

MORO'S KITCHEN

Small Plates

Raw Oysters M.P.

Baked Oysters with Parmesan and Bacon Butter scented with truffle \$13

Spicy Tomato Oil & house made focaccia \$4

Parmesan & Rosemary Fries with aioli \$7

House Made Meatballs (4ea) \$12

Sausage and Red Sauce (2ea) \$11

Fried Calamari with chili peppers and red sauce \$12

Fresh Burrata Salad Baby Arugula, Roasted Peppers, Candied Walnuts, Lemon Vin, Balsamic Reduction \$11

Roasted Beet Salad with mixed greens, goat cheese, lemon vinaigrette and pistachios \$9

Caesar Salad romaine, parmesan, tomatoes, croutons \$9

Side Salad mixed greens, tomato, cucumber, banana peppers, balsamic vinaigrette \$6

Sushi

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

California Roll with sesame seeds, crabstick, avocado, cucumber, spicy aioli \$10

Shrimp Tempura Roll tempura shrimp, lettuce, spicy aioli \$11

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 \$12

Pizza

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

Fresh Ricotta & Pepperoni Pizza with mozzarella, basil and red chili flake \$15

Vegetable Pizza with pesto, tomatoes, sweet peppers, roasted vegetables, mozzarella & goat cheese, arugula \$15

Gorgonzola & Fresh Pear Pizza with candied walnuts, arugula, and balsamic reduction \$15

Sausage, Sweet Pepper & Sriracha Pizza with mozzarella and red sauce \$15

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

Mushroom & Fontina Pizza with pecorino and truffle oil. \$14

Spicy Soppresata, Mozzarella, Red Chili Honey Pizza with fresh basil and pecorino \$15

Prosciutto & Arugula Pizza with hot honey, mozzarella, fontina, and parmesan \$15

Cheese Pizza \$12

House Made Pasta Of The Day

(Gluten Free Pasta available \$2 per person)

With Shrimp With Vodka Sauce & Gremolata \$24

With African Spiced Bolognese Sauce \$22

With Mushroom Ragu, Parmigiano Reggiano, Scented With Truffle \$19

With Amatriciana Sauce, And Pecorino Romano \$21

With Summer Squash, Basil, Cherry Tomato, and Goat Cheese \$16

Large Plates

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

Sushi Grade Blue Fin Tuna with wasabi mashed potatoes, roasted carrots, and sesame soy vinaigrette \$30

Beef Short Rib with garlic mashed potatoes and roasted vegetables \$29

Garlic & Herb Crusted Cod with roasted potatoes, vegetables \$25

Balsamic Glazed Salmon with roasted potatoes and vegetables \$28

Roasted Duck Breast with cherry sauce, bosc pear, baby arugula and roasted potatoes \$26

Cheese Ravioli, Sausage & Meatballs \$23

Veal Marsala garlic mashed potatoes, roasted vegetables, and scented with truffle \$24

Grilled Angus Sirloin with house made balsamic steak sauce, roasted potatoes, and vegetables \$32

Chicken Parmesan with pasta & red sauce. \$23

Eggplant Parmesan with vegetarian red sauce & pasta \$21

Cheddar Cheeseburger with Bacon with garlic fries, and spicy aioli. \$14

Grilled Chicken Sandwich Spicy Aioli, Lettuce, Tomato and Onion & Garlic Fries \$14

Hickory Smoked Pulled Pork Sandwich with slaw, pickles, and garlic fries. \$12

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