

italian bread

SALUMI & CHEESE BOARD

rotating selection of italian meats & cheeses - 28

FOCACCIA DI RECCO

stracchino cheese, sea salt - 17

BREADS & SPREADS

warmed assortment of artisan breads with bomba, whipped pesto butter, & parmesan-garlic spread - 20

antipasti

POLENTA "CREMOSA"

seasonal mushrooms, truffle - 17

CHARRED OCTOPUS

squid ink aioli, salsa verde, tomatoes, baby potatoes - 18

BURRATA

pickled eggplant, calabrian chili relish, grilled bread - 17

FRITTO MISTO

calamari, shrimp, smelt, herbs, vegetables, calabrian chili aioli - 18

PORK & VEAL MEATBALLS

fregola, pesto, ricotta salata - 16

CLASSIC PANZANELLA

torn ciabatta, marinated heirloom tomatoes, cucumber, stracciatella, shallot vinaigrette - 16

LITTLE GEMS *

caesar dressing, pancetta mollica, bottarga - 16

MISTICANZA

mixed greens, shaved baby vegetables, green apple, lemon vinaigrette, gorgonzola - 15

MARINATED BABY BEETS

formaggio del contadino, olivada verde, za'atar - 16

bistecca

argentinian prime beef, served with prezzemolo "chimichurri" *

14oz NEW YORK STRIP - 44

8oz FILET - 46

18oz RIBEYE - 62

homemade pasta

PASTA AL POMODORO

chef's signature - 23

BLACK CAMPANELLE *

clams, calamari, marinated shrimp, basil breadcrumbs - 29

FIorentINI VERDE

fennel sausage, goat cheese, spinach, baby tomatoes - 24

FETTUCINE

mushrooms, roasted garlic, escarole - 22

RIGATONI

wagyu bolognese, pancetta, fontina fonduta - 34

RICOTTA CAVATELLI

fennel sausage & porcini ragu, manzanilla olives, whipped garlic ricotta - 24

By Chef Scott Conant
Food with responsibility.

We care deeply about where our ingredients come from. We partner with farmers, ranchers, and other suppliers whose practices emphasize quality and responsibility. See how we're making choices with farmers, animals, and the environment in mind

Mora

ITALIAN

pizza

FRUTTI DI MARE *

arrabbiata, marinated shrimp, clams, calamari - 24

FUNGHI

truffled fontina fonduta, pickled shallot - 18

MARGHERITA

fior di latte, tomato, basil - 15
add burrata - 4

NAPOLITANO

tomato, capers, olives, anchovies - 15

SOPPRESSATA

calabrese salumi, tomato, fennel sausage - 18

SMOKED PANCETTA

whipped cheese, salsa verde - 17

the main course

CALABRIAN MARINATED BLACK COD *

charred radish, currants, cauliflower puree, caper-pignoli vinaigrette - 34

HARISSA SPICED CAULIFLOWER *

vegetable ragu, preserved lemon labneh, cucumber-fennel salad - 28

PORK CHOP "PARMIGIANO" *

melted baby tomato sauce, stracciatella, fried basil, pickled shallot salad - 35

HALF ROASTED CHICKEN

gnocchi alla romana, seasonal vegetables, chicken jus, salsa verde - 31

PAN SEARED SALMON *

braised fennel fregola, lobster, wilted spinach, porcini-shellfish broth - 42

vegetables

ROASTED BRUSSELS SPROUTS

pickled chili, lemon vinaigrette, pancetta mollica - 13

CRISPY BABY POTATOES

fontina fonduta, crispy garlic, chive - 10

BRAISED BEANS & GREENS

heirloom beans, escarole - 10

CARAMELIZED PUMPKIN

pepita pesto, crispy kale - 14

WOOD FIRED BABY CARROTS

salsa verde, whipped mascarpone - 10

ITALIAN FRIES

house italian seasoning, parmesan, calabrian chili aioli - 8

GIRO DI MORA - 69 per person

5 course friends-style shared menu

full table participation required

we kindly ask no substitutions or modifications

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness, especially if you have certain medical conditions.

wines by the glass



BUBBLES

PROSECCO
poggio costa, veneto, nv - 15

SPARKLING ROSÉ
le contesse, veneto, nv - 14

WHITES & ROSÉ

ROSÉ
sangiovese blend, frico by scarpetta, tuscany, 2021 - 12

PINOT GRIGIO
lagaria, venezia, 2021 - 14

SAUVIGNON BLANC
taft street, russian river valley, 2021 - 16

CHARDONNAY/FRIULANO
frico by scarpetta, venezia giulia, 2021 - 13

CHARDONNAY
walt, sonoma coast, 2019 - 16

REDS

PINOT NOIR
valravn, sonoma county, 2020 - 17

ZINFANDEL/SANGIOVESE
abbot's table, washington, 2019 - 15

CABERNET/SANGIOVESE
avignonesi cantalero, tuscany, 2018 - 16

TOSCANO ROSSO
monte antico, tuscany, italy, 2018 - 14

BARBERA D'ASTI
tasmorcan, piedmont, italy, 2020 - 16

CABERNET SAUVIGNON
serial, paso robles, 2020 - 18



craft cocktails

on 7th

VERSACE ~~ON THE FLOOR~~ 🍸
serrano & fresno chili infused 7x vodka, mesquite honey, coconut white balsamic, basil olive oil foam - 17*

BUMBU no.5 🍸
bumbu rum, rosa regale sparkling red, kronan rum punch, z'orange anme, spiced apple cider - 15

CASK AGED OLD FASHIONED 🍸
rye whiskey, mesquite honey, house made orange bitters, transatlantic bitters - 17

A TOAST TO BUTTER DAYS 🍸
pepita brown butter-washed uncle nearest, faretti biscotti, vicario walnut, spiced banana puree, lemon, lime, decanter bitters, egg white - 20*†

DRUNKEN WIFEY 🍸
el tequileno tequila, house made limoncello, elderflower, mesquite honey, thyme - 16

SMOKE & MORAS 🍸
naran mezcal, berentzen apple, apple cinnamon shrub, luxardo maraschino liqueur, maple syrup, xocolatl bitters, sal de gusano - 17

EASILY GIN-FLUENCED 🍸
thumbe butte western sage & sip smith gins, berentzen pear, spiced pear puree, honey-ginger balsamic, lemon thyme - 16

CASK AGED NEGRONI 🍸
beefeater gin, marteletti vermouth di torino, select apertivo, transatlantic & lemon bitters - 15

battled beer

PAPAGO
ORANGE BLOSSOM - 8

PERONI - 8

PACIFICO - 6

COORS LIGHT - 6

LAGUNITAS IPA - 8

ROTATIONAL SEASONAL - 8

20% gratuity added to all parties of 6 or more.
We can only accommodate up to 4 payments per party.

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† Contains Nuts