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MARE MARE

A CELEBRATION OF SOUTHERN ITALY

A journey through the flavours of the sea, tradition, and Italian conviviality, inspired by the coasts of Amalfi, Puglia, and Sicily. Mare Mare celebrates pristine seafood, refined crudo, handmade pasta, extra virgin olive oil, and seasonal ingredients, thoughtfully prepared to honour the timeless flavours and character of Southern Italy.

CRUDI

Raw seafood, simply prepared with Amalfi lemon, extra virgin olive oil

OSTRICHE PERLE DEL DELTA (R) (SF) (DF) (GF) — **40**
Italian oyster N4 (per piece)

TONNO ROSSO (R) (SF) (DF) (GF) — **110**
Bluefin tuna

CAPASANTA (R) (SF) (DF) (GF) — **110**
Hokkaido scallop

RICCIOLA (R) (SF) (DF) (GF) — **80**
Hamachi yellowtail

RICCI DI MARE (R) (SF) (DF) (GF) — **110**
Sea urchin (per piece)

GAMBERO ROSSO DI MAZARA (R) (SF) (DF) (GF) — **60**
Red Mazara prawn (per piece)

GRAN CRUDO DI PESCE (CS) (R) (SF) (DF) (GF) — **295**
Tasting of raw seafood, tartare, carpaccio of the day, Mazara red prawns, oysters

INSALATE

FICHI E CAPRINO (V) (N) (GF) (MU) (LS) — **95**
House-grown Cavolo Nero baby kale, Caprino cheese, wild arugula, balsamic strawberries, fresh figs, caramelized hazelnuts

CAMPAGNA (VG) (GF) (DF) (N) (LS) — **80**
Oxheart tomato, avocado, baby spinach, shaved asparagus, Nocellara olives, pine nuts

CARCIOFI (V) — **95**
Artichoke carpaccio, Parmigiano Reggiano fondue, Amalfi lemon, parsley, mint, fried crispy artichoke

SIGNATURE CRUDI

Signature raw fish

★ **CRUDO DI BRANZINO** — **110**
Wild sea bass, tomato carpaccio, truffle dressing
(R) (SF) (DF) (S) (CS)

★ **RICCIOLA AGLI AGRUMI** — **150**
Yellowtail, citrus dressing, zesty salad, caviar
(R) (SF) (DF) (S)

★ **CRUDO DI TONNO** — **120**
Bluefin tuna with avocado, lemon, Datterino tomato, chilli, olives
(R) (SF) (DF) (GF)

★ Signature (CS) Certified Sustainable (LS) Locally Sourced (A) Alcohol (N) Nuts (DF) Dairy Free (R) Raw
(V) Vegetarian (VG) Vegan (GF) Gluten Free (E) Eggs (SF) Seafood (S) Soy (MU) Mustard (SE) Sesame

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens. Please ask a member of our team for assistance.

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ANTIPASTI

POLPO ALLA GRIGLIA (SF) (N) — 120
Roasted octopus, fregola, basil pesto, 25-year-aged balsamic vinegar

FRITTURA MISTA DI CALAMARI (DF) (E) (SF) (MU) — 130
Fried calamari, shrimp, zucchini, carrot, Amalfi lemon mayo

MAZZANCOLLE (LS) (A) (DF) (GF) — 90
Baked prawns with garlic, chilli, chives, white wine, lemon

★ **FIORI DI ZUCCA RIPIENI** (LS) (SF) — 145
Zucchini flower filled with crab and ricotta, roasted red pepper sauce

★ **PANZEROTTI PUGLIESI** (V) — 95
Deep-fried pizza dough, filled with tomato, mozzarella, spicy diavola sauce

MOZZARELLA DI BUFALA CAMPANA (LS) (GF) (SF) — 190
500g buffalo mozzarella, heirloom tomato carpaccio, Taggiasca olives, anchovies, caper leaves, wild oregano

BURRATA DI FIOR DI LATTE (LS) (GF) (V) — 130
Burrata IGP, mixed tomatoes, Taggiasca olives, basil oil

★ **MELANZANE ALLA PARMIGIANA** (E) (V) — 105
Baked aubergine, Pizzutello tomato salsa, smoked Scamorza cheese, Parmigiano Reggiano, basil

CARPACCIO DI MANZO (LS) (GF) (R) — 130
Beef carpaccio, arugula, Parmigiano Reggiano, lemon, red onion agrodolce, extra virgin olive oil

BRUSCHETTA AL POMODORO (V) — 80
Grilled sourdough bread, garlic oil, cherry tomatoes, stracciatella di burrata, basil, oregano

PASTA & RISOTTI

★ **LINGUINE ALL'ASTICE** (SF) (A) (DF) — 350
Whole lobster, Pizzutello tomato sauce, basil, lemon zest

★ **SPAGHETTI ALLE VONGOLE VERACI** (SF) (A) (DF) — 175
Veraci clams, garlic, chilli, parsley, extra virgin olive oil

RISOTTO AI GAMBERI ROSSI (R) (SF) (A) (GF) — 180
Carnaroli risotto with Sicilian red prawns, cedro lemon zest

★ **FETTUCCINA ALLA NERANO** (SF) (E) — 140
Handmade fettuccine pasta, fried zucchini, calamari, zucchini flowers, basil, Provolone cheese

CAVATELLI AL NERO DI SEPPIA (SF) (E) (A) — 180
Homemade squid-ink cavatelli with chickpeas, cherry tomatoes, mixed seafood sauce

PACCHERI ALLA SORRENTINA (V) — 110
Neapolitan paccheri with five varieties of tomato, Fior di Latte mozzarella, basil, Parmigiano Reggiano

RISOTTO AI FUNGHI E TARTUFO (GF) (V) — 145
Carnaroli risotto with porcini mushrooms, black truffle

SPAGHETTI INTEGRALI AL POMODORO (LS) (V) — 100
Whole-wheat spaghetti with Pizzutello, Datterino tomato sauce, basil, smoked ricotta

MAFALDINE AL RAGÙ (E) — 140
Homemade mafaldine with slow-braised beef ragù, 24-month-aged Parmigiano Reggiano Vacche Rosse

RIGATONI CACIO E PEPE (V) — 165
Shaved truffle, Pecorino Romano DOP cheese, Parmigiano Reggiano, black pepper

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PIZZA

MARGHERITA (LS) (V) — 100
Mozzarella Fior di Latte, San Marzano DOP tomato, basil, extra virgin olive oil

MARGHERITA DEL VESUVIO (LS) (V) — 130
Buffalo mozzarella DOP, preserved Piennolo del Vesuvio DOP cherry tomatoes, extra virgin olive oil

DIAVOLA & NDUJA (LS) (V) — 120
Mozzarella Fior di Latte, San Marzano DOP tomato, spicy beef salami, beef 'nduja, extra virgin olive oil, stracciatella cheese

CAPRICCIOSA DI MARE (SF) (R) (LS) — 125
Mozzarella Fior di Latte, San Marzano DOP tomato, tuna carpaccio, Pantelleria capers, artichoke leaves, frisée salad, anchovies

★ **TARTUFO** (V) (LS) — 145
Mozzarella Fior di Latte, shaved black truffle, arugula, Parmigiano Reggiano

CARNE E MARE

★ **BRANZINO ALLA PUTTANESCA** (CS) (SF) (GF) (DF) — 190
Sea bass fillet, potatoes, cherry tomatoes, Pantelleria capers, black Nocellara olives

ZUPPA DI PESCE (SF) (DF) — 245
Mussels, clams, prawns, sea bass, scallop, octopus, calamari, cooked in a rich seafood soup, bruschetta bread

GALLETTO ALLA DIAVOLA (MU) (A) — 165
Free-range grilled baby chicken, marinated in Mediterranean spicy sauce, crispy potato chips, roasted mixed capsicum

TAGLIATA DI MANZO (GF) (LS) — 320
Wagyu beef striploin M4, arugula, Parmigiano Reggiano, salmoriglio salsa

DA CONDIVIDERE

To share

BISTECCA ALLA GRIGLIA 100g (DF) (LS) (GF) — 95
Grilled grain-fed Australian Angus T-bone steak, served with roasted potatoes, tomato salad, confit garlic

BRANZINO ALL'ACQUA PAZZA (GF) (DF) (SF) (CS) — 495
1kg whole baked sea bass with tomato, capers, olives, artichokes, baby potatoes

CONTORNI

CARCIOFO FRITTO (DF) (V) (MU) (E) — 55
Fried artichoke, sea salt

CIME DI RAPA AGLIO E OLIO (VG) (GF) (DF) — 55
Sautéed wild turnip broccoli, garlic, chilli, olive oil

FUNGHI SALTATI (A) (VG) (GF) (DF) — 55
Sautéed cardoncelli mushrooms, garlic, chilli, rosemary

ASPARAGI ALLA GRIGLIA (V) (GF) — 55
Grilled asparagus, Parmigiano Reggiano fondue

PATATINE CON TARTUFO (V) (GF) (MU) (E) — 65
French fries, Parmigiano Reggiano, truffle mayo

PATATINE FRITTE CLASSICA (VG) (GF) (DF) — 55
French fries

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