



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.

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

The experience 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. Parmigiano Reggiano Cream, Ginger, Red Sicilian Prawns. Or: Rigatoni with Cheese, Pepper, Sea Urchins.

Per Person / 15

EXPERIENCE MENU

CLASSIC:

A 6-courses menu to celebrate 11 years of cuisine at the Maragoncello's Restaurant with historic dishes. The course will be served to all diners present at the table.

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.

SPILLO

Spillo Squeed Fried, Polenta di Storo whith 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:

A 5-course journey to discover the plant world in a fun way.

VELVETY

Velvety Celeriac Cream, Pumpkin in Osmosis, Vegetable Powder.

EGG

Breaded Fried Egg, Red Cow Parmesan Fondue, Sautéed Turnip Greens.

RISOTTO

Risotto, Saffron, Stracciatella, Licorice.

POLENTA

Polenta, Milk, Mushrooms.

DARK

Dark Cake, 70% Chocolate Cream, Cocoa Rice Wafer, Maldon Salt, Centonze Oil, Thyme Essence.

Per person / 65

Pairing of 5 wines by the glass per person / 60

RAW FISH TO COMPOSE

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

(3)

The prices of cruditès refer to the piece, they may vary depending on the fish market. The cover charge, including service, bread and baked products of our production, a small welcome and small pastry Per Person / 5

STARTER

CEVICHE /26

Sashimi Daily Catch Cevice, Mayonnaise, Peanuts, Char Eggs.

3-4-5

MONTANARINA / 18

Fried Pizza Baked in the Oven, San Marzano Tomato, Provola, Basil, Pepper, Parmesan.

1-5-7

STREET FOOD OCTOPUS / 18

Hot Dog with Octopus Tentacolo, Hollandaise sauce, Homemade Ketchup, Tomato Powder, Olives.

1-3-7-14

PAN BRIOCHES / 28

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

1-2-3-7-10

ESCAROLE BBQ / 16

Barbeque Escarole, Olives, anchovies, Stracciatella Cheese, Hazelnuts, BBQ Sauce.

4-7-8

MEDITERRANEAN RED TUNA FISH / 30

Mediterannean Red Tuna Tartare, Tomatoes, Buffalo Mozzarella, Basil Oil.

3-4-7

FIRST COURSE

SPAGHETTI AOP / 26

Parmesan Cheese Cream, Ginger, Sicilian Red Prawns.

1-2-7

LINGUINE / 26

Cheese, Pepper, Sea Urchins.

1-3-7-14

RISO ACQUERELLO (MIN. 2 PORTIONS) / 30

Seafood Rice, Lemon Smoked Cream, Liquorice.

7-9-14

OCCHI DI LUPO / 25

Maccheroni, Meat Ragu, Cheese Foam, Mountain Pine Powder.

1-7-9

FUSILLONI / 28

Allemond, Cantabrian Anchovies, Black Garlic, marinated Squid, Basil Oil.

1-4-7-8

PASTA / 26

Fish Restricted, Grilled Seabream, Peas, Tomatoes Powder.

1-4-7

SECOND COURSE

SPILLO / 26

Baby Spillo Squid Fried, Mais Cream, Parmesan Cheese.

1-3-5-7-14

CERNIA IN FINTO CARTOCCIO / 30

Cernia Scottata in Padella, Lardo di Colonnata, Radicchio BBQ, Sugo di Rilascio.

4-7

SCALLOPS AND RABBIT / 30

Scallops, Rabbit Fumè, Roots, Pumpkins.

7

SEAFOOD SOUP / 35

SeaFood Soup According to the Daily Catch.

2-4-7-9-14

SQUID AND SAUSAGE / 16

Cacciarolo Squid, pan-fried Black Cabbage, Sausage.

7-14

TOUNGE / 28

Iberian Pork Tounge, Purple Cabbage, Restricted Bone, Rattè Potatoes, Trout Eggs.

7-9