

# M E N U



# Marechiaro

BEACH . RESTAURANT . LOUNGE

## DINNER MENU



# STARTERS

MARECHIARO'S RAW FISH

GRILLED OCTOPUS WITH CELERIAC CREAM,  
ROASTED PEPPERS AND OLIVE TAPENADE

RED MULLET FILLETS WITH BREADED HERBS, ORANGE AND PINK PEPPER

LOBSTER SALAD WITH TWO SAUCES

EGG COOKED AT 62 DEGREES WITH SPINACH  
AND TUSCAN PECORINO SAUCE (VEG)

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\*OUR MENUS ARE DAILY BASED ON THE VERSILIA'S COOKING TRADITION AND THE EXCELLENCY OF THE LOCAL PRODUCTS AND THE RAW MATERIALS,  
SUCH AS THE SEAFOOD PRODUCTS DELIVERED BY THE LOCAL FISHERMEN.

SOME PRODUCTS MAY HAVE BEEN SUBJECT TO TEMPERATURE REDUCTION TO GUARANTEE THEIR QUALITY AND SAFETY,  
AS STATED IN THE HACCP PLAN PURSUANT TO THE REGULATION CE 852/04 AND CE 853/04.

ALLERGENS: PLEASE TELL US IF YOU NEED TO CONSUME DISHES FREE OF CERTAIN ALLERGEN SUBSTANCES.



# FIRST COURSES

CREAM OF CANNELLINI BEANS WITH SEARED PRAWNS

MEDITERRANEAN RISOTTO WITH RAW TUNA

SPAGHETTI WITH CLAMS

RAVIOLI WITH MIXED SEAFOOD AND HERB PESTO

TAGLIOLINI CARBONARA PASTA WITH SMOKED SCALLOPS

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## MAIN COURSES

FRIED FISH WITH EGGPLANT AND ZUCCHINI

CATCH OF THE DAY

SLICED OMBRINE IN POTATO CRUST, THYME AND LIME SAUCE

MARECHIARO'S MARECALDO

TAGLIATA OF FASSONA WITH BAKED POTATOES AND PORT REDUCTION

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# DESSERT

TIRAMISU

TART WITH LEMON CREAM AND MERINGUE

CHOCOLATE MOUSSE WITH WILD BERRIES SAUCE

TRIPTYCH OF SORBETS

MELON SEMIFREDDO WITH WALNUT CRUMBLE

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