



OUR PHILOSOPHY

EVERY PRODUCT PRESENTED ON THIS MENU, WHETHER RESPONSIBLY SOURCED FROM OUR LOCAL SUPPLIERS OR FROM ABROAD, IS EXCLUSIVELY PRIME QUALITY.

WE ARE ABLE TO MAINTAIN THIS QUALITY AS A RESULT OF OUR UNSTINTING SEARCH FOR THE VERY BEST INGREDIENTS .

ALL THE DISHES SERVED HAVE BEEN SCRUPULOUSLY PREPARED CLOSELY FOLLOWING ORIGINAL TRADITIONAL RECIPES AND COOKING METHODS.

WE REALLY HOPE YOU WILL FULLY ENJOY THIS CULINARY JOURNEY, AND INDULGE IN THE FLAVOURS AND TASTES ALL TOO OFTEN LOST FROM THIS RICHEST OF LANDS.

The following allergens may be present in our preparations:

Gluten, Crustaceans and derivatives, Eggs and derivatives, Fish and derivatives, Peanuts and derivatives, Soy and derivatives, Milk and derivatives, Nuts and derivatives, Celery and derivatives, Mustard and derivatives, Sesame seeds and derivatives, Sulfur dioxide and sulfites, Lupine and derivatives, Molluscs and derivatives. Our products may be thawed at the origin and frozen, depending on market availability. In any case, the products are slaughtered according to the regulations in force. General normative reference Reg. CE 1169/11 that from 13 December 2014.

For any information on SUBSTANCES and ALLERGENS it is possible to consult the specific documentation that will be provided, on request, by the staff.

**Fresh product slaughtered at origin according to current regulations (REG.CE 852/04) or frozen at origin depending on market availability.*



MARECRUDO

MILANO

OUR RAW FISH

*IMPERIAL RAW FISH TASTING PLATEAU (2 people) (2-4-14)	€ 150
<i>Tartares: Tuna, Salmon, Swordfish, Red Shrimp, Scampi, Amberjack; Marinated Fish: Anchovies, Scallops, Salmon, Calamari Tagliatelle; Oyster Tasting; Three Types of Seafood; Underwater Sea Urchins; Red Shrimp, Scampi (products subject to change based on availability)</i>	
*RAW FISH TASTING PLATEAU (2 people) (2-4-14)	€ 70
<i>Tartare of Tuna, Salmon, Swordfish; Oysters; Two Types of Seafood; Marinated Anchovies, Lime-Marinated Scallops; Red Shrimp; Scampi; Calamari Tagliatelle (Products subject to change based on availability)</i>	
*RAW TASTING PLATEAU (½ portion) (2-4-14)	€ 40
*PALMARIA OYSTERS (14)	each € 6
<i>Natural or with Salted Butter or with Red Onion Vinaigrette</i>	
*GILLARDEAU OYSTERS (14)	each € 8
<i>Natural or with Salted Butter or with Red Onion Vinaigrette</i>	
* FINE DE CLAIRE OYSTERS (14)	each € 4
<i>Natural or with Salted Butter or with Red Onion Vinaigrette</i>	
*LOBSTER TARTARE (50g) NATURAL (2)	€ 45
*AMBERJACK TARTARE (120g) NATURAL (4)	€ 28
*RED SHRIMP CARPACCIO or TARTARE (85g) NATURAL (2)	€ 35
*RED PRAWNS CARPACCIO (85g) WITH STRACCIATELLA AND BLACK TRUFFLE (2-7)	€ 45
*LANGOUSTINE or TARTARE (85g) NATURAL (2)	€ 35
*AMBERJACK CARPACCIO WITH PRICKLY PEAR AND ORANGE SAUCE AND WILD FENNEL (4)	€ 30
*TUNA CUBES WITH RED ONION GEL AND BASIL OIL (4)	€ 26
*MARINATED SALMON WITH BEETROOT AND CITRUS WITH BASIL OIL (4)	€ 20
*LANGOUSTINE (2)	per kg € 130
*RED PRAWNS FROM MAZARA DEL VALLO (2)	per kg € 150
*URCHIN CROSTINI (1-7-14)	each € 6
*URCHIN (14)	each € 5

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SPECIALS

*BLUE LOBSTER (2)	per kg € 180
*KING LOBSTER (2)	per kg € 250
*KING CRAB (2)	per kg € 360

HOT STARTERS

*SEA SALAD WITH CITRUS (2-4)	€ 22
*OCTOPUS SALAD WITH CHERRY TOMATOES, OLIVES AND CAPERS (4)	€ 18
*MUSSELS WITH PEPPER (9-14)	€ 16
*SEARED OCTOPUS WITH ITS OWN WATER MAYONNAISE, SPINACH AND CONFIT CHERRY TOMATOES (4)	€ 26
*SEARED SQUID ON YELLOW BELL PEPPER CREAM, WITH FENNEL FRONDS AND MARINATED TROPEA RED ONION (4-7)	€ 26
*SWORDFISH ROLL FILLED WITH EGGPLANT, RAISINS AND PINE NUTS, WITH TOMATO POWDER (4-8)	€ 18
*CROSTINI WITH SALTED BUTTER AND CANTABRIA ANCHOVIES (1-4-7)	€ 18
*MIXED COOKED (6 varieties depending on the season and availability) (1-2-4-7)	€ 35

AU GRATIN

*SCALLOPS (1-14)	each € 5
*OYSTERS (1-14)	each € 5
*RAZOR CLAMS (1-14)	each € 3
*MUSSELS (1-14)	€ 12
*MIXED GRATIN (1-14) (1 Scallop, 2 Oysters, 2 Razor Clams, 6 Mussels)	€ 25

OUR CATALANS

*SHRIMPS (2-9)	4 pz € 24
*LANGOUSTINE (2-9)	4 pz € 28
*LOBSTER (2-9)	al kg € 100
*KING CRAB (2-9)	per kg € 360
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OUR PASTA

- OUR DRY PASTA: SPAGHETTONI • LINGUINE • PACCHERI



Produced with a "Delicate Method" in order to not alter the nutritional value of the durum wheat, helping preserve the flavour, typical scent and to ensure a natural consistency, so to be appreciated by those with "fine palates".

- OUR FRESH PASTA: GNOCCHETTI • MALTAGLIATI • GUITAR SPAGHETTI



The fresh pasta is of our production, with 100% whole flour, which guarantees premium quality and high digestibility.

- OUR RICE:

ACQUERELLO®
IL RISO™

Watercolor Rice aged for at least one year, presents the nutrients of brown rice and the simplicity to cook of white rice, which brings together the best qualities from both types of rice.

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FIRST COURSES

*LINGUINE WITH RED SHRIMP TARTARE AND BISQUE (1-2-8-9)	€ 30/45
<i>WITH ADDITIONS BLACK TRUFFLE (4-7-9)</i>	
*PACCHERO WITH SPILLO SQUID, ARTICHOKES AND BOTTARGA (1-4-9)	€ 24
*GNOCCHETTI WITH RED PRAWN, LEEK AND PISTACHIO (1-2-8-9)	€ 30
*SPAGHETTONI WITH CLAMS or CLAMS AND BOTTARGA (1-9-14)	€ 24/28
*SPAGHETTONI WITH GARLIC, OIL, CHILI PEPPER AND CANTABRIA ANCHOVIES (1-4-9)	€ 22
*PACCHERO WITH HALF LOBSTER (1-2-9)	€ 30
*LINGUINE WITH URCHINS (<i>subject to seasonal availability</i>) (1-9-14)	€ 30
*PACCHERO WITH AMBERJACK, EGGPLANT AND CONFIT CHERRY TOMATOES (1-4-9)	€ 30
*CHEF'S RISOTTO (<i>as inspired</i>) (2-4-7-8-9-14)	€ 32
*BURNT WHEAT ORECCHIETTE WITH SEAFOOD RAGU' (1-2-7-9)	€ 18

SECOND COURSES

OUR FRIED FOOD WITH VEGETABLES (1-2-4)	€ 28
*BATTERED COD WITH CHICORY AND HONEY (1-4)	€ 26
*CRUSTED TUNA WITH CARAMELIZED ONION AND BALSAMIC MAYONNAISE (2-7-11)	€ 26
*LOW-TEMPERATURE COOKED AMBERJACK WITH ASPARAGUS AND CONFIT CHERRY TOMATOES (4-9)	€ 30
*SICILIAN FILLET "SAN PIETRO" (7-9)	€ 28
*SEARED COD ON PEA FLAN AND LEEK CREAM (3-4-7)	€ 28
*CATCH OF THE DAY (1-4-9)	€ 120

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OUR GRILL

*MIXED GRILL (2-4)	€ 30
<i>Tuna, Swordfish, Cuttlefish, Prawns, White Fish, Squid</i>	
*BREAM SEA BREAM (4)	€ 25
*SEE BASS (4)	€ 25
*TUNA SLICE (4)	€ 27
*SWORDFISH SLICE (4)	€ 30
*SQUID 84)	€ 25
*PRAWNS (2)	per kg € 80
*LOBSTER (2)	per kg € 100

FROM THE EARTH

BUFFALO MOZZARELLA AND CHERRY TOMATOES (7)	€ 16
PARMA RAW HAM, AGED 18 MONTHS	€ 15
PARMA RAW HAM, AGED 18 MONTHS AND BUFFALO MOZZARELLA (7)	€ 22
SPAGETTONI WITH CHERRY TOMATOES AND BASIL (1)	€ 18
GNOCCHETTI WITH CHERRY TOMATOES, AUBERGINE, AND BASIL (1)	€ 20
TAGLIOLINO WITH BLACK TRUFFLE (1-7)	€ 26
BEEF FILLET	€ 30

SIDE DISHES

GRILLED VEGETABLES	€ 10
POTATO CHIPS	€ 8
RUSTIC POTATOES WITH ROSEMARY AND PAPRIKA	€ 8
SAUTEED CATALOGNA WITH RAISINS, PINE NUTS, AND CHILI PEPPER (8)	€ 8
MIXED SALAD	€ 8

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THE CHEESE

CHEESE SELECTION (<i>small board</i>) (7)	€ 12
CHEESE SELECTION (<i>big board</i>) (7)	€ 18

DESSERTS

Our production

TIRAMISÙ (1-3-7)	€ 8
BERRY CHEESECAKE (1-3-7)	€ 8
CREAM CATALAN (3-7)	€ 8
CREME CARAMEL (3-7)	€ 8
VANILLA FLAVORED PANNA COTTA WITH STRAWBERRY COULIS (7)	€ 8
PASTIERA (1-3-7)	€ 8

THE SORBETS

LEMON	€ 5
GREEN APPLE	€ 5
WITH ADDITION OF VODKA OR CALVADOS	€ 8

THE ICE CREAMS

CREAM (7-12)	€ 6
CHOCOLATE (7-12)	€ 6
PISTACHIO (7-8-12)	€ 6
LEMON	€ 6

THE FRUIT

WILD BERRIES	€ 8
STRAWBERRIES	€ 7
PINEAPPLE	€ 7

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THE BEVERAGES

WATER	€ 3
SOFT DRINKS	€ 5
MARECRUDO Artisan unfiltered beer (33cl)	€ 8
HOT TEA, HERBAL TEAS & INFUSIONS	€ 4
COFFEE	€ 2,50
COOLED COFFEE	€ 4
BITTERS	€ 5
ARTISAN BITTERS	from € 7
SPECIAL ABSOLUTE DISTILLATES	from € 10 a € 50

OUR LONG DRINK

MARTINI COCKTAIL	€ 15
MOSCOW MULE	€ 15
GIN TONIC/LEMON	€ 15
VODKA TONIC/ LEMON	€ 15
NEGRONI	€ 15
AMERICAN	€ 15
KIR ROYAL	€ 15
APEROL SPRITZ	€ 15

BREAD (<i>our own production</i>) & COVER	€ 5
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