



MARAGONCELLO
ristorante

THE MENU

EXPERIENCE MENU

CONTAMINATION

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 MENU

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.

WILD SALMON

Soy, Paprika, Hazelnuts Maionnaise.

OCTOPUS SALAD

BBQ Octopus, Tuna Sashimi Marinated with Lemon and Spring Onion, Pepper and Mustard Sauce, Fermented Red Cabbage.

SPAGHETTI A.O.P.

Parmesan Cheese Cream, Ginger, Red Sicilian Prawns.

RIGATONI

Cheese, Sea Urchin.

SPILLO

Spillo Squeed Fried, Polenta di Storo, 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 / 8

(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

ARTICHOKE IN THREE COOKING METHODS / 18

Grilled Artichoke, Ash and Cream Artichoke, Liquid Parsley, Balsamic Vinegar,
Double Artichoke Broth, Parmesan Crusts, Vegetables.

1-7-9

CUTTLEFISH RAVIOLI / 25

Cuttlefish Ravioli, Beef tartare with Mustard, Umami Sauce, Caviar, Teriyaki Reduction.

3-6-9-14

OCTOPUS / 25

BBQ Octopus, Tuna Sashimi Marinated with Lemon and Spring Onion, Pepper and
Mustard Sauce, Fermented Red Cabbage.

3-4-10

PAN BRIOCHES / 28

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

1-2-3-7-10

EGG / 20

Poached Egg, Cream of Potatoes and Leeks, Seasonal Mushrooms, Morbier
Fondue, Truffles.

3-7

FIRST COURSE

SPAGHETTI AOP / 26

Parmesan Cheese Cream, Ginger, Sicilian Red Prawns.

1-2-7

RIGATONI / 26

Cheese, Pepper, Sea Urchins.

1-3-7-14

RISOTTO (MIN. 2 PORTIONS) / 30

Rice, Carrots Cream, Citrus Fruits, Lime Vinegar Gel, Scampi Ragu.

4-7-8-9

MIXED PASTA / 25

Maccheroni, Cooked in Mollusks and Crustacean Extraction, Beans Cream, Parsley Oil.

1-2-4-7-9-14

TORTELLI / 20

Pumpkin Tortelli, Noisette Butter, Parmesan Cheese, Pumpkin Seeds,
Amaretti Crumble, Sage.

1-3-7-8-9-10

SECOND COURSE

MIXED FRIED FISH / 25

Mixed Fried Fish, Vegetables.

1-3-4-5-9-14

AMBERJACK/ 30

Grilled Amberjack, braised escarola, portand and teriyaki reduction

2-4-8-9-14

TOUNGE / 25

Kamado-sautéed tongue terrine, parsnip, spring onion, sea bass carpaccio, sweet and sour radicchio

4-9-10

GROUPE / 30

Pan-seared Grouper, Jerusalem Artichoke Cream, Black Cabbage, Trout Eggs

2-4-7-9-14

MILANESE CUTLET / 25

Milanese Veal Cutlet, Seasonal Salad, Mayonnaise, French Fries

4-6-7-10