

# Marea

## Welcome to Our Table

*A place where time slows and the sea speaks.*

*Marea was born from a deep love of coastal living, a family dream passed down through generations who found beauty in simple ingredients, shared meals, and sun-soaked moments by the sea. Inspired by the Amalfi Coast and guided by tradition, our menu brings you the essence of that legacy: fresh, honest, and full of heart*

***We're honored to share it with you. Buon appetito.***

# À La Carte Dining

## **Starters**

### **IL POLPO 31**

Seared octopus, tender with a lightly crisp finish, set on a smooth purple potato cream with confit tomatoes. The acidity of the tomato balances the natural sweetness of the dish, creating depth and harmony.

*(7, 14, \*)*

*(Aromatic bread: 5, 13, 10, 6, 11.)*

### **LA TARTARA DI TONNO 30**

A balance of sea and creaminess: hand-cut red tuna tartare served with artisanal stracciatella and a delicate hint of chives. A clean, essential dish that highlights the purity of the ingredients with elegance and precision.

*(4, 7, \*, ★)*

### **L'INSALATA DI SEPPIE 28**

Julienne of cuttlefish with orange, fennel, hazelnuts and a balsamic reduction. Fresh and citrus-driven, with gentle contrasts that keep the dish light yet expressive.

(3, 5, 6, 7, 8, 9, 10, 11, 12, 14)

### **COME UNA CAPRESE 26**

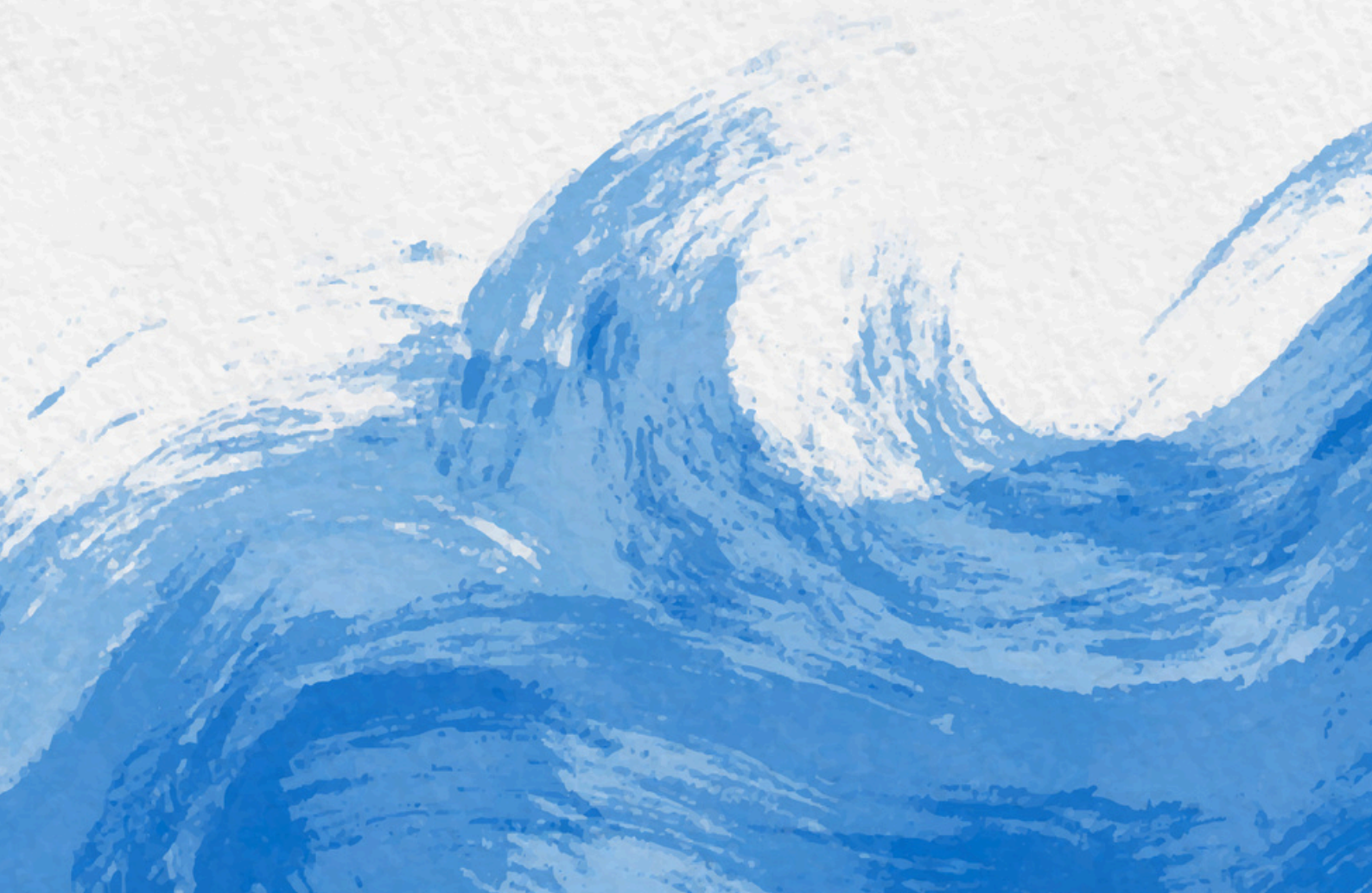
Golden panko-crusted burrata served with marinara sauce of tomato, garlic and oregano. A direct reference to the classic flavours of Southern Italy, with a richer, more indulgent texture.

(1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 16)

### **I SALUMI DELLA TRADIZIONE 26**

A selection of cured meats, chosen for their quality and ageing. A journey through authentic flavours that reflect the simplicity and character of the region.

(1, 3, 6, 7, 11, 12)



## **Pasta**

*For us, pasta is identity. That's why we work with producers in Gragnano who use bronze die extrusion, a method that gives pasta a rougher surface, allowing it to hold sauces better and enhance every layer of flavour.*

### **LO SPAGHETTO ALLA CHITARRA 33**

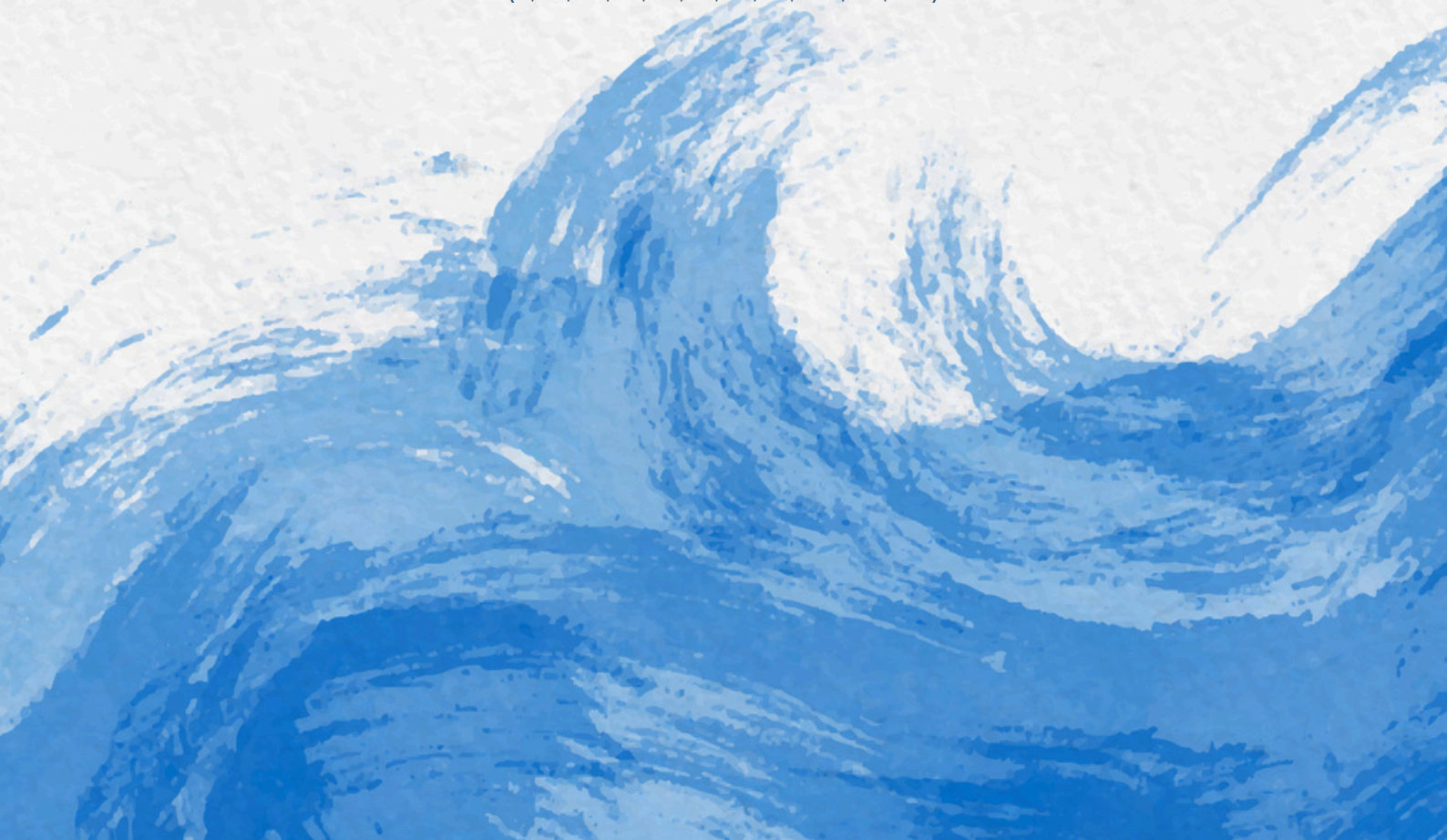
Spaghetti with clams and bottarga, finished with a hint of lemon. Direct and full-flavoured, with a briny depth balanced by fresh citrus notes.

(1, 4, 9, 12, 14)

### **LE LINGUINE 31**

Linguine with anchovies, yellow cherry tomatoes and Agerola tarallo crumble. Savory and slightly sweet, brought together with a subtle, satisfying crunch.

(1, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12)



### **IL CANNERONE 31**

Cannerone pasta with octopus ragù, olive powder and cheese fondue. Deep and enveloping, combining marine intensity with a rich, creamy finish.

(1, 3, 5, 6, 7, 8, 9, 10, 11, 12, 14)

### **L'ELICA GIGANTE 30**

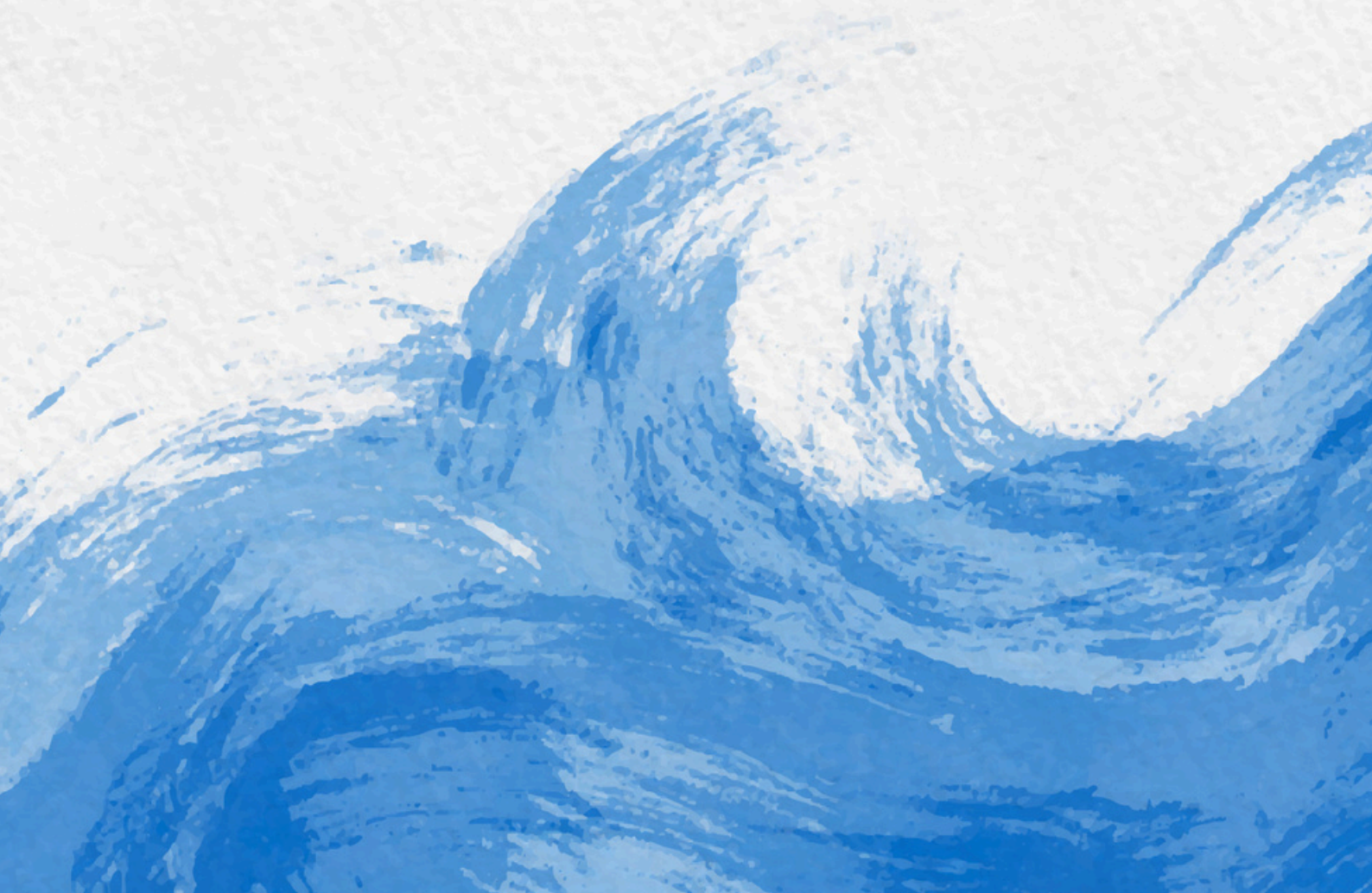
Giant eliche pasta with slow-cooked meat sauce and red onion powder. Rich and long-lasting, a reflection of slow, generous cooking traditions.

(1, 9, 12, \*)

### **LE CREPELLE 28**

Vegetarian crespelle filled with scamorza, prepared artisanally in the traditional way. Soft and delicate, reflecting a simple cuisine rooted in time and care.

(1, 3, 7, \*)



## ***Mains***

### **MARE NOSTRUM 11 PER 100 GRAMMI**

The best of the sea, prepared grilled or gently cooked in a fragrant acqua pazza broth. A simple approach that follows the rhythm of the daily catch and highlights the ingredient.

(4, 9, 12)

### **LA CERNIA 36**

Grouper fillet wrapped in aged “Pata Negra” lardo, served with fish broth and asparagus tips. Structured and refined, balancing delicacy with a deeper, richer note.

(3, 4, 5, 6, 7, 8, 9, 10, 11, 12, ★)

### **LA MILANESE DI TONNO 35**

Breaded tuna cutlet with sautéed carrots and zucchini in soy, served with house-made teriyaki mayonnaise. Crisp outside and juicy inside, blending classic technique with contemporary flavours.

(1, 2, 3, 4, 5, 6, 7, 8, 10, 11, 12, 14, ★)

## **LA FRITTURA 32**

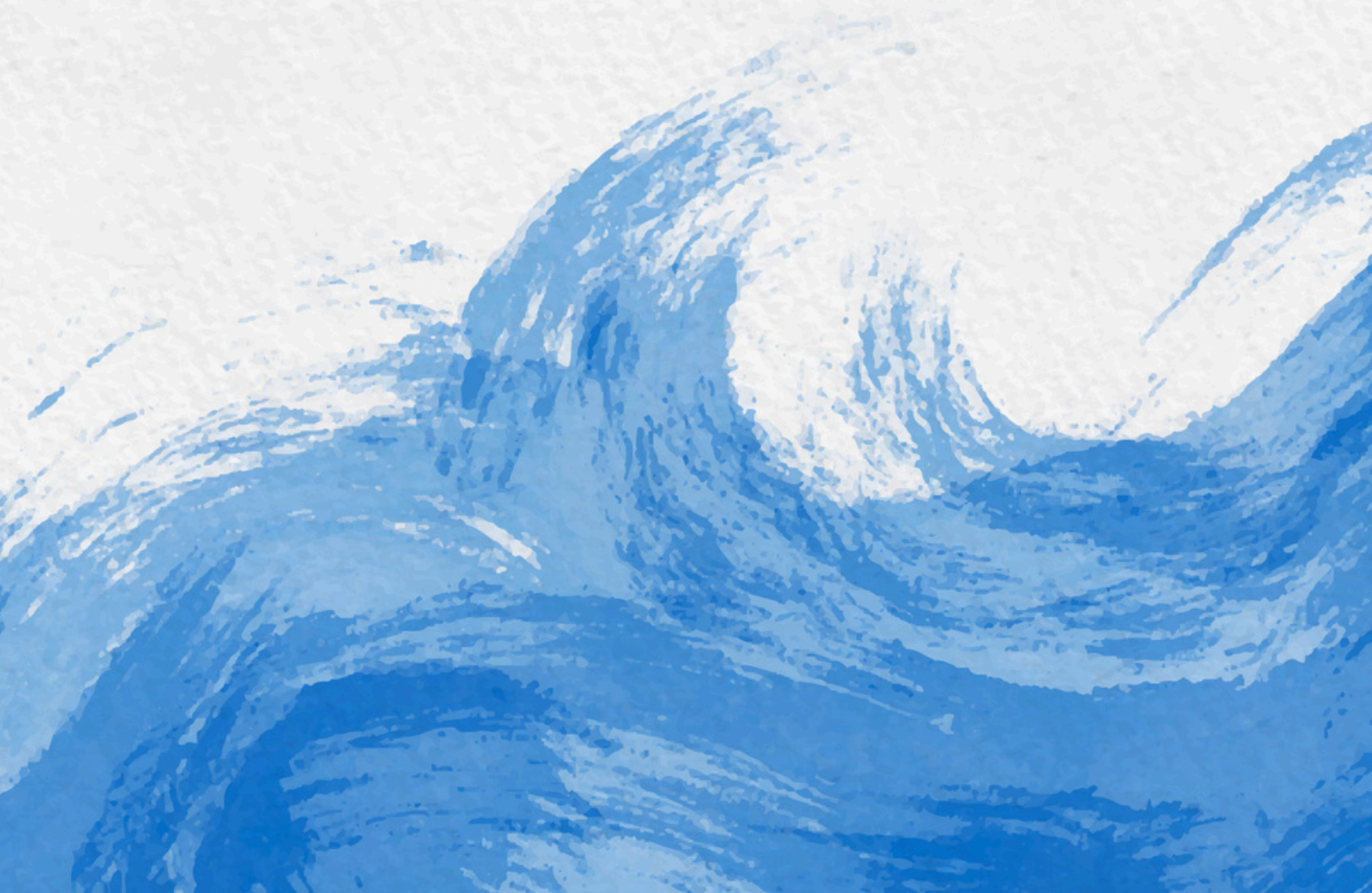
Fried calamari, prawns and anchovies with tempura vegetables and paprika mayonnaise. Golden and light, capturing the simple pleasure of coastal cuisine.

(1, 2, 3, 4, 5, 7, 8, 10, 11, 14, \*)

## **LA TATAKI DI MAIALE 30**

Pork tataki with Annurca apple, brown jus and sautéed curly escarole. Balanced between sweetness and depth, with contrasts that remain structured and harmonious.

(9)



## *Side Dishes*

### **LE PATATE 12**

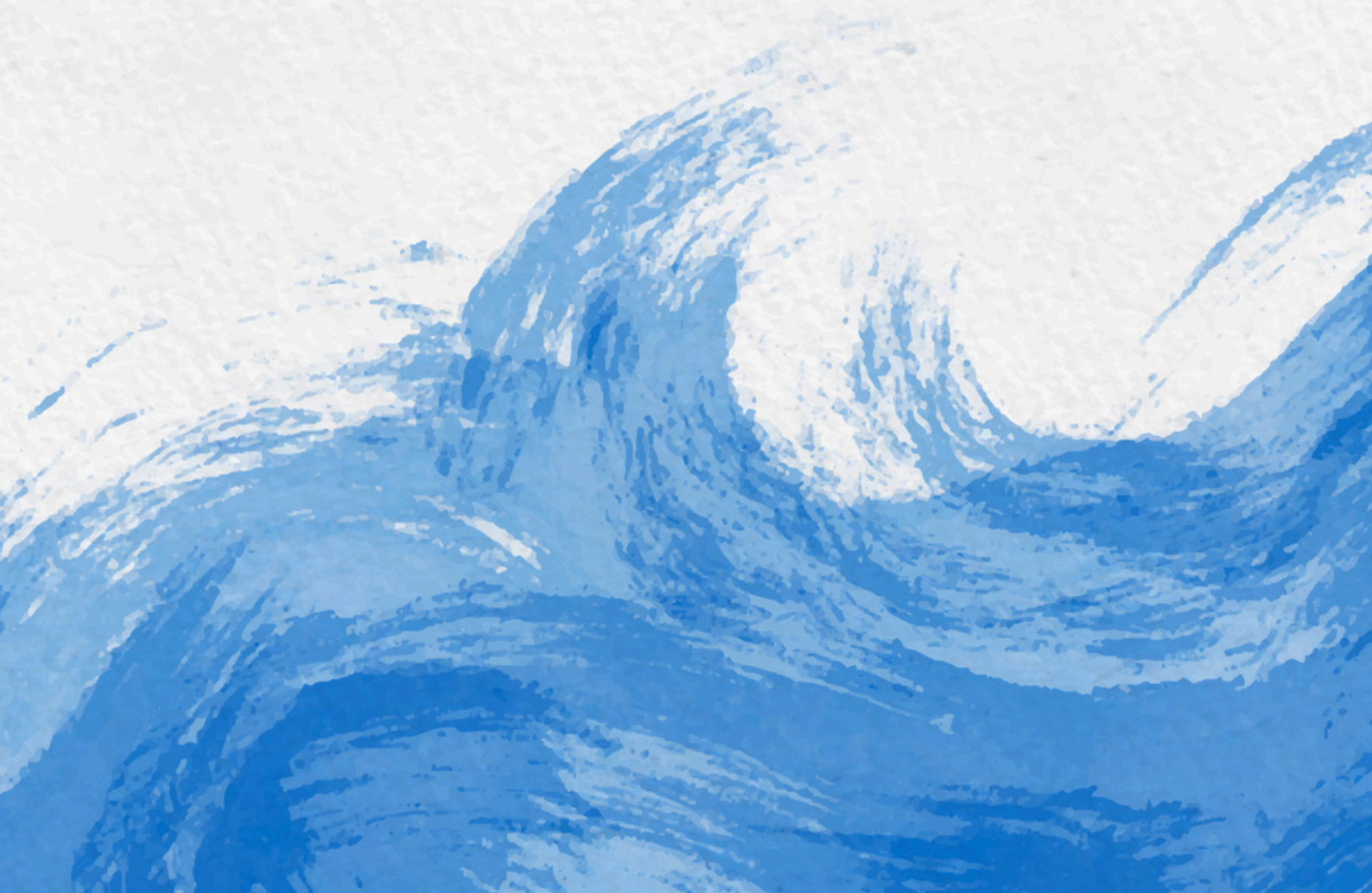
Golden and aromatic, soft inside with a lightly crisp finish. A timeless classic, simple and always satisfying.

### **LA SCAROLA 12**

Escarole with capers and olives, prepared in the Neapolitan style. Balanced between sweetness and salinity, reflecting the most authentic southern flavours.

### **L'INSALATA MISTA 12**

Fresh seasonal greens and vegetables. Light and clean, designed to complement every dish.



# Desserts

## IL TIRAMISÙ 14

A spooned tiramisù with a delicate balance of coffee and cream. Soft and comforting, closing the meal with a timeless note.

(1, 3, 6, 7)

## IL BABÀ 14

Rum-soaked babà served with custard and sour cherries. Rich and aromatic, expressing the generosity of Neapolitan tradition.

(1, 3, 7, \*)

## LA CAPRESE 14

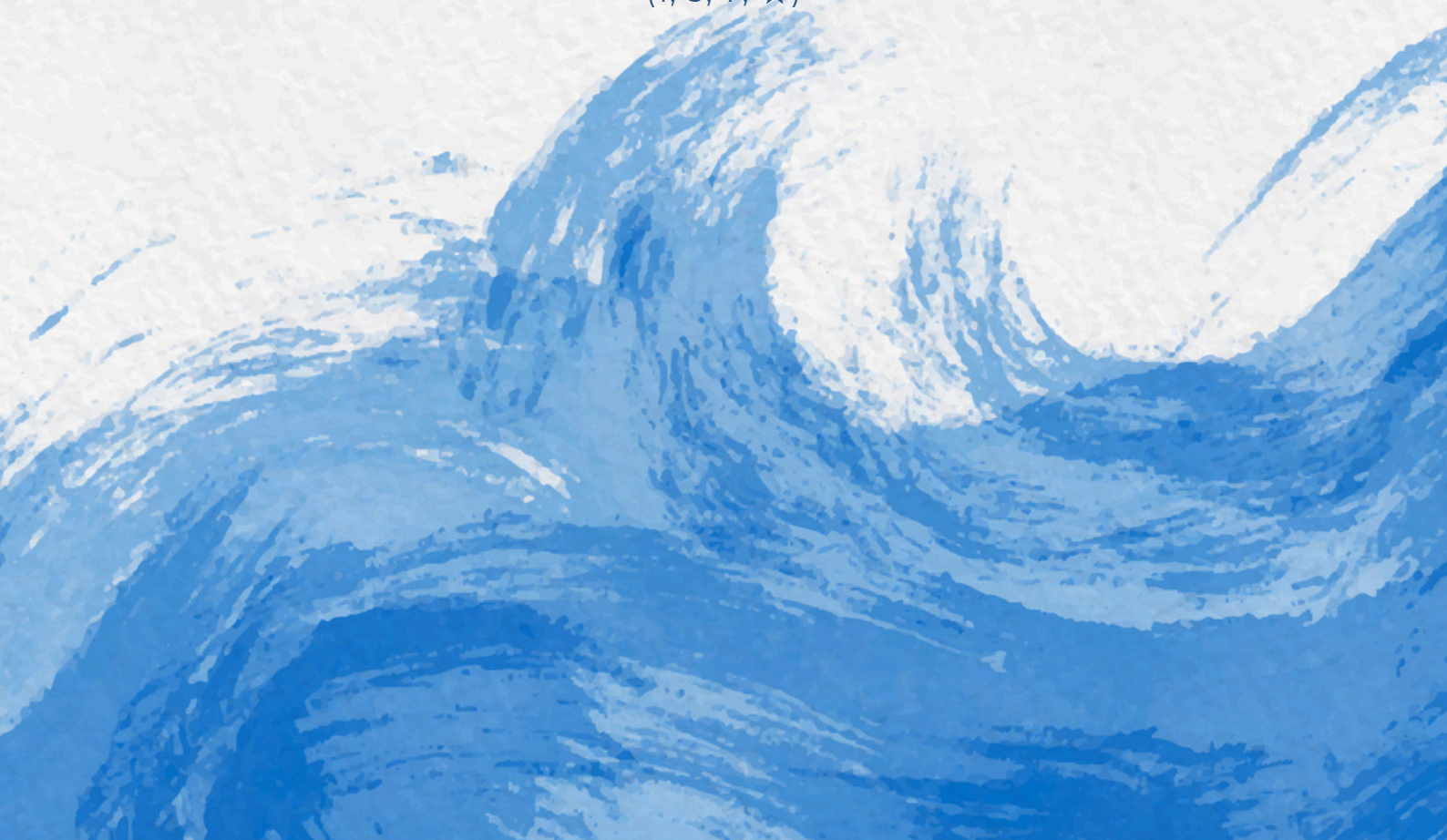
Lemon caprese cake served with berry coulis. Moist and fragrant, with a citrus freshness that lightens the finish.

(3, 8, ★)

## LA PASTIERA 14

A lighter take on pastiera, presented in a deconstructed form. It preserves the classic aromas of tradition with a more refined approach.

(1, 3, 7, ★)



*Questions or special requests? Just ask — we're here to make it delightful.*

*Thank you for choosing Marea. We are honoured to share our table with you!*

**The codes next to the dishes refer to the following allergens:**

- 1** - Gluten • **2** - Crustaceans • **3** - Eggs • **4** - Fish • **5** - Peanuts
- **6** - Soy • **7** - Milk • **8A** - Almonds • **8B** - Hazelnuts • **8C** - Walnuts
- **8D** - Cashews • **8E** - Pecan Nuts • **8F** - Brazil Nuts • **8G** - Pistacchio
- **8H** - Macadamia Nuts • **9** - Celery • **10** - Mustard • **11** - Sesame
- **12** - Sulphites • **13** - Lupin • **14** - Mollusks

\* frozen ingredient.