

AN ITALIAN
DINNER PARTY.

MARAMEO

PASTA. 'PERITIVOS.
ROLLICKING GOOD TIMES.

Oyster, fennel + chardonnay vinaigrette	7
Olives	12
House-made rosemary focaccia	8
Stracciatella, sage, carrot oil	16
Marinated artichoke, balsamic onions	17
Mortadella	13
Borgo 'Soppressata' chilli salami	14
Prosciutto di Parma	17
Mayura Wagyu bresaola	19
Mixed salumi	26
+ Gnocco fritto	7
Wagyu tartare cannoli	10 ^{ea}
Bigne whipped cod , silverbeet, lime, hazelnuts	11 ^{ea}
Scallop, lardo, tomatillo, tasmanian pepper	12 ^{ea}
Padron peppers, goats curd, fermented chilli	19
Fried calamari, cauliflower, tartar salt	26
Tuna carpaccio, finger lime, pistachio, geraldton wax	27
Buffalo mozzarella, heirloom tomato, wild blackberry, basil, panzanella	28

Gnocchi, broccoli, almonds, buffalo ricotta	29
Spaghetti, black truffle, cacio e pepe	36
Casarecce, vongole, bottarga, marrow	39
Saffron campanelli, duck ragu, prosciutto	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, sage, chicory	39
Pork cotoletta, slaw, green chilli	54
300g O'Connor porterhouse, mustard	64
Fish of the day, autumn vegetables	M/P
Peas, mint, lemon myrtle, buffalo ricotta	17
Garden leaves, fennel, radish	16
Potato chips, herb seasoning	15

Cheesecake, salted caramel	20
Tiramisu Lamington	19
The Baci-lor - Ferrero Rocher gelato chocolate fudge, hazelnut	16
Cheese of the day, honeycomb	18

CHEF'S CHOICE 79/98pp
Sharing menu

SET MENU 95pp
Three course, share and select

MARAMEO.COM.AU



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

[@ MARAMEO.MELBOURNE]