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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 Tarbouriech 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 CRUDO

Signature raw fish

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

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

★ 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

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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 — 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 V MU E — 95
Grilled grain-fed Australian Angus T-bone steak,
served with roasted potatoes, tomato salad, confit garlic

BRANZINO ALL'ACQUA PAZZA GF DF — 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

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

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

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

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

PATATINE FRITTE CLASSICA VG GF DF — 55
French fries

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