

Cà Maréin

Raw Bar

Oyster Gillardeau
7 / per piece

Oyster Poget
7 / per piece

Tuna Carpaccio ⁽⁴⁾	35
Seabass Carpaccio with Oro di Cabras	32
Mullet Bottarga ⁽⁴⁾	
Chef's Daily Selection of Three Tartares ⁽⁴⁾⁽²⁾	38

Cold Antipasti & Salads

Traditional Tomato Salad	22
Octopus Carpaccio, Celery & Spiced Tomatoes ⁽⁴⁾⁽⁹⁾	28
White Anchovies Marinated with Vinegar, Lemon & Red Onion ⁽⁹⁾	16
Italian Salad with Avocado, Tomatoes, Cucumber & Red Onion ⁽⁹⁾⁽¹⁰⁾	23
Burrata from Andria, Tomatoes & Basil ⁽⁷⁾	28
Sicilian Fennel & Orange Salad ⁽⁹⁾	18
Galician Beef Carpaccio with Rocket, Aged Parmigiano Reggiano & Fresh Black Truffle ⁽⁷⁾	32
Vitello Tonnato ⁽³⁾⁽⁴⁾	38

Pasta

Strozzapreti with Traditional Red Gurnard Ragù ⁽¹⁾⁽⁴⁾⁽⁹⁾	37
Tagliolini with Black Truffle ⁽¹⁾⁽³⁾⁽⁷⁾	45
Spaghetti alle Vongole ⁽¹⁾⁽⁴⁾	34
Spaghetti with Oro di Cabras Mullet Bottarga ⁽¹⁾⁽⁴⁾	43
Homemade Lasagna with Red Scorpionfish ⁽¹⁾⁽⁴⁾⁽⁹⁾⁽⁷⁾⁽³⁾	36
Gnocchi with Red Prawns, Datterini Tomatoes & Basil ⁽¹⁾⁽²⁾	48
Linguine with Scampi, Shellfish & Mediterranean Citrus ⁽¹⁾⁽²⁾⁽¹⁴⁾	56
Ravioli with Ricotta, Spinach, Datterini Tomatoes & Basil ⁽¹⁾⁽⁷⁾⁽³⁾	32
Spaghetti alla Puttanesca ⁽¹⁾	22

Cold Italian Tomato Soup with Basil
& Extra Virgin Olive Oil ⁽⁹⁾

16

ALLERGENS 1 Gluten • 2 Crustaceans • 3 Eggs • 4 Fish • 5 Peanuts • 6 Soybeans
7 Milk (Lactose) • 8 Tree Nuts • 9 Celery • 10 Mustard • 11 Sesame • 12 Sulphites
13 Lupin • 14 Molluscs

Cover charge €4,5 per person. All prices include 10% VAT

Pizza

MARINARA ⁽⁷⁾ Tomato sauce, Cantabrian 00 anchovies, stracciatella, garlic, capers, oregano	52
MARGHERITA ⁽¹⁾⁽⁷⁾ Tomato sauce, fior di latte di Agerola, Parmigiano Reggiano, fresh basil	32
CECINA DI VACCA ⁽¹⁾⁽⁷⁾ Tomato sauce, Fior di Latte di Agerola, Cecina di Vacca, Parmigiano Reggiano	54
DIAVOLA ⁽¹⁾⁽⁷⁾ Tomato sauce, fior di latte di Agerola, Spianata Piccante	35
QUATTRO FORMAGGI ⁽¹⁾⁽⁷⁾ Mascarpone, fresh cream, fior di latte di Agerola, Gorgonzola, smoked scamorza, Parmigiano Reggiano	45
TARTUFINA ⁽¹⁾⁽⁷⁾ Fresh cream, fior di latte di Agerola, black truffle oil, fresh black truffle	64

Warm Antipasti

Octopus Salad with Potatoes, Cherry Tomatoes, Taggiasca Olives, Capers & Basil ⁽⁴⁾	27
Tempura Zucchini Flowers with Anchovies & Provola ⁽¹⁾⁽⁷⁾⁽⁴⁾	22
Calamari & Artichokes with Mint & Garlic ⁽¹⁴⁾	28
Misto fritto Deep-fried Seafood ⁽⁴⁾⁽¹⁾⁽²⁾⁽¹⁴⁾	32

Main Courses

Chargrilled Tuna Steak ⁽⁴⁾	48
Blackspot Seabream all'Acqua Pazza ⁽⁴⁾	48
Chargrilled Seabass with Salmoriglio Sauce ⁽⁴⁾	44
Chicken alla Diavola	37
Filet of Galician Beef with Green Pepper Sauce ⁽⁷⁾	52
Rubia Gallega, Vaca Vella Marela Dry-aged for 60 days (per kg)	145

Fish Display Section

Discover today's premium selection of fresh fish and seafood, displayed on ice for your choice and prepared to your preference.

Contorni

Caponata ⁽⁹⁾	12	Mashed Potatoes ⁽⁷⁾	12
Oven baked Potatoes with Rosemary	12	Grilled Broccolini ⁽¹⁰⁾	12