

AN ITALIAN
DINNER PARTY.

MARAMEO

PASTA. 'PERITIVOS.
ROLLICKING GOOD TIMES.

Oyster, cucumber vinaigrette	7
Olives	12
House-made rosemary focaccia	8
Stracciatella, pumpkin, seaweed	18
Marinated zucchini	16
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}
King prawn, lemon, capers, parsley	16 ^{ea}
Bull horn peppers, parmesan, garlic shoots	22
Fried calamari, cauliflower, tartar salt	26
Poached veal, tuna mayo, caperberry	27
Buffalo mozzarella, cavolo nero, grapes, walnuts	28

Radiatori, pistachio, pea, mascarpone	29
Spaghetti, black truffle, cacio e pepe	36
Prawn ravioli, yellow tomato, bottarga, chives	39
Beetroot pappardelle, duck ragu, sage, hazelnut	42
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, thyme, broccolini, jus	42
Pork cotoletta, slaw, chili salsa verde	54
300g O'Connor 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

Chocolate tart, popcorn cream, mountain pepper	19
Tiramisu - Raspberry, frangelico, white chocolate	20
Cherry Ripe Sundae - chocolate, cherry, coconut	17
Cheese of the day, honeycomb	18

CHEF'S CHOICE 79/98pp
Sharing menu

SET MENU 95pp
Three course, share and select

LUNCH SANDWICH 12pm - 3pm 15
Fried chicken cotoletta, vodka sauce, stracciatella, salsa verde

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



[@MARAMEO.MELBOURNE]