

MARELLA

APPETIZERS	HOMEMADE PASTA	
ANTIPASTI E INSALATE		
INSALATA DI SPINACI 16 TN D Baby Spinach Salad, Smoked Ricotta, Walnuts, Red Onions	PASTA FATTE A MANO	
INSALATA DI POMODORO TN D 18 Straciatella, Anguillan Tomato, Heirloom Cherry Tomato, Almonds, Basil, EVOO	MEZZELUNE RICOTTA E CAVOLO TN D G 24 Half Moon Pasta stuffed with Ricotta Cheese, Kale, Pistachio, Lemon Nage	
RADICCHIO E FARRO V 18 Grilled Radicchio, Farro, Canellini Beans, Balsamic, EVOO	FUSILLI ALL E MELANZANE D 24 Gluten Free Fusilli Pasta, Pan Seared Eggplant, Fresh Yellow Tomato Sauce, Ricotta Salata	
BURRATA D 18 Arugula, Baby Radish, Passion Fruit, Basil	TAGLIOLINI AL RAGU DI MANZO D G 28 Wagyu Beef Bolognese Sauce, Sweet Onion, Parmesan Cheese	
INSALATA DI ASPARAGI VERDI E CAPPESANTE SF 22 Seared Scallops, Steamed Green Asparagus, Green Beans, Preserved Truffle Dressing	GOMITI POMODORO E BURRATA D G 28 Raw Tomato Coulis, Burrata, Basil, EVOO	
CRUDO	SPAGHETTI CHIATARRA AI GAMBERI SF G 28 Tiger Prawns, Heirloom Tomato, Garlic, EVOO	
TARTARE DI MANZO D 28 Hand-Cut Beef Tartare, Celery, Red Pepper Mayo, Polenta Crisp, Mint	SMALL PLATES & TO SHARE	
CARPACCIO DI TONNO D 28 Yellow Fin Tuna Carpaccio, Watermelon, Mustard Mayo, Micro Herbs	DA DIVIDERE	
	ARANCINI AL PISTACCHIO TN D G 16 Crispy Risotto, Provola, Pistachio	
	BRUSCHETTA D G 16 Parma Ham, Buffalo Mozzarella, Cherry Tomato Concassé, Rocket Leaves, Basil	
	FRITTURA DI PARANZA D G SF 16 Crispy Calamari, Prawns, Scallops, Horseradish Aioli	
	LA SALUMERIA D G 28 Burrata, Confit Tomato, Prosciutto, Genovese Salami	

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SECONDI PIATTI

PESCE

MAHI MAHI GRIGLIATO ^D	40
Grilled Mahi Mahi, Heirloom Baby Carrots, Olive Oil-Whipped Potatoes, Herb Salad	
BRANZINO ALLA PIASTRA ^D	44
Sea Bass A La Plancha, Anguillan Tomato Confit, Potato Cream	
MERLUZZO ALLA PUTTANESCA	44
Roasted Chilean Sea Bass, Tomato Sauce, Olives, Anchovies, Pantelleria Capers, Fresh Herbs	
TONNO SCOTTATO	44
Hot Seared Tuna Loin, White Onion Confit, Roasted Peppers, Citrus Salmoriglio	

CARNE

FILETTO DI MANZO ^D	56
Grilled Beef Tenderloin, Plancha Bitter Greens, Potato Cream, Red Wine Jus	
COTOLETTA DI VITELLO ^D	58
Roasted Veal Rib Chop, Butter Sage Sauce, Green Asparagus, Spring Onion	

SIDES

CAPONATA ^V	12	PANZANELLA ^V	12
Sicilian Eggplant Stewed in Tomato Sauce		Marinated Tomatoes, Basil, Red Onion, Cucumber, Olives, Citrus Olive Oil	
PATATE ^D	12	CAROTE ^V	12
Roasted Charlotte Potatoes, Scented Rosemary		Honey Charred Heirloom Carrots	

All prices are in U.S. dollars exclusive of
15% service & 2% environmental fee.