



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

Char Roe, Artigianal Mayonnaise, Dry Tomato, Peanuts.

SCALLOPS & BROTH 24

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

POLPO 80° 10H BBQ 20

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

FJORD LAMB 25

Carrots Cream, Goat Cheese, Spinach, Olives.

PAN BRIOCHES 25

Red Shrimps, Marinated Egg, Caviar, Gin Mayonnaise.

ARTICHOKE 18

Jerusalem Artichoke Smoked, its Hashes, Parsley Oil, Anchovy Souce.



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 25

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

OCCHI DI LUPO 28

Foie Gras Sauce, Grilled Cuttlefish, Plancton.





MAIN COURSES



IBERIAN PORK PLUMA	22
Chestnuts, Chard, Mandarin Gel.	
SQUID FRIED	20
With Grana Padano Cheese Polenta.	
GROUPER	26
Panure Grouper BBQ, Asparagus and Saffron Broth.	
SQUID	24
Cauliflower Cream, Black Garlic, Escarole, Lemon Crunch	
GUINEA FOWL ROLL	26
Guinea Fowl Leg, Bacon, Patatoes Cream, Scampo, Herring Roe.	
AMBERJACK	26
Amberjack Middle Cooked, Giardiniera, Bagna Cauda, Honey.	



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.