

# MORRISON'S



EST. 1994

## FOOD

### Breakfast

Cornetto and cappuccino	5€
<b>American Breakfast</b> <i>Eggs, bacon, salad, tomatoes, sausage + orange juice/cappuccino</i>	15€
<b>Omelette with ham and cheese</b> <i>+ orange juice/cappuccino</i>	12€
<b>Omelette with vegetables</b> <i>+ orange juice/cappuccino</i>	12€

### First course

<b>Carbonara</b> <i>Mezze maniche, egg, guanciale, pecorino, pepper</i>	12€
<b>Amatriciana</b> <i>Mezze maniche, tomato, guanciale, pecorino, pepper</i>	12€
<b>Gricia</b> <i>Mezze maniche, guanciale, pecorino, pepper</i>	12€
<b>Cacio e pepe</b> <i>Tonnarelli, pecorino, pepper</i>	12€
<b>Gnocchi with pesto/ragù/tomato and basil</b>	13€
<b>Lasagna bolognese</b>	13€
<b>Fettuccine with ragù</b>	13€

### Appetizers

<b>Potato puff pastry</b>	7€
<b>Potato sticks</b>	7€
<b>Nachos</b>	7€
<b>Fried eggplant balls</b> <i>With basil Ricotta</i>	10€
<b>Chicken slices</b>	8€
<b>Morrison's club sandwich</b> <i>Organic egg, artisanal steamed turkey, Cinta Senese bacon, tomato, lettuce and ginger tuna sauce</i>	15€

### Suppli

<b>Classic</b>	6€
<b>Amatriciana</b>	6€
<b>Carbonara</b>	6€
<b>Cacio e pepe</b>	6€
<b>Potato and smoked cheese croquette</b>	6€

### Chicken wings

<b>Morrison's sauce</b>	10€
<b>Very hot</b>	10€
<b>Whisky BBQ</b>	10€

### Salads

<b>Caesar salad</b> <i>Mixed salad, grilled chicken, bread croutons, Caesar sauce, Parmesan flakes</i>	15€
<b>Greca</b> <i>Mixed salad, Greek feta, red onions, cucumbers, oregano, black olives</i>	13€
<b>Crispy</b> <i>Mixed salad, chicken cutlet, boiled potatoes, Morrison's sauce</i>	15€
<b>Salmon</b> <i>Mixed salad, salmon, edamame, cherry tomatoes, feta, kiwi, mixed sprouts, tahina sauce</i>	15€

### Meat

<b>Chicken cutlet</b> <i>250g of chicken with grilled vegetables and honey-mustard sauce</i>	15€
<b>Beef tartare</b> <i>Tartare seasoned with worcetershire sauce, Tabasco, oil, salt, pepper and served with arugula, parmesan shavings and mixed sprouts</i>	20€
<b>Beef fillet</b> <i>250g of beef served with baked potatoes</i>	25€
<b>Beef cutlet</b> <i>300g of beef served with arugula, cherry tomatoes and Parmesan flakes</i>	25€
<b>Beef steak</b> <i>350g of beef served with baked potatoes</i>	25€

## DRINK

### Draft Beer

<b>Carlsberg Pilsner 5% Vol</b> <i>STYLE: Pilsner COLOR: gold, pale yellow AROMA: bread, malt, and hops TASTE: refreshing, slightly bitter</i>	4/6€
<b>Carlsberg Elephant 7,2% Vol</b> <i>STYLE: Strong Lager COLOR: intense gold AROMA: intense, notes of apple and banana TASTE: complex, caramel</i>	4/6€
<b>Birrificio Angelo Poretti 4 hops 5,5% Vol</b> <i>STYLE: Lager COLOR: straw yellow AROMA: aromatic and hoppy TASTE: moderately bitter</i>	4/6€
<b>Grimbergen Blanche 6% Vol</b> <i>STYLE: Blanche COLOR: clear and cloudy AROMA: aromatic and spicy TASTE: fruity and sweet</i>	4/7€
<b>Grimbergen Double Ambrée 6,5% Vol</b> <i>STYLE: Dubbel COLOR: amber AROMA: spicy malt TASTE: broad and sweet</i>	4/7€
<b>Guinness stout 4,2% Vol</b> <i>STYLE: Stout COLOR: dark brown AROMA: roasted malt TASTE: rich and bitter</i>	5/8€
<b>Guinness Hop House Lager 5% Vol</b> <i>STYLE: Lager COLOR: gold AROMA: floral and citrus TASTE: hoppy and bitter</i>	5/8€
<b>Brooklyn East IPA 6,9% Vol</b> <i>STYLE: East IPA COLOR: amber AROMA: hoppy and citrus TASTE: hoppy and bitter on the finish</i>	4/7€
<b>Brooklyn The Stonewall Inn IPA 4,6% Vol</b> <i>STYLE: Session IPA COLOR: gold AROMA: grapefruit, tangerines and tropical fruits TASTE: gentle</i>	4/7€
<b>Smithwick's Red Ale 3,8% Vol</b> <i>STYLE: Irish Red Ale COLOR: ruby-red AROMA: fruit and grass TASTE: fresh and balanced</i>	4/7€

Ask the Staff for the beers of the month

### Classici

<b>Mojito</b> <i>[Sour]</i>	12€
<b>Whisjito</b> <i>[Sour, Sweet]</i>	12€
<b>Negroni</b> <i>[Bitter, Dry]</i>	12€
<b>Americano</b> <i>[Bitter, Dry]</i>	10€
<b>Boulevardier</b> <i>[Bitter, Dry]</i>	12€
<b>Rob Roy</b> <i>[Bitter, Dry]</i>	12€
<b>Moscow Mule</b> <i>[Sour, Spicy]</i>	12€
<b>Mai Tai</b> <i>[Sweet]</i>	12€
<b>Daiquiri</b> <i>[Sour]</i>	12€
<b>Tom Collins</b> <i>[Sweet, Sour]</i>	12€
<b>Martini cocktail</b> <i>[Dry]</i>	12€
<b>Espresso Martini</b> <i>[Sweet]</i>	12€
<b>Bloody Mary</b> <i>[Spicy]</i>	12€
<b>Old fashioned</b> <i>[Sweet, Dry]</i>	12€
<b>Sazerac</b> <i>[Dry]</i>	12€
<b>Cosmopolitan</b> <i>[Fruity]</i>	12€

### Scotch Whisky

<b>Laphroaig 10</b> <i>[Islay] 40% Vol</i>	12€
<b>Laphroaig Quarter Cask</b> <i>[Islay] 43% Vol</i>	14€
<b>Caol Ila Moch</b> <i>[Islay] 43% Vol</i>	14€
<b>Caol Ila 12</b> <i>[Islay] 43% Vol</i>	14€
<b>Ardbeg 10</b> <i>[Islay] 46% Vol</i>	15€
<b>Ardbeg Uigedail</b> <i>[Islay] 54,2% Vol</i>	17€
<b>Glenfarclas 10</b> <i>[Speyside] 40% Vol</i>	10€
<b>Glenfarclas 12</b> <i>[Speyside] 43% Vol</i>	14€
<b>Legavulin 16</b> <i>[Islay] 43% Vol</i>	18€
<b>Clynelish 14</b> <i>[Highlands] 40% Vol</i>	15€
<b>Cragganmore 12</b> <i>[Speyside] 40% Vol</i>	14€
<b>Talisker 10</b> <i>[Islay] 45,8% Vol</i>	13€
<b>Talisker Storm</b> <i>45,8% Vol</i>	13€
<b>Glenfiddich 12</b> <i>[Speyside] 40% Vol</i>	12€

### Irish Whiskey

<b>Bushmills</b>	10€
<b>Jameson</b>	10€
<b>Connemara</b>	10€
<b>Teeling Single Malt</b>	10€
<b>Teeling Single Grain</b>	10€
<b>Teeling Small Batch</b>	12€

### Tacos

<b>Ham tacos</b> <i>Cooked ham and Edam cheese</i>	8€
<b>Vegetable tacos</b> <i>Sautéed vegetables, hazelnuts and almonds</i>	10€
<b>Chicken tacos</b> <i>Cacciatore marinated chicken, Taggiasca olives</i>	12€
<b>Beef tacos</b> <i>Beef strips, arugula, cherry tomatoes and Parmesan</i>	15€
<b>Pork tacos</b> <i>Slow-cooked Guinness pork, fresh spring onion, coriander, sweet and sour cabbage</i>	15€

All our meat is from Feroci butcher and the bread is from Roscioli bakery

### Classic burgers

<b>Hamburger</b> <i>[150 gr]</i> <i>Bun, beef burger, lettuce, tomato</i>	13€
<b>The Original</b> <i>[150 gr]</i> <i>Bun, beef burger, lettuce, onion, pickled gherkins, ketchup and mustard</i>	13€
<b>Cheese Burger</b> <i>[150 gr]</i> <i>Bun, beef burger, lettuce, tomato, cheddar</i>	14€
<b>Bacon Burger</b> <i>[150 gr]</i> <i>Bun, beef burger, bacon, lettuce, tomato</i>	14€
<b>Bacon Cheese Burger</b> <i>[150 gr]</i> <i>Bun, beef burger, bacon, cheddar, lettuce, tomato</i>	14€
<b>Chicken Burger</b> <i>[150 gr]</i> <i>Bun, chicken cutlet, lettuce, tomato</i>	14€
<b>Hot dog artigianale</b> <i>[150 gr]</i> <i>Bread, Castelli sausage</i>	13€
<b>Hot dog special</b> <i>[150 gr]</i> <i>Bread, Castelli sausage, cheddar, bacon, caramelized onion</i>	15€

All our sandwiches are served with Avezzano puff pastry

### Selected burgers

<b>Morrison's burger</b> <i>[150 gr]</i> <i>Beef burger, lettuce, organic egg, cheddar, bacon, caramelized red onion</i>	16€
<b>Whiskey BBQ</b> <i>[150 gr]</i> <i>Beef burger, arugula, provolone, whiskey sauce, mushrooms</i>	16€
<b>Nippon</b> <i>[150 gr]</i> <i>Beef burger, soy mayonnaise, sesame vegetables, caramelized ginger</i>	16€
<b>Crudo</b> <i>[150 gr]</i> <i>Seasoned beef tartare, guacamole, sprouts, and Parmesan flakes</i>	16€
<b>Hot</b> <i>[150 gr]</i> <i>Beef burger, arugula, habanero sauce, tomatoes, grilled jalapeños</i>	16€
<b>Veggie burger</b> <i>Fried legume burger with grilled vegetables, tomato, lettuce, guacamole</i>	16€
<b>Kebab</b> <i>Lamb, turkey, and veal wrap marinated with tomato, lettuce, cucumber, tahini sauce, citrus yogurt sauce</i>	16€
<b>Fish burger and chips</b> <i>Homemade cod croquette, aioli sauce, tomato and lettuce served with puff pastry potatoes</i>	20€

Double raclette 5€

### Desserts

<b>Tiramisu with dark chocolate crumble</b>	6€
<b>Cheesecake with berries</b>	6€
<b>Brownie with ice cream</b>	6€

### Bourbon

<b>Maker's Mark</b>	10€
<b>Knob Creek</b>	12€
<b>Knob Creek Rye</b>	12€
<b>Bulleit</b>	12€
<b>Bulleit Rye</b>	12€
<b>Wild Turkey</b>	13€
<b>Wild Turkey Rye</b>	13€

### Gin

<b>Tanqueray</b>	10€
<b>Tanqueray Ten</b>	12€
<b>Bombay Sapphire</b>	12€
<b>Hendrick's</b>	12€
<b>Fifty Pounds</b>	12€
<b>Oxley</b>	15€
<b>Beefeater</b>	12€
<b>N°3</b>	12€
<b>Sipsmith</b>	12€

### Rum

<b>Zacapa 23</b>	15€
<b>Zacapa XO</b>	18€
<b>Trois Rivieres</b>	10€
<b>Trois Rivieres VSOP Reserve Special</b>	12€
<b>Trois Rivieres Cuvee du moulin</b>	15€
<b>Sailor Jerry</b>	10€
<b>Captain Morgan</b>	10€
<b>Bacardi 8</b>	10€
<b>Centenario 7</b>	10€
<b>Centenario 9</b>	12€
<b>Centenario 12</b>	15€

### Vodka

<b>Belvedere</b>	12€
<b>Grey Goose</b>	12€
<b>Ketel One</b>	12€
<b>Moskovskaya</b>	10€

### Amari and grappas

<b>Amaro del capo</b>	5€
<b>Jegermeister</b>	5€
<b>Lucerna</b>	5€
<b>Fernet</b>	5€
<b>Bramcanta</b>	5€
<b>Amaro Formidabile</b>	6€
<b>Disaronno</b>	6€
<b>Jefferson</b>	7€
<b>Grappa Bianca</b>	5€
<b>Grappa Barrique</b>	7€

### Other drinks

<b>Wine glass</b>	7€
<b>Prosecco</b>	6€
<b>Soft drink</b>	4€
<b>Coffee</b>	2€
<b>Water</b>	2€

### Formula aperitivo

<b>Aperitif with beer</b>	12€
<b>Aperitif with cocktail</b>	14€

Morrison's pub

morrisonspoma

Tel. +39 06 574 8343  
morrisonspoma@yahoo.it  
www.morrisonspoma.it

Wi-Fi: Morrison's Wi-Fi  
Password: established1994