

AN ITALIAN
DINNER PARTY.

MARAMEO

PASTA. 'PERITIVOS.
ROLLICKING GOOD TIMES.

Oyster, cucumber vinaigrette	7
Olives	12
House-made rosemary focaccia	8
Stracciatella, lemon, honey, saltbush	17
Marinated oyster mushrooms	19
Mortadella	13
Puopolo 'Casalingo' salami	14
Prosciutto di Parma	18
Mayura Wagyu bresaola	22
Mixed salumi	26
+ Gnocco fritto	7
Italo disco lamb ribs	9 ^{ea}
Wagyu tartare cannoli	10 ^{ea}
Scallop, corn, saffron, lime	13 ^{ea}
Skull island prawn, lemon, capers, parley	16 ^{ea}
Bull horn peppers, parmesan, garlic shoots	20
Fried calamari, cauliflower, tartar salt	26
Snapper crudo, cucumber, watermelon, avocado, fennel pollen	27
Buffalo mozzarella, heirloom tomato, peach	28

Radiatori, pistacchio, pea, mascarpone	29
Spaghetti, black truffle, cacio e pepe	36
Cavatelli, prawns, nduja, stracciatella, kale	37
Casarecce, pork sausage, broccoli	38
10-cheese lasagna, wild & local mushrooms	39
Squid ink linguine, blue swimmer crab, tomato, chilli, roe	44

Gluten-free pasta available upon request.

Roast chicken, lemon, silverbeet	39
Pork cotoletta, slaw, chili salsa verde	54
300g Westholme Wagyu scotch fillet, house-made mustard	65
Fish of the day, seasonal vegetables	M/P
Garlic sautéed spinach	16
Garden leaves, fennel, radish	17
Potato chips, herb seasoning	15

Cheesecake, salted caramel	20
Summer Tiramisu - Raspberry, frangelico, white chocolate,	19
The Baci-lor - Ferrero Rocher gelato chocolate fudge, hazelnut	17
Cheese of the day, honeycomb	18

CHEF'S CHOICE 79/98pp
Sharing menu

SET MENU 95pp
Three course, share and select

MARAMEO.COM.AU



[@MARAMEO.MELBOURNE]

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
WE DO NOT ACCEPT SPLIT PAYMENTS.
CREDIT CARDS SURCHARGE OF 1.4%.