

MORO'S KITCHEN
MODERN ITALIAN

Antipasti

Soup of the Day	MP		
Parmesan Rosemary Fries	6		
Crispy fries, rosemary, parmesan Reggiano, tomato chili aioli			
Italian Inspired Cobb	10		
Crisp greens, prosciutto, salami, mortadella, gorgonzola, pepperoncini, smoked pancetta tomato vinaigrette			
Tomato Braised Meatballs & Polenta	9		
Classic meatballs, creamy parmesan polenta			
Baby Greens & Radicchio Salad	8.50		
Dried apricot, basil, croutons, balsamic vinaigrette, parmesan Reggiano			
Caesar Salad	8.50		
Crisp romaine, cherry tomato, smoked pancetta, anchovies, parmesan			
		Crispy Crab Cake	12
		Piccata aioli, basil emulsion	
		Cured Meat & Cheese	12
		Melon, house marinated olives, dried fruit mostarda, grilled bread	
		Beet Bruschetta & Arugula Salad	9
		Creamy local goat cheese, toasted pistachio, poached pear	
		Calamari	11
		Fried squid, spicy tomato, olives, capers, pickled peppers	
		Sautéed Clams	11
		Garlic, white wine, & Italian parsley.	

PASTA

Gluten free penne is available

Slow Roasted Pork Rigatoni	14/24
House made Rigatoni, Broccoli Raab, Tomato	
Wild Mushroom Risotto	14/20
Peas, mushroom ragu, Parmesan, truffle	
Shrimp & Linguini	17/27
Spinach, tomato, Garlic Crumb	
Butternut Squash Ravioli	14/20
Spinach, brown butter, sage, parmesan	

FISH & MEAT

Balsamic Glazed Salmon	16/26
Warm farro and vegetable salad, grilled zucchini	
Chicken Marsala	15/25
Mushrooms, parmesan mashed, broccoli, spaghetti squash	
Balsamic Glaze Angus Sirloin	17/27
Parmesan cakes, roasted carrots, gorgonzola sauce	
Beef Short Ribs	18/28
Creamy polenta, carrots, tomato jam	
Veal Francese	20/30
Spaghetti squash, broccoli & parmesan mashed potatoes	
Pesto Grilled Lobster	20/30
Roasted Potato, Spaghetti Squash, Red Pepper Cream	