

# MORANDI

## RESTAURANT WEEK

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### DINNER

-60-

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#### STARTER

-choice of one-

##### **Cuore di bue**

heirloom tomato salad, stracciatella, essence of basil

##### **Spinacini**

baby spinach, pistachio, pear, chevre, aged pecorino

##### **Fettuccine all'uovo**

pesto Genovese, fava bean & summer squash

#### MAIN COURSE

-choice of one-

##### **Polletto**

young chicken, Jimmy Nardello pepper,  
rapini & olive from Taggia

##### **Tagliata**

grass-fed beef, romesco, & escarole

##### **Passera**

local flike, finocchietto, artichoke & olive from Cerignola

#### DESSERT

-choice of one-

##### **Cannolini**

mini cannoli filled with ricotta & chocolate

##### **Amaretto semifreddo**

amaretto ice cream cake  
with raspberry & toasted almond

San Pellegrino or Acqua Panna

-10-

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# MORANDI

## RESTAURANT WEEK

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### LUNCH

-30-

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#### STARTER

-choice of one-

##### **Cuorie di bue**

heirloom tomato salad, stracciatella, essence of basil

##### **Burrata Pugliese**

nectarine, young lettuce & almond

##### **Crudo di pesce**

fluke, pineapple, citrus & herbs

#### MAIN COURSE

-choice of one-

##### **Fettuccine all'uovo**

pesto Genovese, fava bean & summer squash

##### **Polletto**

young chicken, Jimmy Nardello pepper,  
rapini & olive from Taggia

##### **Tagliata**

grass-fed beef, romesco & escarole



pair with glass of wine

-9-

FALANGHINA Villa Raiano, Campania  
NERO D'AVOLA "CATUJ" Agricole Selvi, Sicilia

San Pellegrino or Acqua Panna

-10-

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