



MARAGONCELLO

# AUTUMN MENU



## 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.



## APPETIZERS

RAW AMBERJACK	€22,00
<i>stewed escarole, Cantabrian anchovies, pine nuts, burrata.</i> (4,7)	
WILD SALMON	€18,00
<i>paprika, soy souce, maionnaise made with nuts, nut crumble.</i> (3,4,6,7,8)	
POLPO 80° 10H	€18,00
<i>soy, cooked ham Branchi selection, carrots sauce, lemon, orange, home made maionese.</i> (1,3,6,14)	
CAPASANTA IN THE VEGETABLE GARDEN	€20,00
<i>seared scallops, season's vegetables</i> (1,14)	
BURGUNDY SNAILS	€18,00
<i>pan cooked, Jerusalem artichoke cream, cocoa crumble,wild rocket,hazelnuts.</i> (7,8)	
NORTH LAMB TARTARE	€22,00
<i>sour onion, mustard sauce,french fries.</i> (5,10)	
SASHIMI FISH OF THE DAY MARINATED WITH CEVICHE	€25,00
<i>mayonnaise made with plancton, dry tomatoes, Royal Food caviar.</i> (3,4)	



## FIRST COURSES

SPAGHETTI A.O.P €22,00

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

LINGUINE €25,00

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

FRESINE €26,00

*absolute of red shrimps, mandarin.  
(1,2,7)*

LASAGNETTA €24,00

*parsnip bechamel, braised pigeon, Parmesan cheese.  
(1,7)*

FREGOLA IN FISH STEW €25,00

*sautèed squid, asparagus.  
(1,2,4,14)*

RISO ACQUERELLO (MINIMUM 2 PORTIONS) €25,00

*quail, orange, foie gras.  
(7)*

PASTA WITH ONION €25,00

*mixed pasta, cream of onions from Cavennes, Royal Food caviar, bread  
crumble, carrot gel.  
(1,3,7)*



## MAIN COURSES I

BABY LOBSTER

€26,00

*cooked in french butter, carrots soup, citrus fruits .  
(2,7)*

SQUID FRIED

€19,00

*with Grana Padano cheese polenta.  
(1,3,5,14)*

TURBOT FISH

€26,00

*puttanesca sauce, stracciatella cheese, sunflower seeds.  
(4,7)*

COD FISH

€25,00

*chestnuts cream, potato millefeuille, Royal Food caviar.  
(3,4,7)*

HONEY LACQUERED SWEETBREADS

€25,00

*white asparagus foam, herring roe, cervil sauce, turnip greens.  
(3,7)*

LOMELLINA PORK

€26,00

*sautèed black cabbage pumpkin cream, white chocolate namelaka.  
(7)*



# ALLERGENS

(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.