



MARASUSA

BISTROT DI MARE

STARTERS

Seafood crudités with oyster, scampi, red shrimps, swordfish, tuna, salmon, sea bass 28,00 €

Allergens: Molluscs, Fish, Crustaceans

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

Allergens: Fish, Milk and products thereof, Sulphur dioxide and sulphites

Pane carasau millefeuille with raw tuna, swordfish, sea bass, salmon, avocado, bell pepper sauce, chives, sour cream 20,00 €

Allergens: Gluten, Fish, Milk and products thereof

Wild octopus with caramelised Tropea red onions, Sila potato cream, dill oil 16,00 €

Allergens: Molluscs, Celery

Anchovy fry and lemon scented battered Tropea red onion rings with mint vinegar glaze 15,00 €

Allergens: Gluten, Fish

Prawns au gratin with herb seasoned breadcrumbs, mint and lemon flavoured tomato sauce, basil oil 16,00 €

Allergens: Crustaceans, Gluten, Fish

Aubergine mousse pie with Poro mozzarella cheese, Parmigiano, tomato sauce, basil oil 14,00 €

Allergens: Gluten, Milk and products thereof, Celery

Podolica roast beef, salad, Parmigiano cream 15,00 €

Allergens: Gluten, Milk and products thereof

FIRST COURSES

*Homemade fresh pasta

***Onion gnocchi in a fresh tomato sauce with prawns, stracciatella cheese, basil oil, sliced chili peppers 18,00 €**

Allergens: Gluten, Eggs and products thereof, Milk and products thereof, Crustaceans

Stroncatura with anchovies, dill, herb seasoned bread-crumbs 16,00 €

Allergens: Gluten, Fish

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

Allergens: Gluten, Eggs and products thereof, Crustaceans, Celery

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

Allergens: Gluten, Fish

Squid ink spaghetti 16,00 €

Allergens: Gluten, Fish, Celery

Spaghetti with wild clams 18,00 €

Allergens: Gluten, Molluscs, Celery, Fish

Tropea-style fileja with Tropea red onions, oregano and pecorino cheese 14,00 €

Allergens: Gluten, Celery, Milk and products thereof

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

Allergens: Gluten, Celery

MAIN COURSES

Grilled salt cod, mashed potatoes, caramelised Tropea red onions, cooked grape must 20,00 €

Allergens: Fish, Sulphur dioxide and sulphites

Seared tuna, potato salad with avocado and cherry tomatoes, balsamic vinegar cream 20,00 €

Allergens: Fish, Sulphur dioxide and sulphites

Mixed fry with squid and pink shrimp 16,00 €

Allergens: Glutine, Molluscs, Crustaceans

Baked sea bass fillet in a herb seasoned bread crust with seasonal vegetables 18,00 €

Allergens: Fish, Gluten, Celery

Grilled cuttlefish and squid, pea and mint cream 18,00 €

Allergens: Molluscs, Celery

Mediterranean-style swordfish with onions, tomatoes, olives and capers 20,00 €

Allergens: Fish, Celery

Aubergine parmigiana with Poro smoked provola cheese fondue 14,00 €

Allergens: Gluten, Milk and products thereof

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

Allergens: Sulphur dioxide and sulphites

SIDE DISHES

Tropea-style 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 milk ice cream 7,00 €

Allergens: Milk and products thereof, Eggs and products thereof, Nuts

Lemon tart with almond sablée, lemon curd, crunchy meringue 7,00 €

Allergens: Milk and products thereof, Gluten, Nuts

Tiramisu 7,00 €

Allergens: Eggs and products thereof, Gluten, Milk and products thereof

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

Allergens: Eggs and products thereof, Milk and products thereof, Nuts

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

Allergens: Milk and products thereof, Nuts, Peanuts and products thereof, Eggs and products thereof, Gluten