

# DISCOVERING MARIXX

## OUR OYSTER BAR

A Curated, Seasonal Selection of Oysters  
Accompanied by Our Candied GINGER  
and MIGNONETTE Sauce

- From France, GILLARDEAU n.3 by the piece € 6  
From France, KRYSTALE n.3 by the piece € 6  
From Italy, SANDALIA n.3 by the piece € 6

## OUR APPETIZERS

### CRUNCHY ANCHOVIES € 18

Filled with WILD HERBS

### BRUSCHETTA € 18

Oxheart Tomatoes, Red Onions  
Basil and Red Tuna BOTTARGA  
from Favignana

### “MARIXX FLOW” € 20

Puffed Corn CHIPS  
Pink SHRIMP, AVOCADO from our Garden  
and SALMON Eggs

### “NUVOLA” € 20

long leavened, RED MULLET  
CAPERS from Linosa and Candied LEMON

### “NIGHT CATCH” € 22

Baby CALAMARI  
Lightly Fried in Olive Oil

## YOU'RE IN MY HANDS...\* € 85

A Culinary Adventure  
in Six Courses

## CONDIVISION\*

### PURELY RAW

- SCAMPI by the piece € 12  
RED SHRIMP by the piece € 12  
TUNA in Carpaccio € 20  
ALBACORE in Carpaccio € 20

## RAW 360° € 65

From the Deep Blue SEA

### CALAMARI € 26

Wood Grilled  
with local Baby CARROTS  
and ANCHOVIES from Monterosso  
in a Black Sauce

### “A MENĚSTRINN-A CO-E ÈUVE” € 28

Local WHITEBAIT in a delicate  
Red Snapper CONSOMMÉ  
EGG Stracciatella

### RED SHRIMP € 30

from Sanremo  
scented with Rosmary and COGNAC  
WHITE BEANS from Pigna  
and Baby Spinach from our Garden

### PERFECT ORGANIC EGG € 28

with Spiny Violet ARTICHOKES  
Mullet BOTTARGA from Cabras  
Delicate Béarnaise Sauce

## FIRST COURSES\*

### **TAGLIOLINI 40 YOLKS** € 28

Local RED MULLET  
Fresh Tomatoes, Capers  
Olives and Basil

### **MOUNTAIN POTATO GNOCCHI** € 28

Red Tuna BOTTARGA from Favignana  
Normandy Butter and Crunchy Focaccia

### **TORTELLI** € 28

Stuffed with Spiny ARTICHOKEs from Latte  
and RED SHRIMP from Sanremo  
in a Delicate CONSOMMÉ

### **VEILS**

of Tapioca, Red SHRIMP  
FOIE GRAS and Noisette Butter € 30

### **RAVIOLI** € 26

Stuffed with RABBIT and Local Greens  
with a Rich Brown Sauce

## SECOND COURSES\*

### **NOSTALGIA** € 12 / hg

CATCH of the Day Selected by Riccardo  
and Gently Baked in the OVEN  
in SALT or GRILLED  
Seasonal Vegetables and Taggiasca Olives

### **GRILL** € 34

SEAFOOD Brochette  
Notes of Wild Thyme and Mirto

### **“LA VIE EN ROSE”** € 55

PINK LOBSTER au Gratin  
Hints of BRANDY  
Autumn Salad

### **“GUAZZETTO EXPRESS”** € 45

of Local FISH and SHELLFISH  
PLUM Tomatoes  
and Crispy Rosemary Scented Bread

### **NO FISH!** € 34

Variations of PIGEON  
Roasted Breast, Delicately Fried Thigh  
and Liver Pâté

\* Some of our selected products are blast chilled at negative temperatures to preserve their optimal quality. For allergies / intolerances we ask you to please speak with our personnel in the dining room.

COVER CHARGE 4.00 EUROS

## **SWEET TRAVELS**

**LA VIA DEL SALE** € 15

Creamy Textures  
of HAZELNUT 'TONDA E GENTILE'

**XXMIGLIA PER PROVENCE** € 15

Our Version of LEMON Tart

**XXMIGLIA IN DOLCEACQUA STYLE** € 15

Caramelized CROCETTA with Cognac  
Warm ZABAGLIONE  
Double VANILLA from Madagascar

**THE DARK SIDE OF MARIXX** € 15

Madagascar CHOCOLATE Cake  
Scented with RUM and Bitter ORANGE

**XXMIGLIA TO** € 15

**"LA VALLE DELLE MERAVIGLIE"**

MARRON GLACÉ  
Mountain Milk and Mugo PINE