



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 / 80

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 / 85

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, Vegetables.

3-4-5

DRY AGE HORSE / 24

Horse, Tuna Sauce, Bones Sauce, Hazelnuts, Rocket Salad.

1-3-6-7-8-9

BBQ OCTOPUS / 20

BBQ Octopus, Vegetables, Tomato Soup, Sour Cream, Herring Eggs, BBQ Sauce.

1-3-6-7-14

PAN BRIOCHES / 28

Mazara Red Prawn Tartare, Marinated Yolk, Char Eggs, Mustard Mayonnaise.

1-2-3-7-10

SCALLOPS / 25

Scalded Scallops, Asparagus Variations.

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

RICE AND MILK (MIN. 2 PORTIONS) / 26

Risotto, Milk Cream, Slow Cooked Chop

4-7-8-9

MIXED PASTA / 25

Maccheroni, Cooked in Mollusks and Crustacean E,xtraction, Beans Cream, Cuttle Fish, Lemon.

1-7-9

PLIN / 28

Home Made Pasta Stuffed with Cinta Senese, Noisette Butter, Ricotta Foam, Steam Cauliflower, Black Truffle.

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, Sweet and Sour Zucchini, Claims Cream.

4-7-8

CODE / 28

Code, Nori Seaweed, Beurre Blanc, Royal Food Caviar, Parsley Oil.

3-4-5-7-8

SEAFOOD SOUP / 35

SeaFood Soup According to the Daily Catch.

2-4-7-9-14

RABBIT TERRINE / 30

Slow Cooked Rabbit, Carrot Rice Wafer, Mustard, BBQ Sauce, Eel, Cooking Reduction

4-6-7-10