

momento

FLAVORS OF THE MEDITERRANEAN



HOLIDAY LUNCH MENU

Tuesday - Saturday | 11am - 2pm
available November 24 - December 30

SHARE... OR DON'T

meze trio of spreads served with warm flatbread 21

baba ghanoush smoked eggplant, roasted garlic, cumin, garlic chermoula

foole smashed fava bean, cumin, garlic, aleppo, lemon, serrano pepper, yogurt

whipped feta lemon, garlic, honey

crispy potatoes olive oil, fresh herbs, fennel pollen, fromage blanc 17

peas & toast smashed english peas, fromage blanc, mint, red onion, filone, smoked mushrooms, porchetta burnt ends 18

brussels sprouts citrus, chili oil, garam masala, crispy onions, lebanese garlic sauce 17

polenta mascarpone, grana padano, smoked mushrooms, olive jam 18

calamari barbeque harissa & garam masala, spicy melon, toum 18

momento fresh baked focaccia for the table or to take home 6

SOUP & SALAD

soup du jour chef's choice cup 8 / bowl 10

caesar artisan romaine, pecorino romano, black pesto croustade, white anchovy vinaigrette 16

misticanza baby lettuce, fresh herbs, toasted pistachios, royale ham, pecorino, sloppy egg, honey tarragon vinaigrette 18

cup of soup & choice of salad 22

PASTA

half / full

ravioli pazzaluna mushroom chevre, parsnip, squash, pear, sage brown butter, salted almond brittle 17 / 30

tortalloni le march short rib, chicken & mortadella stuffed, saffron brodo, lemon peel, nutmeg, pistachio 18 / 32

frutti di mare bucatini, shellfish, spicy tomato sauce, basil, lemon 21 / 37

ENTRÉES

cioppino seafood, basil, fennel, tomato broth, orange zest, grilled bread cup 18 / bowl 32

beer battered walleye sandwich garlic, chermoula, pickled red onion, crispy potatoes 22

swordfish* chargrilled, tomato & olive jam, broccolini, fresh basil 34

short rib pomegranate-braised, parsnip purée, fennel, crispy mushroom, roasted yukon potatoes 41

porchetta sandwich slow-roasted & wood-fired berkshire pork belly on bakersfield rye, ginger, orange, nutmeg, rosemary, garlic chermoula, pickled red onions, crispy potatoes 28

moroccan chicken olive-brined & roasted airline chicken breast, bomba rice, tomato, onion, garlic, grilled artichoke heart, castelvetrano, saffron, pimenton, preserved lemon, fava bean 33

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*Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. A 4% surcharge has been added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 112023