**Morso Private Dining Dinner Menus**

**Canapés**

**Selection of Four, $18.00 pp**

**Selection of Six, $25.00 pp**

**Arancini,** risotto balls, stuffed w/ Mozzarella

**Mini Meatballs** in tomato sauce

**Grilled Shrimp** & chorizo sausage skewers w/ fra diavolo sauce

**Salami** & Cheese plate

**Bruschetta** con pomodori e mozzarella

**Bruschetta** con Avocado

**Tuna Tartare,** w/avocado & house-made potato chips

**Pigs in a blanket** with spicy mustard

**Crudite Platter** with dipping sauce

**Dinner Menu #1 $95.00**

**Plus Beverages, tax, 20% service, 6% administrative fee**

**Appetizer**

**(Select two)**

**Buffalo Mozzarella,** served warmw/ roasted Bell Peppers & prosciutto

**Vongole Oreganate,** breaded clams baked in a half shell with arugula

**Caesar**, romaine, anchovies, croutons, parmesan cheese, made a la minute

**Soup of the Day, chef’s selection**

**Morso Salad,** radicchio, endive, arugula, cherry tomatoes, red onions, avocado

**Spaghetti Rustica,** caramelized onions & tomato sauce

**Entrée**

**(Select three**

**Pollo Martini,** parmesan encrusted chicken breast, white wine & lemon sauce w/ caramelized baby carrots & string beans

**Anatra**, vertically roasted L.I. duck with roasted pears and spinach

**Salmone Arrosto,** salmon braised over savoy cabbage, fennel pollen & white wine

**Fettuccine Bolognese**, with traditional bolognese sauce

**Vitello Parmigiana,** veal parmesan w/sautéed broccoli rabe

**Bucatini Cacio e Pepe,** with pecorino, black pepper sauce

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**Contorni,** Served Family-Style for the Table $13 per selection serves 2-3

Broccoli Rabe, Spinach, Tuscan Fries, String Beans

Pasta Tasting Course Available $10.00 per person

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**Dessert**

**(Select one)**

**Tiramisu,** mascarpone cheese & espresso-soaked ladyfingers

**Lemon Ricotta Cheesecake,** w/mixed berries compote

**3 Layered Chocolate Cake,** dark, milk & white chocolate mousse cake w/red wine cherry

**Blueberry Tart,** w/ lemon gelato & berry sauce

**Pistachio Flourless chocolate cake,** w/vanilla gelato & chocolate sauce

**Dinner Menu #2 $105.00**

**Appetizer**

**(Select two)**

**Buffalo Mozzarella,** served warm w/ roasted Bell Peppers & prosciutto

**Carciofi Crudi,** raw artichokes, arugula parmesan shavings

**Caesar, romaine,** anchovies, croutons, parmesan cheese, made a la minute

**Fusilloni** Amatriciana with pancetta, tomatoes and pecorino cheese

**Ortolana con Vegetali**, mixed greens, grilled vegetable salad, red wine vinaigrette

**Tuna Tartare** with avocado and house-made chips

**Main Course**

**(Select three)**

**Pollo Martini,** parmesan encrusted chicken breast, white wine & lemon sauce w/ caramelized baby carrots & string beans

**Sogliola,** fresh sole, capers, white wine & butter sauce with roasted string beans

**Salmone Arrosto,** salmon braised over savoy cabbage, fennel pollen & white wine

**Lombata,** double cut Berkshire pork chop, Tuscan Fries, salsa verde & grainy mustard

**Stinco,** Lamb shank braised with beans in a casserole

**Veal Milanese,** breaded veal medallion w/ a salad of arugula, cherry tomatoes & thinly sliced red onions

**Rigatoni Buttera,** hot &sweet sausage, peas & a touch of cream

**Tagliata,** sliced 21 day dry-aged Black Angus sirloin steak, Tuscan fries & arugula (add. $15.00)

**Pesce del Giorno**, fish of the day, chef’s preparation

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**Contorni,** Served Family-Style for the Table $13 per selection serves 2-3

Broccoli Rabe, Spinach, Tuscan Fries, String Beans

Pasta Tasting Course Available $10.00 per person

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**Dessert**

**(Select one)**

**Tiramisu,** mascarpone cheese & espresso- soaked lady fingers

**Lemon Ricotta Cheesecake,** w/mixed berries compote

**3 Layered Chocolate Cake,** dark, milk & white chocolate mousse cake w/red wine cherry

**Blueberry Tart,** w/ lemon gelato & berry sauce

**Pistachio Flourless chocolate cake,** w/vanilla gelato & chocolate sauce

**Dinner Menu #3 $115.00**

**Appetizer**

**(Select two)**

**Buffalo Mozzarella,** served warmw/ roasted Bell Peppers & prosciutto

**Carciofi Crudi,** raw artichokes, arugula, parmesan shavings

**Caesar**, romaine, anchovies, croutons, parmesan cheese, made a la minute

**Vitello Tonnato, s**eared veal loin, homemade tuna sauce, caper berries

**Morso Salad,** radicchio, endive, arugula, cherry tomatoes, red onions, avocado

**Spaghetti Rustica,** caramelized onions & tomato sauce

**Main Course**

**(Select four)**

**Agnello Arrosto,** Colorado lamb chops grilled & served w/ Salsa Verde & Tuscan fries

**Pollo Martini,** parmesan encrusted chicken breast, white wine & lemon sauce w/ caramelized baby carrots & string beans

**Vitello Parmigiana,** veal parmesan w/sautéed broccoli rabe

**Sogliola,** fresh sole, capers, white wine & butter sauce, roasted string beans

**Spaghetti alla Pescatore,** cherry tomatoes, white wine, clams, mussels, calamari, shrimp, crushed red pepper

**Tagliata,** sliced 21 day dry-aged Black Angus sirloin steak, Tuscan fries & arugula **(add. $15.00)**

**Pesce del Giorno,** fish of the day, chef’s preparation

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**Contorni,** Served Family-Style for the Table $13 per selection serves 2-3

Broccoli Rabe, Spinach, Tuscan Fries, String Beans

Pasta Tasting Course Available $10.00 per person

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**Dessert**

**(Select one)**

**Tiramisu,** mascarpone cheese & espresso- soaked lady fingers

**Lemon Ricotta Cheesecake,** w/mixed berries compote

**3 Layered Chocolate Cake,** dark, milk & white chocolate mousse cake w/red wine cherry

**Blueberry Tart,** w/ lemon gelato & berry sauce

**Pistachio Flourless chocolate cake,** w/vanilla gelato & chocolate sauce

**Pasta Selections**

Bucatini, pasta w/ pecorino cheese, black pepper sauce

Fettuccine Bolognese, w/ traditional Bolognese sauce

Spaghetti Rustica, caramelized onions & tomato sauce

Rigatoni Buttera, hot & sweet sausage, peas, touch of cream

Trofiette al Limone, corckscrew pasta, fresh lemon juice, zest & pecorino

Fusilloni Amatriciana with pancetta, tomatoes and pecorino cheese

Tagliolini al pesto, w/basil pesto

Plus Beverages, tax, 20% service, 6% administrative fee