



MARAGONCELLO
ristorante

MENÙ



I NOSTRI PERCORSI

Two different trips to discover our idea of cooking.

IN THE DARK:

Itinerary based on 6 courses, according to the chef's imaginations, the courses will be served to all dinners present at the table.

The itinerary includes: two appetizers, two pasta courses, a second course and a dessert.

Per person 65

Optional additional course : Spaghetti A.O.P. with Parmesan Cheese cream, ginger, sicilian red prawns.

Per Person 15

THE GREAT CLASSICS:

Itinerary based on 6 courses in order to celebrate our historical dishes for 10th Maragoncello's anniversary.

The itinerary will be served to all dinners present at the table.

SALMON, Paprika, Soy, Hazelnuts Mayonnaise, Peanut Crumble, Salad.

POLPO BBQ, Parsley Cream, Sour Cream, BBQ Sauce, Tomato Bread, Herring Roe.

SPAGHETTI A.O.P. Parmesan Cheese Cream, Ginger, Red Prawns.

RIGATONI Cheese, Pepper, Sea Urchins.

SQUID FRIED, With Grana Padano Cheese Polenta.

CHEESECAKE Soft Spoon, ShortBread Crumble, Red Fruits.

Per person 80



CRUDI DA COMPORRE



Scampo (2)	7
Sicilian Red Shrimps (2)	6
Mazzancolla Shrimps (2)	5
Scallops (14)	4
Oyster Gillardeau (14)	6
Oyster Kristale (14)	7
Oyster Pink (14)	7
raw Red Tuna Carpaccio (4)	10
Raw Amerjack Carpaccio (4)	10
Raw Wild Salmon Carpaccio (2)	8
Royal Food Caviar (Beluga) 10 gr. (3)	50
Royal Food Caviar (Oscietra) 10 gr. (3)	40
Royal Food Caviar(Siberiano) 10 gr. (3)	30

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

Service fee, our home made bread, entrée and pastry per person 4,5



APPETIZERS

SASHIMI OF THE DAY'S CATCH IN CEVICHE 26

Seaweed Mayonaise, Dry Tomatoes, Royal Food Caviar

SCALLOPS & BROTH 22

Scallops middle Cooked, Double Broth of Onions and Parmesan Cheese, Hazelnuts, Lard.

POLPO 80° 10H BBQ 20

Octopus Tentacle BBQ, Parsley Cream, Sour Cream, Tomato Bread, Herring Roe.

FJORD LAMB 25

Fjord Lamb Tartare, Fennel Salad, Orange Mayonnaise, Peanuts, Ancient Mustard.

SEA BASS TARTARE FAKE PUTTANESCA STYLE 25

Olives, Ketchup made with Piennolo's Tomatoes, Capers, Pine Nuts, Parsley, Basil.

UNDER PRESSURE 18

Aubergine Under Pressure, Soy, Vinagre, Ricotta Foam, Parsley.



FIRST COURSES

SPAGHETTI A.O.P

24

Parmesan Cream, Ginger, Red Sicilian Shrimps.

RIGATONI

25

Cheese, Sea Urchins.

SEA PASTA SOUP

26

Mixed pasta Served with Seafood.

LINGUINE

24

Normandy Butter, Anchovies, Burnt Onion, Breadcrumbs, Dry Age Tuna, Katsuboshi.

COMTÈ RISOTTO


22

Risotto, Bufala Milk, Comtè Cheese, Brased Hare, Orange Extra Vergin Oil.

ALLARDIATI

18

Ziti Lisci, Lard, Tomato, Pepper, Parmesan Cheese, Pecorino.





MAIN COURSES

RAW SOUP 22

Red Shrimps and Squid, Tomato Water, Stracciatella Cheese, Basil, Toasted Sesam Seeds.

SQUID FRIED 20

With Grana Padano Cheese Polenta.

GROUPER 26

Panure Grouper BBQ, Celery Salad, Anchovy Sauce, Alemond Cream, Tomato Broth.

SWEETBREADS, PUMPKINS, CARROTS, VERMOUTH 24


Sweetbreads Laquered with Honey and Vermouth, Pumpkin Cream, Saor Carrots, Cocoa, Salad.

THE PIG FOUND 20

Black Lomellina Pork, Turpin Tops, Truffle.

AMBERJACK, BAGNA CAUDA, MUSHROOMS 26

Amberjack in the Pan, Mushrooms, Bagna Cauda, Red Cabbage.





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.