



THE AUTUMN WINTER MENU.

MARAGONCELLO



TASTING MENÙ

Children teach us to discover the world and give us the greatest emotions in revealing their expressions of amazement in the face of the unexpected.

For those who want to continue to be amazed by trying new things like a child, we have created two tasting itineraries.

LISA :

5 course tasting according to the chef's imagination, the course will be served to all diners present at the table.

Per person 55€

NORA :

7 course tasting according to the chef's imagination, the course will be served to all diners present at the table.

Per person 75€

Cover, including service, bread and bakery products of our production, small welcome and small pastry € 4.50



APPETIZERS

OCTOPUS 80° 10H € 18,00

soy, cooked culaccia Branchi selection, a.c.e. sauce artisanal mayonnaise.
(1,3,6,14)

WILD SALMON € 18,00

paprika, soy, hazelnut mayonnaise, peanut crumble.
(3,4,6,8)

IBERIAN PORK TONGUE € 20,00

Jerusalem artichoke, wasabi, herring roe, pop corn.
(3)

FRIED PIZZA € 18,00

cherry tomatoes, stracciatella, red prawns, basil.
(1,2,5,7)

BLUEFIN TUNA TARTARE € 25,00

tomato water, linseed, Royal Food caviar.
(3,4)

CAULIFLOWER MY TRIP ON THE LAKE € 17,00

lemon, caper, lake sardines, beetroot mayonnaise, green sauce, aromatic herbs.
(3,4)



PASTA

SPAGHETTI A.O.P. €20,00

*Parmigiano Reggiano cream from Bruna Alpina cows 36 months old, ginger,
Sicilian red prawns.
(1,2,7)*

LINGUINE € 20,00

*cheese, pepper, sea urchins.
(1,3,7,14)*

FUSILLONI UMAMI € 22,00

*black shallot, UP STREAM smoked salmon, lime, herring.
(1,4,7)*

FRESINE € 23,00

*garlic sauce in our own way, grilled oyster, lemon.
(1,7,14)*

RISONI DI GRAGNANO € 25,00

*fish soup, stracciatella, seaweed.
(1,2,4,7)*

RISO ACQUERELLO (MINIMUM 2 PORTIONS) € 22,00

*mountain cheeses, black truffles, raw meat.
(7)*



MAIN

FRIED SQUID

€ 18,00

sour onions, citrus mayonnaise.
(1,3,5,14)

BEEF DIAPHRAGM

€ 20,00

gobbetti with blue eggs, sour salad, hazelnuts.
(2,3,8)

VEAL CHEEK, CARROT AND PEARS

€ 20,00

veal cheek cooked at low temperature, carrot cream, pears with lambrusco.
(9,12)

BABY LOBSTER

€ 25,00

lobster sautéed in French butter, julienne vegetables, dressing sauce.
(2,7)

TURBOT FISH

€ 25,00

mashed potatoes, cherry tomatoes and Taggiasca olives, mixed salad.
(4)



RAW FISH

SCAMPO SARDEGNA (2)	€ 5,00
RED PRAWN FROM SICILY (2)	€ 6,00
MAZZANCOLLA (2)	€ 5,00
SCALLOPOS (14)	€3,00
OYSTER GILLARDEAU (14)	€ 4,50
OYSTER KRISTALE (14)	€ 5,00
OYSTER PINK (14)	€ 6,00
CARPACCIO OF MEDITERRANEAN BLUEFIN TUNA (4)	€ 10,00
AMBERJACK CARPACCIO (4)	€ 10,00
CARPACCIO OF WILD SALMON (4)	€ 8,00
ROYAL FOOD PERLA CAVIAR (BELUGA) 10 GRAMMI (3)	€ 50,00
ROYAL FOOD REALE CAVIAR (OSCIETRA) 10 GRAMMI (3)	€ 40,00
ROYAL FOOD GOLDEN CAVIAR (SIBERIANO) 10 GRAMMI (3)	€ 30,00

The prices of crudités may vary according to the fish market.

- (1) CEREALS CONTAINING GLUTEN: WHEAT, RYE, BARLEY, OATS, SPELLED, KAMUT.
- (2) CRUSTACEANS AND CRUSTACEAN PRODUCTS.
- (3) EGGS AND EGG PRODUCTS.
- (4) FISH AND FISH PRODUCTS.
- (5) PEANUTS AND PEANUT PRODUCTS.
- (6) SOY AND SOY PRODUCTS.
- (7) MILK AND DAIRY PRODUCTS (INCLUDING LACTOSE)
- (8) NUTS: ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS.
- (9) CELERY AND CELERY PRODUCTS.
- (10) MUSTARD AND MUSTARD-BASED PRODUCTS.
- (11) SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS.
- (12) SULFUR DIOXIDE AND SULPHITES MORE THAN 10 MILLIGRAMS PER KILO.
- (13) LUPINS AND LUPINE-BASED PRODUCTS.
- (14) MOLLUSCS AND MOLLUSC-BASED PRODUCTS.

SOME PRODUCTS MAY BE FROZEN.

IN COMPLIANCE WITH THE RULES IN FORCE, THE FISH SERVED RAW IS SUBJECTED TO PREVENTIVE THERMAL BLAST CHILLING.

For any clarification, the dining room staff and the Chef are at your complete disposal, the ingredients of each dish can be consulted in the single ingredient book.