



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.

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 MENÙ

## MY SEA

A 7-courses menu based on the chef's imagination to embark on a journey through the purest version of the sea, where raw fish will be the protagonist of this experience from the beginning to the end of the menu.

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

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

Per person / 100

# 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 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

## **RAW FISH TO COMPOSE**

**Scampo / 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 cruditàs 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 Ceviche, Mayonnaise, Peanuts, Char Eggs.

3-4-5

## CABBAGE AND CAPON / 18

Cabbage Roll, Capon Patè, Butter, Amaretti.

1-3-6-7-8-9

## BBQ OCTOPUS / 20

BBQ Octopus, Parsley Cream, Sour Cream, BBQ Sauce, Tomato Bread, Herring Eggs

1-3-6-7-14

## PAN BRIOCHES / 28

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

1-2-3-7-10

## SCALLOPS IN THE GARDEN / 25

Scalded Scallops, Vegetables Variations, Coffee and Cocoa Crumble.

1-3-7-14

# 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

Acquerello Rice, Almonds Bagna Cauda, Anchovies, Orange Oil, Lemon, Bergamot.

4-7-8-9

## MIXED PASTA / 25

Maccheroni, Meat Ragù, Comtè Cheese Foam, Mountain Pine Powder.

1-7-9

## PLIN / 30

Home Made Pasta Stuffed with Scampi, Double Broth of Ginger, Scampi, Parmesan and Capon.

1-2-3-6-7

## **SECOND COURSE**

### **SPILLO / 26**

Baby Spillo Squid Fried, Mais Cream, Parmesan Cheese.

1-3-5-7-14

### **GROUPER / 30**

Mediterranean Grouper Steam, Neapolitan Stewed Escarole, Pine Nuts, Raisins, Release Sauce.

4-7-8

### **CODE / 28**

Fried Code, Hollandaise Sauce, Sweet And Sour Salad.

3-4-5-7-8

### **SEAFOOD SOUP / 35**

SeaFood Soup According to the Daily Catch.

2-4-7-9-14

### **ROGER RABBIT / 30**

Fumè Rabbit, Black Cabbage Chips and Cream, Eel Patè, Trout Eggs.

4-6-7-10



# NEITHER MEAT NOR FISH

## PIZZINO

Steamed Pizza, San Marzano Tomato, Oregano, Garlic, Centonze Oil.

1

## YOLK

Breaded Egg Yolk, Cauliflower Cream, Lemon.

1-3-7

## RISOTTO (MIN. 2 PORZIONI)

Acquerello Rice, Saffron, Acid Butter, Vegetable Stock, Parmesan.

7-9