

Carry-Out Holiday Menu

Entrées *(Half pan — serves 10–12 people)*

Slow Roasted Pork Loin --- \$75

Dijon Pork Jus

House Made Manicotti--- \$65

Stuffed With Spinach & Cheese

Italian Style Pot Roast — \$100

Chianti Beef Sauce

House-Made Lasagna — \$80

Moro's Marinara – Mozzarella

Baked Eggplant Parmesan — \$70

Moro's Marinara – Mozzarella

Seared Salmon— \$80

Lemon & Dill Butter

Garlic & Herb Crusted Cod — \$80

Lemon Butter Sauce

Chicken Your Way --- \$75

Marsala, Piccata, Parmesan

Appetizers

Baked Oysters (4 count) — \$13

Bacon-Wrapped Dates (6 count) — \$15

Jumbo Shrimp Cocktail (6 count) — \$18

Sausage Stuffed Mushrooms — \$35

Antipasti Salad — \$50

(Half pan — serves 10–12 people)

*Greens, Italian meats, cheeses, olives, peppers,
red wine vinaigrette*

Roasted Beet Salad — \$41

(Half pan — serves 10–12 people)

*Mixed greens, goat cheese, candied pecans, lemon
vinaigrette*

Moro's Kitchen Skaneateles

Side Orders *(Half pan — serves 10–12 people)*

Baked Rigatoni, Red Sauce & Mozzarella - \$45

Baked Rigatoni, Vodka Sauce & Mozzarella- \$45

Jumbo Moro's Meatballs & Red Sauce — \$60

Macaroni & Cheese — \$50

Chantilly Mashed Potatoes — \$52

Tuscan Roasted Potatoes — \$45

Roasted Seasonal Vegetables — \$55

Desserts

House Made Eggnog Gelato — \$12/ Pint

Elizabeth's Tiramisu — \$48

Key Lime Pie — \$25

Chocolate Croissant Bread Pudding — \$36

(serves 6–8)

Cannoli *(each)* — \$3

Ordering Details

All orders come in oven-safe pans with full
reheating instructions.

Final Orders & Pre-Payment Due:

Friday, December 19, 2025

Pickup:

Tuesday, December 23 • 3:30 PM – 7 PM

Order Online: MOROSKITCHEN.COM

Or Call: 315-685-6116