

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 vegetables, tomato, basil	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}
Crumbed eggplant, tomato, scamorza	24
Fremantle octopus, almond, prosciutto	29
Fried calamari, fennel, tartar salt	27
Yellowfin tuna crudo, orange, horseradish	32
Buffalo mozzarella, cavolo nero, grapes, walnuts	28

Ravioli, ricotta, peas, pistachio, tarragon	32
Spaghetti, black truffle, cacio e pepe	36
Campanelli, prawns, bagna cauda, mustard greens, bottarga	38
Saffron gnocchi, Mayura wagyu shank ragu, bone marrow, lemon	42
10-cheese lasagna, wild & local mushrooms	39
Squid ink linguine, blue swimmer crab, tomato, chilli, roe	45
Gluten-free pasta available upon request.	
Braised veal, rapini, mash, parmesan	44
Pork cotoletta, slaw, chili salsa verde	54
300g O'Connor scotch fillet, house-made mustard	65
Fish of the day, seasonal vegetables	M/P
Green beans, pine nuts, parmesan	18
Garden leaves, fennel, radish	17
Potato chips, herb seasoning	15

Mandarincello sponge, ricotta, mandarin, macadamia	19
Chocolate fondant, frozen cookie, vanilla ice cream	20
Caramelised white chocolate mousse, blueberry, focaccia gelato	17
Cheese of the day, honeycomb	18

CHEF'S CHOICE 82/99
Sharing menu

SET MENU 98pp
Three course, share and select

LUNCH SANDWICH 12pm - 3pm 15
18 HOUR SLOW COOKED BEEF, CARAMELISED ONION
ROASTED PEPPERS, SCAMORZA CHEESE, JUS

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



[@MARAMEO.MELBOURNE]