



Welcome to Marea

At Marea, we believe that every meal tells a story—
one rooted in tradition,
innovation, and a deep connection to our
surroundings.

Our menus are crafted with the freshest
ingredients, carefully selected
from local fishermen, farmers, and artisans,
ensuring that every
bite reflects the authentic flavors of the Amalfi
Coast.

Driven by curiosity, we constantly explore our
region to find new inspirations,
blending heritage with a modern twist, while
staying true to the
essence of our beloved Ravello. Our greatest
desire is to make
every moment special, offering you an experience
that is as warm
and welcoming as our family's legacy.

Thank you for choosing Marea
we are honored to share our table with you.

Starters

RED TUNA TARTARE WITH WILD MINT, BURRATA, AND CRUNCHY 'TARALLO' BREAD 28

Fresh, melt-in-your-mouth red tuna tartare, brightened by the aromatic touch of wild mint and paired with the creaminess of burrata, finished with the crunch of traditional Agerola tarallo for a satisfying contrast
(2, 3, 9, 10)

SEARED OCTOPUS ON SMOKED PROVOLA FONDUE, SAUTÉED VEGETABLES, AND CRISPY RUSTIC BREAD 26

Tender Mediterranean octopus, lightly seared to perfection, served on a velvety smoked provola cheese fondue, accompanied by sautéed seasonal vegetables and crispy rustic bread
(2, 3, 6, 9)

SCOTTONA BEEF CARPACCIO WITH FIELD GREENS, TOASTED HAZELNUTS, SUMMER TRUFFLE, AND RICOTTA MOUSSE 26

Paper-thin slices of premium scottona beef, complemented by fresh field greens, toasted hazelnuts, a hint of summer truffle, and a light ricotta mousse.
(5, 9, 10)

SQUID IN TOMATO SAUCE WITH CREAMED POTATO AND PARSLEY PESTO DROPS 24

Delicate local squid gently stewed in a fragrant tomato sauce served on silky potato purée, and finished with a drizzle of vibrant parsley-infused oil to enhance its depth of flavor
(6, 9, 10, 14)

GOLDEN BURRATA "IN CARROZZA" WITH TOMATO SAUCE AND BASIL PESTO 22

A playful twist on the classic Caprese salad—burrata delicately breaded and fried to golden perfection, resting on a velvety tomato reduction with an aromatic touch of fresh basil pesto.
(1, 2, 3, 7, 8, 9, 10)

First Course

GRAGNANO PACCHERI WITH SCORPIONFISH AND DATTERINO TOMATO 32

A tribute to Mediterranean flavors: artisanal Gragnano paccheri pasta, perfectly al dente, enveloped in a rich sauce of tender scorpionfish fillet and the natural sweetness of Datterino tomatoes.

(2, 3, 7, 13, 14)

FRESH EGG TAGLIATELLE WITH AMBERJACK, WILD FENNEL, AND VIOLET ARTICHOKE 30

Silky ribbons of handmade tagliatelle embrace the delicate, buttery texture of amberjack fillet, uplifted by the aromatic freshness of wild fennel and the refined, earthy depth of violet artichoke

(2, 3, 7, 13, 14)

THIS DISH IS ALSO AVAILABLE AS A VEGETERIAN OPTION 23

(2, 3, 7, 13)

SPAGHETTI WITH LUPINI CLAMS, TURNIP GREENS, AND BOTTARGA 28

A bold harmony of sea and land: chitarra-style spaghetti coated in a briny, flavorful sauce of fresh lupini clams, complemented by the gentle bitterness of sautéed turnip greens and a luxurious dusting of bottarga

(2, 3, 6, 7, 13)

FUSILLI AL FERRETTO WITH TRADITIONAL NEAPOLITAN RAGÙ AND RED ONION DUST 26

A heartfelt tribute to Naples: hand-rolled fusilli al ferretto slowly simmered in a velvety, meat-rich Neapolitan ragù, finished with a subtle hint of red onion dust for an added depth of flavor.

(2, 9)



Main Courses

"MARE NOSTRUM": DAILY CATCH, GRILLED OR IN ACQUA PAZZA 10 EURO PER 100 GRAMS

A true expression of the sea's bounty: your choice of the freshest daily catch, either expertly grilled to enhance its natural flavors or gently simmered in a fragrant acqua pazza broth of cherry tomatoes, garlic, and white wine
(3, 13)

SESAME-CRUSTED TUNA TATAKI WITH TERIYAKI SAUCE AND NEAPOLITAN-STYLE ESCAROLE 31

A delicate balance of textures and flavors: lightly seared tuna with a crisp black sesame crust, glazed with a silky teriyaki reduction, complemented by the bold, slightly bitter notes of traditional Neapolitan escarole sautéed with capers and olives
(3, 4, 5, 7)

PINK-COOKED BLACK ANGUS BEEF WITH FRIGGITELLO AND NOCERA SPRING ONION 33

A masterfully cooked cut of premium black Angus beef, seared to a succulent pink, served with sweet-and-spicy friggittello peppers and the delicate aroma of Nocera spring onions for a refined yet rustic pairing
(10)

FRIED MIXED SEAFOOD WITH SMOKED PAPRIKA MAYO AND CRISPY SEASONAL VEGETABLES 28

An irresistible golden-fried selection of the freshest seafood, paired with a velvety smoked paprika mayo and a side of delicately crisped seasonal vegetables for the perfect crunch
(1, 2, 3, 6, 7, 8, 9, 10)

Side Dishes

CRISPY GOLDEN FRIES 9

Perfectly fried to a crisp, golden finish, lightly seasoned for the ideal crunch

SAUTÉED SEASONAL VEGETABLES 9

A vibrant medley of the freshest market vegetables, simply sautéed to preserve their natural flavors

GARDEN SALAD 9

A refreshing selection of crisp greens, heirloom tomatoes, and delicate herbs, lightly dressed for a balanced bite



Desserts

NEAPOLITAN PASTIERA 12

An iconic Neapolitan pastry blending creamy ricotta, cooked wheat, and fragrant citrus zest, delivering a taste of tradition in every bite
(2, 7, 9, 10)

BABA WITH PASTRY CREAM AND AMARENA CHERRIES 12

A light and airy baba soaked in rum, generously filled with silky pastry cream, and crowned with luscious amarena cherries for a perfect balance of sweetness and depth
(2, 7, 9)

CLASSIC TIRAMISÙ 12

A timeless indulgence: delicate layers of espresso-soaked savoiardi biscuits, rich mascarpone cream, and a fine dusting of cocoa for the perfect finish
(2, 7, 9, 5, 12, 10)

SELECTION OF CAMPANIAN CHEESES 18

A refined assortment of the finest cheeses from Campania, carefully curated to showcase the region's rich artisanal heritage –best enjoyed with a drizzle of local honey or fruit preserves
(9)

**FOR ANY QUESTIONS OR SPECIAL REQUESTS, PLEASE DO NOT
HESITATE TO ASK OUR STAFF—WE WILL BE DELIGHTED TO ASSIST YOU**

ALLERGENS: 1-PEANUTS AND DERIVED PRODUCTS, 2-GLUTEN, 3-FISH,
4-SESAME, 5-SOYA, 6-MOLLUSKS, 7-EGGS AND DERIVED PRODUCTS,
8-CRUSTACEANS, 9-MILK AND DERIVED PRODUCTS,
10-NUTS, 11-LUPINS, 12-MUSTARD, 13-CELERY,
14-SULPHUR DIOXIDE AND SULFITES

*IF FRESH INGREDIENTS ARE UNAVAILABLE, THEY WILL BE REPLACED WITH HIGH-QUALITY
FROZEN ALTERNATIVES