

# morii

## Restaurant Week

### APERITIVO

#### **Wood oven baked focaccia**

Sea salt and wild rosemary. VE

### ANTIPASTI

#### **Pampanella**

Pork Belly braised with paprika and Vineyard vine leaves. Smoked creamy polenta. Pangritata.

OR

#### **Lasagne**

Aubergine ragu lasagne. Coal roasted aubergine fondants. Aubergine chutney. VE

### SECONDI

#### **Gnocchi**

Parmesan and chive gnocchi. Roasted butternut. Amaretti crumble. VE

OR

#### **Braised Beef Cheeks**

Smoked tomato risotto. Semi dehydrated tomatoes. GF

OR

#### **Line fish**

Confit Kabeljou. White asparagus cannelloni. Lemon and caper-butter emulsion.

### DOLCE

#### **Semifreddo**

Buchu, olive oil and mascarpone semifreddo. Balsamic strawberries. VE

OR

#### **Napoleon**

White chocolate and pistachio cream. Honey and rosemary gelato. N VE

VE - Vegetarian | GF - Gluten free | N - contains nuts

Please note Vegan options are available upon request

Shared in the spirit of Italian dining.  
Generous, unhurried and made for the table.

