

# MORO'S KITCHEN

MODERN ITALIAN

(Specials = ★)

## Small Plates

Soup du Jour \$7

Raw Oysters M.P.

Baked Oysters with Parmesan and Bacon Butter scented with truffle \$14

Fried Calamari with red sauce and chili peppers \$15

Spicy Tomato Oil & house made focaccia \$5

Parmesan & Rosemary Fries with aioli \$8

House Made Meatballs and Red Sauce (4ea) \$13

Sausage and Red Sauce (2ea) \$12

Fresh Burrata Salad Baby Arugula, Roasted Peppers, Candied Walnuts, Lemon Vin, Balsamic Reduction \$13

Roasted Beet Salad with mixed greens, goat cheese, lemon vinaigrette and pistachios \$10

Caesar Salad romaine, parmesan, tomatoes, croutons \$10

Side Salad mixed greens, tomato, cucumber, banana peppers, balsamic vinaigrette \$7

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## Sushi

Avocado Cucumber Roll wasabi aioli, cucumber, scallion \$10

California Roll with sesame seeds, crabstick, avocado, cucumber, spicy aioli \$11

Shrimp Tempura Roll tempura shrimp, lettuce, spicy aioli \$12

Salmon Avocado Roll with wasabi aioli, and green onion \$12

Spicy Tuna Roll with sriracha, spicy aioli and scallion \$12

Tempura Scallop Roll scallop, roasted pepper, sriracha, cream cheese, scallion \$13

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## Pizza

*Gluten free cauliflower crust add \$3. Additional Toppings \$1 - \$2*

Fresh Ricotta & Pepperoni Pizza with mozzarella, basil and red chili flake \$16

Vegetable Pizza with pesto, tomatoes, sweet peppers, roasted vegetables, mozzarella & goat cheese, arugula \$16

Gorgonzola & Fresh Pear Pizza with candied walnuts, arugula, and balsamic reduction \$16

Sausage, Sweet Pepper & Sriracha Pizza with mozzarella and red sauce \$16

Margherita Pizza tomato sauce, mozzarella, fresh basil \$14

Mushroom & Fontina Pizza with pecorino and truffle oil. \$15

Spicy Soppressata, Mozzarella, Red Chili Honey Pizza with fresh basil and pecorino \$16

Prosciutto & Arugula Pizza with hot honey, mozzarella, fontina, and parmesan \$16

Cheese Pizza \$13

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## House Made Pasta Of The Day

*(Gluten Free Pasta available \$2 per person)*

With Shrimp and Vodka Sauce \$25

With African Spiced Bolognese Sauce \$23

With Mushroom Ragu, Parmigiano Reggiano, Scented With Truffle \$20

With Chicken & Broccoli Alfredo \$23

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## Large Plates

*(Gluten Free Pasta, Or House Made Pasta \$2)*

Angus Reserve Sirloin with roasted potatoes and vegetables, served with house made balsamic steak sauce \$33

Butternut Squash Ravioli with Brown Butter & Sage \$24

Beef Short Rib with mashed potatoes and vegetables \$32

★ **Italian Parsley-Lemon Marinated Grilled Swordfish** with roasted potatoes and vegetables \$25

Garlic & Herb Crusted Cod with roasted potatoes and vegetables \$26

Balsamic Glazed Salmon with roasted potatoes & vegetables \$29

Cheese Ravioli, Sausage & Meatballs \$24

Chicken Parmesan with pasta & red sauce. \$24

Eggplant Parmesan with vegetarian red sauce & pasta \$23

Salmon BLT open faced with piccata aioli, lettuce, tomato, bacon and garlic fries \$16

Grilled Chicken Sandwich with lettuce, tomato, onion, spicy aioli, and garlic fries \$14

Bacon Cheeseburger with applewood smoked bacon, cheddar, and garlic fries with spicy aioli \$15

★ **One 4oz (\$30)- or -Two 4oz (\$42) Garlic & Herb Crusted Beef Tenderloin Medallion(s)**  
with roasted potatoes and vegetables