



MARAGONCELLO
ristorante

THE MENU

EXPERIENCE MENU

IN THE DARK:

A captivating journey to embark through the most varied version of our cuisine, where the barrier between land and sea is broken with the presentation of courses based on both in the same menu.

6-courses menu based on the chef's imagination,
The course will be served to all guests present at the table.

The route includes: two appetizers, two first courses,
a second course and a dessert.

Per person 75

To taste, for the whole table, in a tasting version:

Spaghetti A.O.P. with Parmigiano Reggiano Cream, Ginger, Red Sicilian Prawns.

Or:

Rigatoni with cheese, pepper and sea urchins.

Per Person 15

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CLASSIC:

6-courses menu to celebrate 11 years of cuisine at the Maragoncello Restaurant with historic dishes.

The course will be served to all diners present at the table.

WILD SALMON, Paprika, Soy, Hazelnut Mayonnaise, Peanut Crumble, Salad.

BBQ OCTOPUS, Parsley Cream, Sour Cream, BBQ Sauce, Tomato Bread, Herring Eggs.

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

RIGATONI Cheese, Sea Urchin.

UNO SPILLO IN LAGUNA, Spillo Squeed Fried, Polenta di Storo with Grana Padano Cheese.

CHEESECAKE at Spoon, Shortcrust Pastry Crumble, Red Fruits

Per person 80

Pairing of 5 wine by the glass and a cocktail per person 70

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VEGETABLE:

5- course courses to celebrate sostenibility

Our Philosophy LESS IS MORE, we trust that's important to have a varied diet Based on meat, fish and vegetale but is equally important have animal proteins less and hight quality.

BBQ RADISH, Parsley Sauce, Soy, BBQ Sauce, Sour Cream, Piennolo Tomato Ketchup, Hazelnuts.

FRUITS AND VEGETABLES Cold Soup.

LIKE A TOMATO PASTA, "Pastificio dei Campi" Pasta Rice with Three Tomatoes: Marinda, Yellow Tomato, San Marzano, Parmigiano Reggiano, Basil.

SWEET AND SOUR PRESSURED AUBERGINE, Black Garlic Oil, White Vinegar, Parsley.

CITRUS FRUITS In Various Shapes and Consistencies: Ristretto, Sorbet, Bisquit and Caprese Cake, White Chocolate Namelaka.

Per person 65

Pairing 4 wines by the glass and a cocktail per person 60

RAW FISH

Scampo Italia (2)	8
Gambero Rosso di Mazara (2)	7
Fish Carpaccio according to the Catch (4)	20
Pink Oyster (14)	7
Gillardeau Oyster (14)	6
Royal Food Caviar (Beluga) 10 gr. (3)	60
Royal Food Caviar (Siberiano) 10 gr. (3)	30

The prices of crudités refer to the piece, they may vary depending on the fish market.

The cover charge, including service, bread and baked goods of our production, a small welcome and a small pastry 4.5

STARTER

SASHIMI DAILY CATCH CEVICHE 26

Mayonnaise, Peanuts, Char Eggs.

3-4-5

LA MONTANARINA 18

Fried Pizza baked in the oven, San Marzano Tomato, Provola, Basil, Pepper, Parmesan.

1-5-7

OCTOPUS 26

BBQ Octopus Tentacle, Stracciatella Cheese, Chickpea Hummus, Parsley Oil, Lemon.

1-3-7-14

PAN BRIOCHEs 28

Mazara Red Prawn Tartare, Marinated Yolk, Royal Food Caviar, Mustard Mayonnaise.

1-2-3-7

RADISH BBQ 26

Grilled Radish, BBQ Sauce, Sour Cream, Piennolo Tomato Ketchup, Amberjack Carpaccio, Hazelnut.

3-4-6-7-8

MEDITERRANEAN RED TUNA FISH 30

Mediterranean Red Tuna Tartare, Purple Potatoes Foam, Trout Caviar.

4

FIRST COURSES

SPAGHETTI A.O.P	25
Parmigiano Reggiano cream from Bruna Alpina cows aged 36 months, Ginger, Sicilian red Prawns.	
1-2-7	
RIGATONI	26
Cheese, pepper, Sea Urchins.	
1-3-7	
OCCHI DI LUPO	28
Maccheroni Pasta, Seppia Ragù, Parsley Cream.	
1-7-14	
SEMI DI ANNURCA	22
Small pasta with 3 kind of tomatoes: Marinda, Pomodoro Giallo, San Marzano, Parmigiano Reggiano, Basilico.	
1-7	
TENUTA ACQUERELLO (MINIMO 2 PORZIONI)	30
Risotto with Seafood, Cream of Lemon Smoked, Liquorice.	
7-9	
LINGUINE	28
Normandy Butter, Anchovies, Burnt Onion, Katsuobushi, Dry Age Tuna.	
1-2-3	

SECOND COURSES

SCALLOPS AND RABBIT	30
Scallops, Rabbit Fumè, Roots, Mix Salad, Bone Base.	
7-14	
BBQ AL MARE	28
Grilled Fish Skewer, Raw Tomato, Cappers , Olives, Anchovies.	
2-4-14	
GROUPER AND CARROTS	28
Grouper Steak, Carrots Tartare, Carrots and Orange Foam.	
4-7	
IL CACCIAROLO	26
Cacciarolo Squid, Cauliflower and Lemon Cream, Salad.	
7-14	
INSOLITA MILANESE	26
Breaded Veal, Savory Lemon Cistard, Tuna sauce, Herbs, Flowers, Mustard.	
1-3-4-5-7	
SPILLO IN LAGUNA	26
Baby Squid Fried, Mais Cream, Parmesan Cheese.	
1-3-5-7-14	

(1) cereali contenenti glutine: grano, segale, orzo, avena, farro , kamut.

(2) crostacei e prodotti a base di crostacei.

(3) uova e prodotti a base di uova.

(4) pesce e prodotti a base di pesce.

(5) arachidi e prodotti a base di arachidi.

(6) soia e prodotti a base di soia.

(7) latte e prodotti a base di latte, incluso lattosio.

(8) frutta a guscio: mandorle, nocciole, noci, pistacchi.

(9) sedano e prodotti a base di sedano.

(10) senape e prodotti a base di senape.

(11) sesamo e prodotti a base di sesamo.

(12) anidride solforosa e solfiti superiori a 10 milligrammi su litro.

(13) lupini e prodotti a base di lupini.

(14) molluschi e prodotti a base di molluschi.

Alcuni prodotti potrebbero essere congelati.

In ottemperanza alle regole vigenti il pesce servito crudo viene sottoposto ad abbattimento termico preventivo.

Per ogni chiarimento il personale di sala e lo chef sono a completa disposizione, gli ingredienti di ogni singolo piatto sono consultabili nel libro unico degli ingredienti.