

OUR KITCHEN

M&R

Andrea Molinari

Resident Chef

Through its cuisine, Morsi & Rimorsi wants to give value to our excellent local products and highlight their properties thanks to constant research of combinations able to respect the products' organoleptic qualities.

Our philosophy is simple: we begin from the most important traditions of our land and, while we are open to the creative ideas of the present and future, we aim at preserving our roots.

Welcome

Reservation is appreciated but not mandatory.

Your table will be kept for 15 minutes after the agreed time, after which your reservation will be cancelled in order to not affect the other guests. Moreover, the table will be given to you only after the total number of guests has been reached.

Cakes for Celebrations

We are not able to allow cakes and desserts produced outside our premises, unless our guest is willing to sign a declaration of responsibility. However, we invite you to try our delicious desserts, which you won't easily forget.

Allergies and Intolerances

Please tell us your needs, we will be glad to make your meal pleasant and worry-free. The menu points the allergens out and their table is right on the next page.

Celiac disease

Unfortunately, we are not able to satisfy our guests with celiac disease adapting every dish in our menu. However, we kindly ask you to refer to our room staff for more information.

Doggy bag

If you don't manage to finish your meal please ask us to arrange a box for you, so you can take home your leftovers, both for your consumption and for your pets – we don't like to waste food.

Relax

We kindly remind our guests that the Italian law does not allow smoking (including electronic cigarettes) inside indoor premises. However, you are welcome to use our outdoor space. We also kindly ask you to switch your mobile to vibration mode, in order to not disturb the other guests.

We are open every day from 7:30 PM to 12:00 AM

On Friday, Saturday and Sunday also from 12:30 PM to 3:30 PM

As a sign of care and courtesy, we will welcome our first guest 10 minutes before the opening time and the last one 10 minutes after the closing time.

reservations 0823 320118

Substances or products that can cause allergies or intolerances

1. Cereals containing gluten

(wheat, spelt, Khorasan wheat, rye, barley, oat)

2. Shellfish

3. Eggs

4. Fish

5. Peanuts

6. Soy

7. Milk and dairy products

(lactose included)

8. Nuts

(almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts)

9. Celery

10. Mustard

11. Sesame seeds

12. Sulfur dioxide and sulphites

(if in concentrations higher than 10 mg / kg or 10 mg / liter)

13. Lupin beans

14. Molluscs

Regolamento UE 1169/2011

regarding the information about the products given to the customers:

Difference between allergy and intolerance

- 'Food intolerance' refers to an abnormal body reaction caused by a substance, without the involvement of the immune system.

- 'Food allergy', on the other hand, refers to an immunologic reaction caused by normally tolerated food protein, which are called allergens.

* In order to guarantee their freshness according to seasonality/availability, some of our raw material is blast chilled to reach a temperature of -18 °C.

Flavor paths...

Earth tasting

eu 35

Welcome appetizer

Starter

Aubergine Parmigiana, Parmesan Cheese mousse and basil cream

First Courses

Three Tomatoes Paccheri with Parmesan mousse and Basil

Second Courses

Slowly Cooked Caserta Black Pig with bitter-sweet carrot cream and oven-baked potatoes

Dessert

(chosen by the customer)

Sea tasting

eu 40

Welcome appetizer

Starter

Stuffed Prawn with aromatic bread, dipped in Mediterranean stew

First Courses

Linguini with zucchini flower and peas, red prawn tartare and citrus-fruit Moka

Second Courses

Cod with potatoes sheets and asparagus au gratin

Dessert

(chosen by the customer)

Chef's Experience

eu 50

Earth and sea dishes tasting, proposed by our chef
6 courses

Starters

Mare

eu 18

Anchovies stuffed with provola cheese, basil and Neapolitan endive; marinated and smoked salmon with yogurt sauce; small bun with red tuna tartare, buffalo stracciatella, rocket and bitter-sweet onions, flagfish Parmigiana

Terra

eu 14

Italian fritto misto, beef tartare sandwich, anchovies flavoured mayonnaise with scarole, Sicilian salty cannolo, mortadella mousse with pistachio nut and almonds, salted meat with marinated pears and Buffalo blue cheese

Single Dishes

Zucchini Flower Tempura

eu 10

With Buffalo cottage cheese and Cantabrian anchovies, with Scapecce's zucchini and zucchini cream

Stuffed Prawn

eu 14

Stuffed Prawn with aromatic bread, dipped in Mediterranean stew

Parmigiana

eu 9

Aubergine Parmigiana, Parmesan Cheese mousse and basil cream

Fried Squids

eu 16

With Orient Aromas Cuttlefish Ink Sauce

From our Grotto

Cold Cuts Premium Platter

Culatello, Soppressata salami, Italian Bacon, Capocollo and Pistachio Nut Mortadella

eu 16

Tre Latti” Cheese Platter

Cheese produced from Sheep, Buffalo and Goat Milk

eu 14

Caserta Black Pig Culatello Ham Platter

With toasted bread and Normandy Butter

eu 12

Meat

Marchigiana

Marchigiana Beef with caciocavallo, rocket and cherry tomatoes

eu 18

Fiorentina

Charcoal Grilled Florentine Steak

eu 6 L'etto

First Courses

Nerano Spaghetti *eu 12*

Tortelli *eu 14*
Fresh Handmade Ravioli filled with Genovese sauce

Linguina *eu 16*
Linguini with zucchini flower and peas, red prawn tartare and citrus-fruit Moka

Riso carnaroli *eu 16*
With artichoke cream and marinated prawns

La pasta è disponibile anche senza glutine in diversi formati

M&R

Second Courses

Honey Laquered Duck Breast

With caramelized peaches and oven-cooked potatoes

eu 14

Sea Bream Fillet

Sea Bream fillet in zucchini crust, tomato confit and fennel cream

eu 16

Baccalà in sfoglia

Cod with potatoes sheets and asparagus au gratin

eu 14

Beef fillet with lard

With mixed vegetables and bell peppers

eu 18

Water

Still water Natia
Glass bottled - 75 cl

eu 2

Still water Panna
Glass bottled - 75 cl

eu 2,5

Sparkling water Ferrarelle
Glass bottled - 75 cl

eu 2

Sparkling water San Pellegrino
Glass bottled - 75 cl

eu 2,5

Dessert

Chosen by the customer

eu 5

Servizio 12%

M&R

R I S T O R A N T E
MORSI & RIMORSI



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