

MARECRUDO

MILANO

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 850/04) or frozen at origin depending on market availability.*

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OUR RAW SEAFOODS

*TASTINGS: IMPERIAL RAW SEAFOOD PLATEAU <i>(for two people)</i> <i>The Tartares: Tuna, Salmon, Swordfish, Amberjack, Red Prawn, Langoustine - The Marinades: Anchovies, Scallops, Salmon, Squid Noodles - Oysters Tasting - 3 Types of Seafood - Sea Urchins - Red Prawns I - Langoustines I (Products subject to change according to availability)</i>	€ 150
*TASTINGS: RAW SEAFOOD PLATEAU <i>(for two people)</i> <i>The Tartares: Tuna, Salmon, Swordfish - The Marinades: Anchovies, Scallops, Squid Noodles - Oysters - 2 Types of Seafood - Red Prawns - Langoustines (Products subject to change according to availability)</i>	€ 60
*TASTINGS: RAW SEAFOOD PLATEAU ½ PORTION	€ 40
*OYSTERS FINE DE CLAIRE <i>Au Naturel <u>or</u> with Salted Butter <u>or</u> with Red Onions Vinaigrette <u>or</u> with Stracciatella Cheese (+ €)</i>	€ 5 each
*OYSTERS GILLARDEAU <i>Au Naturel <u>or</u> with Salted Butter <u>or</u> with Red Onions Vinaigrette <u>or</u> with Stracciatella Cheese (+ €)</i>	€ 8 each
*OYSTERS BELON <i>Au Naturel <u>or</u> with Salted Butter <u>or</u> with Red Onions Vinaigrette <u>or</u> with Stracciatella Cheese (+ €)</i>	€ 8 each
*SMALL LOBSTER TARTARE (50 gr) AU NATUREL	€ 45
*CARPACCIO <u>or</u> TARTARE (85 gr) OF RED PRAWN FROM MAZARA DEL VALLO AU NATUREL	€ 35
*LANGOUSTINE CARPACCIO <u>or</u> TARTARE AU NATUREL (85 gr)	€ 35
*AMBERJACK CARPACCIO <u>or</u> TARTARE AU NATUREL (120 gr)	€ 28
*SEA-BASS CARPACCIO <u>or</u> TARTARE AU NATUREL (120 gr)	€ 22
*TUNA CARPACCIO <u>or</u> TARTARE (120 gr) AU NATUREL	€ 24
*SALMON CARPACCIO <u>or</u> TARTARE (120 gr) <i>Au Naturel <u>or</u> with Guacamole Sauce</i>	€ 22
*SWORDFISH CARPACCIO <u>or</u> TARTARE (120 gr) AU NATUREL	€ 28
*OMBRINA TARTARE (120 gr)	€ 30
*MARINATED ANCHOVIES	€ 18
*LIME, BASIL, SUGAR AND SALT MARINATED SALMON WITH BERRY CREAM	€ 18
*LANGOUSTINES	per kg € 130
*MAZARA DEL VALLO'S RED PRAWNS	per kg € 150
*SEA URCHINS	€ 5 each
*SEA URCHINS CROSTINI	€ 6 each
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SPECIALS

*BLUE LOBSTER	per kg€ 180
*KING LOBSTER	per kg€ 250
*KING CRAB	per kg€ 360

HOT STARTERS

*WARM SEAFOOD SALAD WITH POTATOES AND ARTICHOKES	€ 22
* ROSEMARY-SCENTED OCTOPUS AND POTATOES WITH CACIO CHEESE AND PEPPER SAUCE	€ 28
* BABY OCTOPUS LUCIANA STYLE	€ 20
*OUR "MISTO COTTO" <i>(Six varieties according to season and availability)</i>	€ 35
*PEPPERED MUSSELS	€ 16
*CHEF'S ASSORTED CROSTINI <i>Tomatoes and Anchovies - Stracciatella Cheese and Marinated Salmon – Salted Butter, Avocado and Langoustine Carpaccio - Seared Octopus with Strawberries</i>	(4 pieces)€ 20

AU GRATIN

*SCALLOPS	€ 5 each
*OYSTERS	€ 5 each
*RAZOR CLAMS	€ 3 each
*MUSSELS	€ 12
*GRATINATED ASSORTMENT <i>1 Scallop, 2 Oysters, 2 Razor Clams, 6 Mussels</i>	€ 25

OUR CATALANS

*PRAWNS	(4 pieces)€ 24
*LANGOUSTINES	(4 pieces)€ 28
*LOBSTER	per kg€ 100

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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™

Acquerello 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 PASTA WITH SEA URCHIN (<i>according to seasonal availability</i>)	€ 30
*LINGUINE PASTA WITH BABY SQUID AND PORCINI MUSHROOMS ON A TOASTED BREAD CREAM.	€ 30
*GNOCCHETTI WITH RED PRAWNS, PISTACHIO GRAINS AND LEEK	€ 30
*PACCHERI WITH AMBERJACK, ROASTED YELLOW CHERRY TOMATO SAUCE AND BASIL-INFUSED OIL	€ 28
*PACCHERI PASTA WITH SMALL LOBSTER	€ 55
*SPAGHETTONI WITH CLAMS <i>or</i> CLAMS AND DRIED FISH EGGS	€ 24/28
*CHEF'S RISOTTO	€ 32
*CHEF'S RAVIOLI	€ 32

SECOND COURSES

*TUNA TOPPED BY SESAME AND POPPY SEEDS CRUST WITH BALSAMIC MAYONNAISE AND CARAMELIZED ONION	€ 30
*SEARED BABY SQUID ON POTATO PUREE AND MILK CREAM WITH BASIL-INFUSED OIL	€ 28
*CRISPY COD WITH ACACIA HONEY AND CATALONIA	€ 28
*SEA BASS ROLL WITH CATALONIA ON PUMPKIN VELOUTÉ	€ 28
*OUR FRIED SEAFOOD <i>Squid, Cuttlefish, Shrimps, Selected Fish Fillets, Octopus, Paranza</i>	€ 28
*FISH OF THE DAY	from € 80/kg

BLACK TRUFFLE

*SCALLOPS SEARED WITH BLACK TRUFFLE AND OYSTER SAUCE	€ 38
*RED PRAWN CARPACCIO WITH BLACK TRUFFLE AND STRACCIATELLA CHEESE	€ 45
*PACCHERI PASTA WITH CUTTLEFISH AND BLACK TRUFFLE	€ 45
*LINGUINE PASTA WITH RED PRAWN TARTARE, ITS OWN BISQUE AND BLACK TRUFFLE	€ 50
*PAPPARDELLE PASTA WITH BLACK TRUFFLE	€ 28
*SEARED KING PRAWNS ON VEGETABLE BRUNOISE AND BLACK TRUFFLE	€ 50
*CODFISH WITH ZUCCHINI IN SCAPECE STYLE AND BLACK TRUFFLE	€ 50
*BEEF TAGLIATA WITH BLACK TRUFFLE	€ 32

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OUR GRILL

*MIXED GRILL <i>Tuna, Swordfish, Cuttlefish, Prawn, White Fish, Squid</i>	€ 30
*SEA BREAM	€ 25
*SEA-BASS	€ 25
*TUNA STEAK	€ 27
*SWORDFISH STEAK	€ 30
*SALMON STEAK	€ 25
*SQUID	€ 25
*PRAWN	per kg € 80
*LOBSTER	per kg € 100

FROM THE EARTH

BUFFALO MOZZARELLA AND CHERRY TOMATOES	€ 16
RAW PARMA HAM AGED 18 MONTHS	€ 15
RAW PARMA CHEESE AGED 18 MONTHS AND BUFFALO MOZZARELLA	€ 22
SPAGHETTONI WITH CHERRY TOMATOES AND BASIL	€ 18
GNOCCHETTI WITH CHERRY TOMATOES, EGGPLANT AND BASIL	€ 20
BEEF ENTRECÔTE	€ 25
BEEF TENDERLOIN	€ 28

SIDE DISHES

MIXED SALAD	€ 8
COUNTRY-STYLE POTATOES WITH ROSEMARY AND PAPRIKA	€ 8
POTATO CHIPS	€ 6
SAUTÉED CATALONIA	€ 10
MIXED SALAD WITH POTATOES, ARTICHOKE, AND SHAVINGS OF GRANA CHEESE	€ 12

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THE CHEESE

SELECTION OF CHEESES (<i>small cutting board</i>)	€ 12
SELECTION OF CHEESES (<i>large cutting board</i>)	€ 18

DESSERTS

Our production

TIRAMISÙ	€ 8
NEAPOLITAN PASTIERA	€ 8
CATALAN CREAM	€ 8
CHEESECAKE WITH BERRIES	€ 8
CREME CARAMEL	€ 8
MOLTEN HOT CHOCOLATE CAKE	€ 8

THE SORBETS

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

THE ICE-CREAMS

CREAM	€ 6
CHOCOLATE	€ 6
PISTACHIO	€ 6

THE FRUIT

BERRIES	€ 8
STRAWBERRIES	€ 7
PINEAPPLE	€ 7

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THE BEVERAGES

WATER	€ 2,50
SOFT DRINKS	€ 5
MARECRUDO BEER <i>Artisanal unfiltered (33 cl)</i>	€ 8
HOT TEA, HERBAL TEAS & INFUSIONS	€ 4
ESPRESSO COFFEE	€ 2,50
COFFEE CORRETTO	€ 4
BITTERS	€ 5
LOCALLY BREWED BITTERS	from € 7
DISTILLED SPIRITS	from € 10 to € 50

OUR LONG DRINK

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

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