



MARASUSA

STARTERS

Seafood crudité with oyster, scampi, red shrimps, swordfish, tuna, salmon, sea bass - 26,00 €

Tuna tartare, stracciatella cheese, cooked grape must, paprika, crispy basil chips - 18,00 €

Pane carasau (Sardinian durum wheat bread) millefeuille with raw tuna, swordfish, sea bass, salmon, avocado, bell pepper sauce, chives, sour cream - 20,00 €

Wild octopus with caramelized Tropea onions, Sila potato cream, dill oil - 16,00 €

Anchovy fry and lemon scented battered Tropea onion rings with mint vinegar glaze - 14,00 €

Prawns au gratin with herb seasoned breadcrumbs, mint and lemon flavoured tomato sauce, lemon oil - 15,00 €

Aubergine mousse pie with Poro mozzarella cheese, Parmigiano, tomato sauce, basil oil - 12,00 €

Podolica roast beef, salad, Parmigiano cream - 14,00 €

FIRST COURSES

** homemade fresh pasta*

* Onion gnocchi in a fresh tomato sauce with prawns, stracciatella cheese, basil oil, sliced chili peppers - 16,00 €

Stronatura with anchovies, herb seasoned breadcrumbs, dill - 15,00 €

* Scampi dumplings in a purple potato cream, rosemary dust - 18,00 €

Squid ink spaghetti - 15,00 €

Spaghetti with wild clams - 16,00 €

Paccheri with tuna and Tropea red onions ragù, pistachio pesto, lemon zest - 16,00 €

Tropea-style fileja with red onions, oregano and pecorino cheese - 12,00 €

Fileja with Calabrian black pork spare rib ragù - 15,00 €



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MAIN COURSES

Grilled salt cod, mashed potatoes, caramelized Tropea onions, cooked grape must - 20,00 €

Seared tuna with potato, cherry tomato and avocado salad, balsamic vinegar cream - 18,00 €

Mixed fry with squid and pink shrimp - 15,00 €

Baked sea bass fillet in a herb seasoned bread crust, braised fennels, confit tomatoes - 16,00 €

Grilled cuttlefish and squid, peas and mint cream- 18,00 €

Mediterranean style swordfish with onions, tomatoes, olives and cucunci capers - 18,00 €

Aubergine parmigiana with Poro smoked provola cheese fondue - 12,00 €

Podolica entrecôte with mashed potatoes and balsamic vinegar glaze - 20,00 €

SALADS

Tropea salad with green salad, tomatoes, onions, olives and oregano - 6,00 €

Marasusa salad with mesclun, dried tomatoes, mozzarella cheese, crostini - 6,00 €

Summer salad with tomatoes, cucumbers, onions- 6,00 €

Grilled seasonal vegetables - 8,00 €

French fries - 6,00 €

DESSERTS

Dark chocolate cake and fiordilatte ice cream - 7,00 €

Strawberry panna cotta - 7,00 €

Tiramisù - 7,00 €

Pistachio Bavarois, crunchy almond, caramel sauce - 7,00 €

Nougat and rum parfait with bitter orange sauce - 7,00 €