

DU
CHI
Maris

Menù

Duchi Maris



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RESTAURANT

BAR



MENU

STARTER

Spider crab and carasau bread

€30.00

Allergens: 1, 2, 12

Raw squid tagliatelle* with vegetables

€24.00

Allergens: 14

Smoked swordfish carpaccio*
with green apple and Rosa di Gorizia

€26.00

Allergens: 1, 4, 7

Mazara red prawn Catalan-style*

€33.00

Allergens: 2, 9, 12



MENU

Crispy octopus*
with lime mashed potatoes and burratina cheese
€24.00
Allergens: 14

Chef's selection of hot appetizers of the day
€30.00 per person / min. 2 people
Allergens: 1, 2, 3, 4, 7, 9, 10, 11, 12, 14

MEAT APPETIZER

30-month aged Langhirano prosciutto
with a selection of cheeses
€18.00
Allergens: 7

Angus beef tartare fillet with brioche bread
€24.00
Allergens: 1, 3, 4, 7, 10



MENU

FIRST COURSE

Spaghetti with clams and house-made
sea bass bottarga

€24.00

Allergens: 1, 4, 14

Purple gnocchi with Mazara red prawns in busara style*
with basil sauce

€26.00

Allergens: 1, 3, 7, 9, 12

Fusilloni seafood pasta*

€25.00 per person / min. 2 people

Allergens: 1, 2, 4, 9, 12, 14

Tomato fusi pasta with burratina, basil
and confit tomato sauce

€18.00

Allergens: 1, 7, 9

Gulf fish soup
with thyme and soft polenta

€20.00

Allergens: 1, 4, 9



MENU

MAIN COURSE

Local squid in guazzetto sauce
with yellow corn cake

€22.00

Allergens: 1, 7, 9, 14

Salt-baked scampi*

€9.00 per 100 g

Allergens: 2, 12

When our seafood fritto
meets Rosa di Gorizia*

€26.00

Allergens: 1, 2, 3, 4, 7, 12, 14

Catch of the day

€11.00 per 100 g

Allergens: 4



MENU

MEAT MAIN COURSE

Irish Angus fillet, Chateaubriand style

€35.00 per person / min. 2 people

Allergens: 1, 4, 7, 9, 10

Nebraska Black Angus (USA)

Fiorentina-style steak

€12.00 per 100 g

Allergens: 1, 4, 7, 9, 10

SIDES

Roasted potatoes

€8.00

Allergens: 7

Sicilian-style caponata

€8.00

Allergens: 1, 9

Butter spinach*

€8.00

Allergens: 7

Mixed green salad

€8.00



MENU

DESSERT

Apple strudel

€8.00

Allergens: 1, 3, 7

Tiramisù

€8.00

Allergens: 1, 3, 7

Crème brûlée

€8.00

Allergens: 1, 3, 7

Cover charge €3.00



MENU

ALLERGENS

1. Cereals containing gluten
2. Crustaceans and products made from crustaceans
3. Eggs and products made from eggs
4. Fish and products made from fish
5. Peanuts and products made from peanuts
6. Soy and products made from soy
7. Milk and products made from milk (including lactose)
8. Tree nuts
9. Celery and products made from celery
10. Mustard and products made from mustard
11. Sesame seeds and products made from sesame
12. Sulphur dioxide and sulphites >10mg/kg or >10mg/L
13. Lupin and products made from lupin
14. Molluscs and products made from molluscs

Dishes marked with * are prepared using ingredients that were frozen or deep-frozen at origin. Some fresh animal products, as well as seafood served raw, undergo rapid freezing to ensure quality and safety, in compliance with the HACCP plan and according to EC Regulations 852/2004 and 853/2004.