark plums, black cherries and dried herbs with hints of tobacco and spice. Firm tannins and fresh acidity give structure, leading to a long, savoury finish.

Renzo Masi Chianti Riserva 825

Tuscany / Sangiovese, Canaiolo. A warm and inviting red with a concentrated nose, full and fleshy plummy palate and refined tannins. Aged 30 months as required for Riserva classification.

Santa Cristina Toscana 165/695

Tuscany / Sangiovese. Aromas of cherry, redcurrant and subtle floral notes. Medium-bodied with soft tannins, balanced acidity and a clean, elegant finish.

Pèppoli Chianti Classico DOCG 1275

Chianti Classico / Sangiovese, Merlot, Syrah. Ripe cherry and red plum aromas with subtle hints of herbs and spice. Medium-bodied with silky tannins, bright acidity and a lingering, savoury finish.

Tagaro Zinfandel Mastro Zin 165/695

Puglia / Primitivo. Prune, toasty oak, chocolate and honey on the nose. On the palate, full-bodied and fruity with flavours of dried fruit, chocolate and spice, fine tannins and a lingering finish.

La Capra Sangiovese 85/265

Paarl / Sangiovese. Vibrant red cherry, raspberry and subtle floral notes on the nose. Medium-bodied with soft tannins, balanced acidity and a refreshing, juicy finish.

Idiom Rosso 95/375

Stellenbosch / Sangiovese, Barbera. Medium-bodied with bright cherry and raspberry fruit, underpinned by savoury oak and red herbs. Lively acidity and a dry, gentle finish.

glass/bottle

Terra del Capo Sangiovese 95/325

Western Cape / Sangiovese. Bright cherry and blackberry fruit with hints of warm spice and earth, wrapped in smooth oak with lively acidity and a lingering, elegant finish.

Idiom Barbera 725

Stellenbosch / Barbera. Vibrant red cherries and cranberries with subtle floral notes, supported by bright acidity and soft tannins. Medium-bodied with a clean, lively finish.

Merwida Barbera 450

Breed River Valley / Barbera. Medium-bodied and vibrant, bursting with juicy cherry and strawberry notes, subtle spice and fine, powdery tannins. Bright acidity gives freshness and a lingering, savoury finish.

Steenberg Nebbiolo 155/695

Constantia / Nebbiolo. Aromas of red cherry, dried rose petals and subtle earthiness. Structured tannins and bright acidity lead to a long, refined finish.

Du Toitskloof Nebbiolo 100/395

Breedekloof Valley / Nebbiolo. Ripe cherries, cranberries and subtle floral notes with hints of spice and earth. Fine tannins and vibrant acidity provide structure, leading to a long, savoury finish.

Ayama Nero del Capo 995

Voor Paardeberg / Nero d'Avola. Ripe black cherries, plums and hints of spice, balanced by soft tannins and a smooth, medium-bodied finish.

Bosman Nero 195/745

Wellington / Nero d'Avola. Juicy blackberries, plums and subtle hints of spice, framed by soft tannins and a medium-bodied structure, finishing with a lingering, fruit-forward note.

Kleine Zalze Project Z Syrah 1350

Stellenbosch / Syrah. A Syrah shaped by amphora, echoing the ancient clay vessels of Tuscany and Calabria. Whole-bunch fermented with minimal intervention, it reveals pure notes of dark berries, violets and spice, carried on a silky yet earthy texture.

Idiom Zinfandel 185/725

Stellenbosch / Primitivo. Juicy dark berries, black cherries and sweet spice layered with hints of mocha and vanilla. Rich and full-bodied with smooth tannins and a lingering, warming finish.

Bosman Adama Red Blend 135/525

Stellenbosch / Shiraz, Cinsaut, Mourvèdre, Grenache Noir, Nero d'Avola, Tempranillo, Durif. Ripe plum and dark-cherry flavours woven with spicy mocha, white pepper and cinnamon; smooth tannins and a vibrant mineral finish.

CAPE EXPRESSIONS

A celebration of Cape craftsmanship — wines that capture the spirit of the Mediterranean through local soil and sunlight. Each one reflects a conversation between Italian inspiration and the expressive character of our terroir. Balanced, generous and deeply rooted in the Cape, these wines are made for long tables and shared stories.

glass/bottle

Bouchard Finlayson Hannibal 995
Hemel-en-Aarde / Sangiovese, Pinot Noir, Shiraz, Nebbiolo, Mourvèdre, Barbera. Aromas of red cherry, rose petals and subtle earthy spice. Medium-bodied with fine tannins and lively acidity, leading to a lingering, structured finish.

Fairview Homtini 115/495
Paarl / Sangiovese, Cabernet Sauvignon, Merlot, Shiraz. Showcasing Paarl's unique terroir, it offers a versatile and approachable style. Aromas of red and dark berries with a hint of spice. Medium-bodied with soft tannins and a smooth, fruit-forward finish.

Meerlust Rubicon 1555
Stellenbosch / Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot. Deep ruby in colour with aromas of blackcurrant, dark plum and subtle cedar. Full-bodied with structured tannins, balanced acidity and layers of dark fruit, spice and a lingering, refined finish.

Druk My Niet T3 Red Blend 145/595
Paarl / Tannat, Tempranillo, Tinta Amarella. Rich and complex, this blend delivers juicy dark berries and cherry, woven with warm spice, a touch of black tea and earth and smooth, integrated tannins for a long, dry finish.

DIGESTIVO

Dalla Cia Cabernet Sauvignon Merlot Grappa	95
Dalla Cia Pinot Noir Chardonnay Grappa	95
Ayama Spirit of Nero Traditional Grappa	110
Ayama Spirit of Nero Riserva Grappa	110
Fernet Branca	80
Antica Formula	85
Vincenzi Bicerin di Gianduiotto Originale	80
Hazelnut Chocolate Liqueur	
Villa Massa Limoncello	115

For the lingerers — sweet finishes, spirited sips, and the quiet joy of a meal well spent.

Crafted with
care, inspired
by tradition,
and shared in
the spirit of
togetherness.

