



MARAGONCELLO

SPRING SUMMER
MENU 2022.



OUR SURPRISE TASTING MENU

Children teach us to discover the world and they give us the biggest surprise when they reveal their emotions in front of unexpected things.

If you want to be surprised like a child we have studied two surprise tasting menus.

LISA:

Surprise tasting menu with 5 courses.
It will be served to all guests at the table.
Per person 55€

You may add, if you wish:
Spaghetti a.o.p. cream of Parmesan cream, ginger, red sicilian shrimps.
Per person 13€

NORA:

Surprise tasting menu of 7 courses.
It will be served to all guests at the table.
Per person 75€

You may add, if you wish:
Spaghetti a.o.p. cream of Parmesan cream, ginger, red sicilian shrimps.
Per person 13€

Service fee, our home made bread, entrè and pastries 4,50€



CRUDI DA COMPORRE

SCAMPO (2)	€7,00
SICILIAN RED SHRIMP (2)	€6,00
SHRIMP (2)	€5,00
SCALLOPS (14)	€3,50
GILLARDEAU GILLARDEAU (14)	€6,00
OYSTER KRISTALE (14)	€7,00
TOURBOULISE OYSTER (14)	€7,00
RAW SLICE OF RED TUNA (4)	€10,00
RAW SLICE OF YELLOW TAIL (4)	€10,00
RAW SLICES OF WILD SALMON (2)	€8,00
CAVIAR ROYAL FOOD PERLA (BELUGA) 10 GR (3)	€50,00
CAVIAR ROYAL FOOD REALE (OSCIETRA) 10 GR (3)	€40,00
CAVIAR ROYAL FOOD GOLDEN (SIBERIANO) 10 GR (3)	€30,00

The price of raw fish could vary in base of the market.



ANTIPASTI

SHRIMPS COCKTAIL

€20,00

*our interpretation: bernese sauce , home made ketchup ,raw shrimps.
(2,3)*

SALMONE SELVAGGIO

€18,00

*paprika, soy souce, maionnaise made with nuts, nut crumble.
(3,4,6,7,8)*

POLPO 80° 10H

€18,00

*soy, cooked ham Branchi selection, carrots sauce, lemon, orange, home made
maionese.
(1,3,6,14)*

CAPASANTA IN THE VEGETABLE GARDEN

€20,00

*seared scallops, season's vegetables
(1,14)*

FRIED PIZZA

€16,00

*tomatoes,provolone, pepper, basil.
(1,5,7)*

VARIATION OF ANCIOVIES

€18,00

*four different kind of tomatoes, stracciatella cheese, tosted bread.
(1,4,5,7)*

SASHIMI FISH OF THE DAY MARINATED WITH CEVICHE

€25,00

*mayonnaise made with plancton, dry tomatoes, Royal Food caviar.
(3,4)*



PRIMI

SPAGHETTI A.O.P

€20,00

*crem of Parmesan cream, ginger, red sicilian shrimps.
(1,2,7)*

LINGUINE

€22,00

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

GIGLI DEI CAMPI

€22,00

*pasta,meat tartare, summer truffle.
(1,7)*

ELICHE DEI CAMPI

€20,00

*sea snails cooked with onion and carrots, sea asparagus, stracciatella cheese.
(1,7,14)*

TROTTOLE DEI CAMPI IN WITH SHELLFISH

€25,00

*scampi sauce, crabmeat, shrimps, red shrimps powder.
(1,2,7)*

RISO ACQUERELLO (MINIMUM 2 PORTIONS)

€25,00

*plancon, scampi, lemon.
(2,7)*

PASTA WITH ONION

€25,00

*mixed pasta, cream of onions from cavennes, Royal Food caviar.
(1,3,7)*



SECONDI

BABY LOBSTER

€25,00

seared with french butter, vegetables, dressing sauce.
(2,7)

SQUID FRIED

€18,00

sea vegetables, mayonnaise made with citrus fruits.
(1,3,5,14)

TURBOT FISH

€25,00

leek omelette.
(4,3,7)

IBERIAN PORK PLUMA

€25,00

chicory, annurca apple jam, carrot cream.
(7,)

RAW YELLOW TAIL

€25,00

capers, bottarga, clam soup.
(4,14)

BEEF CARPACCIO

€26,00

with tuna sauce.
(3,7,8)

PARMIGIANA 4.0

€18,00

eggplant, pomodorino del piennolo, stracciatella, basil, ricotta foam.
(7)



ALLERGENI

(1) CEREAL

(2) SEA FOOD

(3) EGG

(4) FISH

(5) PEANUTS

(6) SOY

(7) MILK

(8) DRIED FRUIT

(9) CELERY

(10) MUSTARD

(11) SESAME

(12) SULFUR DIOXIDE

(13) LUPINS

(14) CLAMS

Some products may be frozen.

in compliance with the rules in force, the fish served raw is subjected to preventive heat abatement.

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.