

# House Specials

**Smoked Brisket with mashed potatoes & vegetables \$23**

**BBQ Pulled Pork Dinner with mashed potatoes & roasted vegetables \$18**

## STARTERS

<b>Raw Oysters</b> cocktail & mignonette sauce (1/2 dozen-dozen)	MP	<b>Baked Oysters</b> parmesan-truffle butter	14
<b>Fried Calamari</b> red sauce & chili peppers	15	<b>Parmesan &amp; Rosemary Fries</b> spicy aioli	8
<b>Spicy Tomato Oil</b> house made focaccia bread	5	<b>House Made Meatballs (4)</b> red sauce	13
<b>Sausage Links (2)</b> red sauce	12		

## SALADS

<b>Burrata Salad</b> arugula - roasted peppers - candied walnuts - balsamic glaze	13
<b>Caesar Salad</b> romaine - parmesan - tomatoes - croutons - house made caesar	10
<b>Side Salad</b> mixed greens - tomato - cucumber - banana peppers - balsamic	7
<b>Roasted Beet Salad</b> mixed greens - goat cheese - pistachios - lemon vinaigrette	10

**Salad Additions:** Grilled Chicken +7 | Shrimp +8 | Salmon(8oz) +13

## HAND ROLLED SUSHI

<b>Avocado Cucumber Roll</b> wasabi - cucumber - scallion	10
<b>California Roll</b> crab stick - avocado - cucumber - sesame seeds - spicy aioli	11
<b>Shrimp Tempura Roll</b> tempura fried shrimp - lettuce - spicy aioli	12
<b>Salmon Avocado Roll</b> wasabi aioli - green onion	12
<b>Spicy Tuna Roll</b> sriracha - spicy aioli - scallions	12
<b>Tempura Scallop Roll</b> seared scallops - roasted red peppers- sriracha - cream cheese	13

## NEOPOLITAN STYLE PIZZA

GLUTEN FREE CAULIFLOWER CRUST +3 ADDITIONAL TOPPINGS +1-3

<b>Cheese Pizza</b> tomato sauce - mozzarella cheese	13
<b>Margherita Pizza</b> tomato sauce - mozzarella cheese - fresh basil	14
<b>Vegetable Pizza</b> pesto - tomatoes - sweet peppers- vegetables - mozzarella & goat cheese - arugula	16
<b>Fresh Ricotta &amp; Pepperoni</b> mozzarella cheese - basil - red chili flake	16
<b>Gorgonzola &amp; Fresh Pear</b> candied walnuts - arugula - balsamic reduction	16
<b>Sausage, Sweet Pepper &amp; Sriracha</b> red sauce - mozzarella cheese	16
<b>Spicy Soppresata &amp; Red Chili Honey</b> mozzarella cheese - pecorino - basil	15
<b>Mushroom &amp; Fontina</b> pecorino - truffle oil	15
<b>Meatball Pizza</b> hot peppers - onions- fontina- mozzarella	15
<b>Prosciutto &amp; Arugula</b> hot honey - mozzarella - fontina - parmesan	16

## HOUSE MADE PASTA OF THE DAY

+ \$2 GLUTEN FREE PASTA

With Shrimp & Vodka Sauce	25
With African Spiced Bolognese	23
With Mushroom Ragu Truffle Oil	20
With Meatballs & Red Sauce	23

## MOROS FAVORITES

<b>Chicken Marsala with mashed potatoes and vegetables</b>	\$23
<b>Pan-Seared Halibut</b> with roasted acorn squash, roasted potatoes, brussel sprouts, and lemon dill butter sauce	\$32
<b>House Made Quiche</b> -choice of vegetable or bacon quiche -served with house salad	\$12
<b>Balsamic Glazed Salmon</b> with roasted potatoes and vegetables	\$27
<b>Chicken Parmesan</b> with pasta and house marinara	\$24
<b>Vegetarian Eggplant Parmesan</b> with pasta and house marinara	\$23
<b>Cheese Ravioli with Meatball and Sausage</b>	\$24
<b>Salmon BLT (4oz)</b> open faced with piccata aioli, lettuce, tomato, bacon, garlic fries	\$17
<b>Bacon Cheeseburger</b> smoked bacon, cheddar, and garlic fries with spicy aioli	\$16
<b>Grilled Chicken Sandwich</b> lettuce, tomato, onion, and garlic fries with spicy aioli	\$16
<b>Pulled Pork Sandwich</b> with (on the side) spicy slaw, sweet pickles, garlic fries, BBQ	\$15