

morii

Restaurant Week



ANTIPASTI

Szechuan beef tataki, yuzu vinaigrette, shaved Grana Padano, baby Pak choi GF

OR

Patagonian squid, caponata, miso bagna càuda, toasted onions, tomato fondue GF

OR

Charred globe artichokes, ponzu, green grape salsa, almonds VG N

SECONDI

Braised Ossobucco, smoked polenta, burnt mandarin salsa verde, candied lemon rinds

OR

Sustainably caught line fish, potato noodles, Nanz buke mussels, tamarind and coconut velouté GF

OR

Smoked gem squash risotto, toasted pine nuts and red onion, Gochujang grilled courgettes VE N

DOLCE

Lemon crèmeux in a phyllo cannoli, basil mousse, Limoncello granita, olive oil sponge, strawberry, basil and cucumber salsa VE

OR

Affogato chocolate chiffon cake, chocolate ganache, cardamom cream, balsamic dulce de leche gelato, coffee sphere and crystallised chocolate VE

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

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

