

morii

Morii is the desire  
to hold onto fleeting,  
beautiful moments,  
and that is the heart  
of our table.

At Morii, Italian soul meets Cape Town  
spirit in dishes that honour tradition while  
celebrating local terroir.

V - Vegetarian  
VG - Vegan  
GF - Gluten Free

While we take every precaution to  
prevent cross-contamination, our  
kitchen handles a range of allergens  
and we cannot guarantee that any  
dish is entirely free from traces.  
We're happy to advise on suitable  
options and make adjustments  
where possible.



## IL GIARDINO

*Fresh, seasonal small plates inspired by the gardens of Italy and the Cape.*

### SMALL PLATES

**Burrata** **175**  
Burrata frita, blistered heirloom tomatoes and basil salad, romesco, served with filone V

**Artichoke** **155**  
Confit artichoke, ajo blanco, almond praline, nasturtium leaves V

**Caprese** **155**  
San Marzano tomato tartare, crispy fried marinated bocconcini, basil foam, candied olives

### TO SHARE

**Cesare** **210**  
Baby gem lettuce, garlic focaccia croutons, shaved Parmesan, white anchovy fillets. *Our playful nod to a timeless classic.*

## CARNE

*A celebration of Italy's generous approach to meat, interpreted through Cape Town's own flavours.*

### SMALL PLATES

**Veal** **175**  
Prosciutto, blistered heirloom tomatoes, fresh sage, Marsala sauce

**Tartare** **185**  
'Nguni fillet, quail's egg, potato collar, Grana Padano espuma, crispy shallots, capers

**Pollo** **165**  
Baby chicken, white onion and garden pea risotto, Pecorino foam

### TO SHARE

**Ossobuco** **310**  
Smoked polenta, salsa verde, white bean and crispy guanciaie fricassee

## FRUTTI DI MARE

*A tribute to the flavours of the Mediterranean coast brought to life with fresh, sustainably source seafood.*

### SMALL PLATES

**Patagonia** **175**  
Caponata, bagna càuda, tomato fondue

**Octopus** **185**  
Artichoke velouté, grilled artichoke, gremolata

**Tuna** **215**  
Sustainably sourced tuna belly, confit baby fennel, ricotta, pickled fennel flowers

### TO SHARE

**Linefish** **315**  
Sustainably sourced whole baked linefish, confit fennel and grapefruit. *Please allow 20 minutes for preparation.*

## TAGLIERE DI SALUMI **325**

*A curated board of artisanal Italian cold cuts, cheeses, and breads. Crafted for sharing.*

Bresaola, coppa, salame cacciatore, 'nduja

Burrata, gorgonzola, smoked scamorza, honey-roasted fig, walnut and ricotta semifreddo

Brioche col tuppo with sun-dried tomato and roasted garlic

## NEAPOLITAN-STYLE PIZZA

*Hand-stretched and stone-baked using Caputo flour in the Italian tradition – thin, light, and full of flavour. Our 22 cm pizzas can be served as is or gluten-free.*

*Each pizza is a meeting of craft and simplicity - inspired by Italy, made for Cape Town.*

### IL GIARDINO

- Margherita** **165**  
San Marzano tomato, fior di latte, fresh basil, extra-virgin olive oil
- Caprese** **185**  
Bocconcini, cherry tomatoes, fresh basil and pesto
- Gorgonzola** **215**  
Fresh figs, Gorgonzola, walnuts, wild rocket, aged balsamic reduction

### FRUTTI DI MARE

- Gamberi** **245**  
Coal-roasted prawns, wild rocket, shaved lemon-pickled fennel, chilli
- Salmon** **255**  
Burrata, smoked salmon, capers, red onion, lemon zest, garden fennel, crème fraîche
- Pesce** **225**  
Citrus-cured kingklip, burrata, marinated cherry tomatoes, dill

### CARNE

- Pollo** **215**  
Smoked chicken, caramelised onion, Gorgonzola, candied walnuts
- Anatra** **245**  
Duck prosciutto, red onion, aged balsamic reduction, shaved Forelle pear
- Prosciutto** **255**  
Fior di latte, Parma ham, wild rocket, shaved Parmesan, garlic aioli
- Mortadella** **210**  
Parmesan cream, wild rocket, pistachio, shaved Grana Padano
- Pepperoni** **215**  
Spicy Italian sausage, oregano, buffalo mozzarella, roast-garlic crème fraîche

## PASTA FRESCO

*Fresh, handmade pasta inspired by Italian tradition and crafted with Cape Town spirit. Enjoy as a starter or main course portion.*

**Carbonara** **145/240**  
Penne, parmesan espuma, cured egg yolks, crispy guanciale

**Langostine ravioli** **150/245**  
'Nduja and date jam, shellfish "cappuccino", crispy onions

**Cannelloni** **145/240**  
Goat's cheese mousse, sage, fresh lemon, Parmesan fonduta, petite leaf salad V

**Lasagne** **145/240**  
San Marzano tomato, coal-roasted aubergine, fior di latte, fresh basil, extra-virgin olive oil V

**Gnocchi** **135/210**  
Roasted pumpkin, brown butter, sage, amaretti and black pepper crumble, Grana Padano espuma V

**Risotto** **145/240**  
Braised pork shoulder, crispy guanciale, 'nduja, Pecorino shavings

**Linguine** **105/155**  
"Plain and simple" — tossed in extra-virgin olive oil and Grana Padano

**Spaghetti Bolognese** **140/220**  
Classic beef bolognese, spaghetti, Grana Padano. *Our house interpretation of a much-loved classic.*

## LARGE PLATES

*Seasonal dishes balancing comfort and craft – Italian inspiration, Cape Town expression. Responsibly sourced and prepared with care.*

*All our meats and fish are responsibly sourced and prepared with care, reflecting our commitment to sustainability and honest craft.*

**Norwegian Salmon 200g** **325**  
Served with charred broccolini

**Pan-fried Linefish 200g** **295**  
Sustainably sourced linefish, served with potato spaghetti

**Pork neck cutlet 180g** **275**  
Sous vide and grilled, served with a warm courgette ribbon and crispy guanciale salad

<b>Free-range chicken parm</b>	<b>245</b>
Marinara, fior di latte, fresh basil. <i>A comforting favourite, reimagined Morii-style</i>	
<b>Scaloppine</b>	<b>295</b>
Thinly sliced veal escalopes, foraged Newlands Forest mushrooms	
<b>Melanzane</b>	<b>230</b>
Breaded aubergine, courgettes marinated in aged sherry vinegar V	
<b>Chalmar beef fillet 200g</b>	<b>315</b>
Giardiniera — warm pickled vegetables	

## CONTORNI 105

*Thoughtful sides and small plates – simple, seasonal, and meant to share.*

### INDIVIDUAL PORTIONS

#### **Creamy smoked polenta**

White bean fricassee

#### **Risotto**

White onion, wild garlic and garden peas

#### **Arancini**

Chorizo, beurre noisette and sage

or

Balsamic onion marmalade and sage V

#### **Panzanella**

Heirloom tomato salad, rustic bread, fresh basil V

#### **Gnudi**

Tuscan-style — spinach, ricotta, nutmeg, Grana Padano

#### **Cesare**

Baby gem lettuce, garlic focaccia croutons, shaved Parmesan, white anchovy fillets. *Our playful nod to a timeless classic.*

## DOLCI

*Sweet endings crafted with balance and imagination  
– a celebration of texture, flavour, and finesse.*

*Every dessert at Morii  
is made to linger. A final, fleeting  
moment worth holding onto.*

### SMALL PLATES

- Affogato** **125**  
Affogato — chocolate chiffon cake, chocolate ganache, cardamom cream, balsamic dulce de leche gelato, topped with a coffee sphere and crystallised chocolate
- Cannoli** **130**  
Crunchy baked cannoli with amaretto cream, cinnamon-poached pear and milk-chocolate gelato
- Limoncello** **110**  
Limoncello semifreddo, basil emulsion and vanilla crumble VG
- Panna cotta** **120**  
Sesame seed-infused panna cotta, aerated dark chocolate, sesame tuile with raspberry gel and raspberry sorbet GF

### TO SHARE

- Tiramisu** **180**  
Cocoa-pod tiramisu  
*Our signature interpretation of a timeless classic.*
- Gelato** **55 per scoop**  
*Served in a sugar-cone bowl*
- Stracciatella (Vegan)  
Balsamic and dulce de leche  
Toasted hazelnut  
Vanilla bean  
Sorbet  
Sicilian blood orange  
Lemon  
Lavender  
Strawberry and basil

## GLOSSARY

*A few Italian and Mediterranean words you may come across at Morii, shared in the spirit of curiosity and connection.*

### **Ajo Blanco**

A traditional cold soup from Andalusia made from blanched almonds, garlic, bread, olive oil, and water. Smooth and refreshing, with a subtle nutty depth.

### **Bagna càuda**

A warm dip from Piedmont made from garlic, anchovies, olive oil, and sometimes butter or cream. Served hot and shared with raw or lightly cooked vegetables - a rustic, communal appetiser.

### **Burrata**

A fresh Italian cheese made from cow's milk (sometimes buffalo milk), soft, creamy, and indulgent. Its exterior is a delicate mozzarella shell, while the centre holds stracciatella - a blend of cream and soft curds - giving it a rich, buttery texture that oozes when cut.

### **Bresaola**

An air-dried, salted beef from Lombardy, lean and ruby-red in colour. Sliced thinly, it has a delicate, slightly sweet flavour and is traditionally served with lemon and olive oil.

### **Brioche col Toppo**

A soft, rich Sicilian brioche bun named for its "toppo" - the small rounded top resembling a hair bun. Traditionally served with gelato or granita.

### **Canotto**

A style of Neapolitan pizza with a soft, airy crust and a pronounced raised edge (cornicione). Light and elastic, yet crisp on the bottom - a balance of skill and simplicity.

### **Caponata**

A traditional Sicilian dish of slow-cooked vegetables - mainly aubergine - with tomatoes, onions, celery, olives, and capers. Sweet, sour, and savoury, with a balanced tang from vinegar and sugar.

### **Cannoli**

A Sicilian dessert of crisp, fried pastry tubes filled with a sweet, creamy ricotta mixture, sometimes flavoured with chocolate, citrus, or candied fruit.

### **Coppa**

A traditional dry-cured pork from the neck and shoulder, marbled and tender. Also known as capocollo, it offers a sweet, subtly spiced flavour and silky texture.

### **Filone**

A long, rustic Italian loaf similar to a baguette but softer inside, with a crisp golden crust. Made simply from flour, water, yeast, and salt - the perfect companion to any table.

### **Focaccia**

A classic Italian flatbread with a soft, airy interior and golden crust, often flavoured with olive oil, herbs, garlic, or cherry tomatoes.

### **Frutti di Mare**

Literally "fruit of the sea". An Italian term referring to seafood - from prawns and mussels to calamari - central to Italy's coastal cooking traditions.

### **Gnudi**

Meaning "naked ravioli", these Tuscan dumplings are made from ricotta (often with spinach or herbs), lightly bound with flour, and served boiled or sautéed - soft, delicate, and comforting.

**Gorgonzola**

A famous blue cheese from Lombardy, made from cow's milk and veined with blue-green mould. Creamy and tangy, it ranges from mild and buttery to sharp and piquant as it ages.

**Grana Padano**

A hard Italian cheese made from cow's milk, aged for at least nine months. Slightly milder than Parmigiano-Reggiano, with a nutty, savoury flavour and firm, crumbly texture.

**Guanciale**

A cured Italian pork cut made from the cheek or jowl, prized for its rich texture and deep savoury flavour. A key ingredient in Carbonara and Amatriciana.

**Nduja / 'Nduja**

A spicy, spreadable cured pork meat from Calabria in southern Italy. Made with pork, fat, and Calabrian chillies, it's smoky, fiery, and deeply savoury.

**Ossobuco**

A Milanese classic of slow-braised veal shanks cooked with vegetables, white wine, and stock until tender. The marrow adds luxurious richness to the sauce.

**Pecorino**

Cheese made from sheep's milk. It ranges from mild and creamy when young (Pecorino Toscano) to sharp and salty when aged (Pecorino Romano).

**Polenta**

A traditional northern Italian dish made from coarsely ground maize, slowly cooked until creamy. Served soft and smooth or cooled, sliced, and grilled for texture.

**Romesco**

A traditional Spanish sauce from Catalonia, made with roasted red peppers, tomatoes, garlic, almonds or hazelnuts, olive oil, and a touch of vinegar or smoked paprika. Rich, smoky, and slightly nutty in flavour.

**Ricotta Semifreddo**

A frozen Italian dessert made from sweetened ricotta whipped with cream and egg whites. Light, mousse-like, and often paired with fruit, nuts, or honey.

**Salame Cacciatore**

A small, rustic salami from central and northern Italy, literally meaning "hunter's salami." Cured with garlic, black pepper, and red wine, it's compact, savoury, and deeply aromatic.

**Scamorza Affumicata**

A semi-soft, stretched-curd cheese similar to mozzarella, lightly smoked to give a delicate, savoury depth. Often served melted or grilled for its smooth, elastic texture.

**Tagliere di Salumi**

A cured meat platter featuring a selection of artisanal salumi such as prosciutto, coppa, bresaola, salami, and mortadella. Often served with bread, olives, or cheese - perfect for sharing.

**Tiramisù**

A classic Italian dessert whose name means "pick me up." Layers of coffee-soaked sponge and mascarpone cream dusted with cocoa — rich, light, and utterly timeless.



