




*Mareluna*  
CUCINA ITALIANA

*Mareluna is proud to present a modern twist on traditional Italian cooking yet utilizing seasonal, market-driven ingredients and classic recipe, bringing you the best of every Italian region.*

Flatiron District, 46 W 22nd Street, New York, NY 10010

 (212) 933-1929

Mareluna is proud to present a modern twist on traditional Italian cooking yet utilizing seasonal, market-driven ingredients and classic recipes from Marco Britti's Italian-born mother, bringing you the best of every Italian region.

In the shadow of the Empire State Building, Mareluna Flatiron is less than a block from the historic Flatiron Building and iconic Madison Square Park. Take a post-brunch or pre-dinner stroll through the Union Square Greenmarket, peruse the shops and galleries in nearby Chelsea, or pop over to the Highline for a scenic walk towards Hudson Yards or Chelsea Market. A quick train, Citibike, or walk will get you to Madison Square Garden, Penn Station, FIT, and Harold Square.

## Capacity



**Private Room**  
8 people, Seated Only



**Main Dining Room**  
73 Seated ( including Private Room )  
80 standing



**Front Dining Room**  
16 seated and 8 Bar Seats  
40 standing



# Dinner

2 Course:  
**3 apps, 3 entrees**  
Served to Share \$70

3 Course:  
**3 apps, 3 entrees,**  
**2 desserts**  
Served to Share \$80



## Antipasti

**BRUSCHETTA** ..... **Vegan**  
toasted bread, tomato, nut free, dairy free  
garlic, basil, EVOO Allergens: Gluten, Allium

**BURRATA** ..... **Vegetarian**  
imported burrata, nut free, gluten free, allium free  
balsamic redux, Allergens: Allium  
caramelized figs, tre pepe

Add prosciutto di parma +\$7

**PEPATA DI COZZE** ..... **Fish**  
mussels, garlic, parsley, nut free, dairy free  
chili flakes, black pepper, Allergens: Allium, Fish,  
lemon and croutons Gluten – Gluten, can be removed  
toasted bread.

**GRILLED OCTOPUS** +\$10 ..... **Fish**  
with charred tomato dairy free, nut free, gluten free  
salad, half Mediterranean Allergens: Fish, Allium –  
octopus, salmoriglio, Allium, can be removed  
vino rosso reduction garlic cream

**CROCCHETTE DI PARMIGIANA** ..... **Vegetarian**  
slow-roasted eggplant, nut free, allium free  
San Marzano, basil, Allergens: Gluten,  
spuma di parmigiano Dairy, Eggs

**CROCCHETTE DI GAMBERI** ..... **Fish**  
orange cream, spuma di nut free  
broccoli and mint Allergens: Gluten,  
Dairy, fish, nut, egg

**MEATBALLS** ..... **Meat**  
ground beef, tomato sauce, nut free  
spuma di parmigiano Allergens: Gluten,  
Allium, Dairy

**TUNA TARTARE** ..... **Fish**  
avocado cream, citrus nut free, dairy free, gluten  
sauce and toasted free, allium free  
black sesame Allergens: Fish

**FRITTO MISTO** ..... **Fish**  
lightly battered calamari, nut free, dairy free,  
shrimp, lemon, and baby allium free  
zucchini, calabrian chili aioli Allergens: Gluten, Fish

**MARELUNA'S CAESAR** ..... **Vegetarian**  
baby kale, parmesan nut free  
cheese, crostini bread Allergens: Dairy, Eggs,  
Gluten – Gluten, can be removed  
crostini bread

**PEAR SALAD** ..... **Vegetarian**  
frisee, spring mix, pear, allium free, gluten free  
gorgonzola, walnut Allergens: Dairy, Nut –  
Dairy/Nut, can be removed  
cheese/whole nut

**FRIED ARTICHOKE SALAD** ..... **Vegetarian**  
arugula, avocado, nut free, allium free  
pecorino, mint Allergens: Gluten, Dairy – Dairy,  
can be removed pecorino cheese

**INSALATA DI CAMPO** ..... **Vegan**  
spring mix, cherry tomato, nut free, gluten free,  
fennel, carrot, corn dairy free, allium free  
Allergens: no allergens

## Entrees

**OCTOPUS RAGU** ..... **Fish**  
bronze cut black paccheri, dairy free, nut free  
octopus, cherry tomato, Allergens: Gluten,  
garlic, parsley and Allium, fish – Gluten,  
crunchy leeks can switch with gluten  
free pasta

**CACIO E TRE PEPE** ..... **Vegetarian**  
bucatini, tre pepe, nut free, allium free  
pecorino DOP Allergens: Gluten, Dairy – Gluten,  
can switch with gluten free pasta

**POMODORO FRESCO** ..... **Vegan**  
bronze cut spaghetti, datterini nut free, dairy free  
tomato, lemon and basil Allergens: Gluten,  
Allium – Gluten, can  
switch with gluten  
free pasta

Add Burrata +\$7

**WILD BOAR RAGU** ..... **Meat**  
mafaldine, 8 hour braised nut free, dairy free  
boar, juniper, basil Allergens: Gluten, Allium –  
Gluten, can switch with  
gluten free pasta

**VONGOLE** ..... **Fish**  
bronze cut spaghetti, dairy free, nut free  
clams, cherry tomato, Allergens: Gluten,  
parsley and garlic Allium, fish – Gluten,  
can switch with gluten  
free pasta

**CARBONARA** .....  
bronze cut spaghetti, allium free, nut free  
guanciale, pecorino Allergens: Gluten, Dairy, Eggs  
DOP, tres pepes – Gluten, can switch with  
gluten free pasta

**MUSHROOM AL TARTUFO** ..... **Vegetarian**  
stuffed gnocchi, black truffle Allergens: Dairy,  
extract, spinach, pine nuts, Gluten, Allium, Nut –  
aged parmesan Nut, can be removed  
pine nut

**LOBSTER RAGU** ..... **Fish**  
rigatoni, lobster, pressed nut free  
sauce, San Marzano, lobster Allergens: Dairy, Fish,  
crema, basil and squid ink Gluten, Allium –  
bread crumbs Gluten, can switch with  
gluten free pasta

**GRILLED BRANZINO** ..... **Fish**  
crispy fingerlings, roasted nut free, dairy free,  
peppers and salsa d'oro gluten free  
Allergens: Fish, Allium

**FLATIRON STEAK** +\$20 ..... **Meat**  
crispy fingerlings, salsa dairy free, gluten  
verde, duetto of garlic free, nut free  
Allergens: Allium

**TAGLIATA DI TONNO** +\$20 ..... **Fish**  
squid ink bread crumbs nut free, dairy free,  
crusted tuna, arugula, fennel, allium free  
figs and cherry tomato Allergens: Fish, Gluten  
– Gluten, can be  
removed bread crumble

**POLLO AL PEPE VERDE** ..... **Meat**  
chicken, green pepper cream, gluten free, allium  
truffle, crispy fingerlings free, nut free  
Allergens: Dairy,  
Mushroom

## Desserts

**TIRAMISU**  
espresso caramel, mascarpone, 64% cocoa

**PROFITEROLE**  
italian hazelnut praline cream, vanilla gelato,  
sea salt candied almonds, chocolate sauce

**AFFOGATO**  
gelato di vanilla with espresso shot

Selection of Gelati & Sorbetto





# Lunch

2 Course:  
**3 apps, 3 entrees**  
Served to Share \$40

3 Course:  
**3 apps, 3 entrees, 2 desserts**  
Served to Share \$50

## Antipasti

- GRILLED FOCACCIA** ..... **Vegetarian**  
roasted garlic purée,  
oil, pepper, balsamic,  
arrabiata sauce  
*nut free, dairy free*  
*Allergens: Gluten, Allium*
- BRUSCHETTA** ..... **Vegan**  
toasted bread, tomato,  
garlic, basil, EVOO  
*nut free, dairy free*  
*Allergens: Gluten, Allium*
- BURRATA** ..... **Vegetarian**  
imported burrata,  
balsamic redux,  
caramelized figs, tre pepe  
*nut free, gluten free,*  
*allium free*  
*Allergens: Dairy*
- PEPATA DI COZZE** ..... **Fish**  
mussels, garlic, parsley,  
chili flakes, black pepper,  
lemon and croutons  
*nut free, dairy free*  
*Allergens: Allium, Fish,*  
*Gluten – Gluten, can be*  
*removed toasted bread*
- GRILLED OCTOPUS** +\$10 ..... **Fish**  
with charred tomato  
salad; half Mediterranean  
octopus, salmoriglio,  
vino rosso reduction  
*dairy free, nut free, gluten free*  
*Allergens: Fish, Allium –*  
*Allium, can be removed*  
*garlic cream*
- CROCCHETTE DI PARMIGIANA** ..... **Vegetarian**  
slow-roasted eggplant,  
San Marzano, basil,  
spuma di parmigiano  
*nut free, allium free*  
*Allergens: Gluten,*  
*Dairy, Eggs*

Add prosciutto di parma +\$7

- CROCCHETTE DI GAMBERI** ..... **Fish**  
orange cream, spuma  
di broccoli and mint  
*nut free*  
*Allergens: Gluten,*  
*Dairy, fish, nut, egg*
- MEATBALLS** ..... **Meat**  
ground beef, tomato sauce,  
spuma di parmigiano  
*nut free*  
*Allergens: Gluten,*  
*Allium, Dairy*
- TUNA TARTARE** ..... **Fish**  
avocado cream, citrus  
sauce and toasted  
black sesame  
*nut free, dairy free, gluten*  
*free, allium free*  
*Allergens: Fish*
- FRITTO MISTO** ..... **Fish**  
lightly battered calamari,  
shrimp, lemon, and baby  
zucchini, calabrian chili aioli  
*nut free, dairy free,*  
*allium free*  
*Allergens: Gluten, Fish*
- MARELUNA'S CAESAR** ..... **Vegetarian**  
baby kale, parmesan  
cheese, crostini bread  
*nut free*  
*Allergens: Dairy, Eggs,*  
*Gluten – Gluten, can be*  
*removed crostini bread*
- PEAR SALAD** ..... **Vegetarian**  
frisee, spring mix, pear,  
gorgonzola, walnut  
*allium free, gluten free*  
*Allergens: Dairy, Nut –*  
*Dairy/Nut, can be removed*  
*cheese/whole nut*
- FRIED ARTICHOKE SALAD** ..... **Vegetarian**  
arugula, avocado,  
pecorino, mint  
*nut free, allium free*  
*Allergens: Gluten, Dairy – Dairy,*  
*can be removed pecorino cheese*
- INSALATA DI CAMPO** ..... **Vegan**  
spring mix, cherry tomato,  
fennel, carrot, corn  
*nut free, gluten free,*  
*dairy free, allium free*  
*Allergens: no allergens*

## Entrees

- CAPRI** ..... **Vegetarian**  
fresh mozzarella, tomato,  
basil, olive oil  
*nut free, allium free*  
*Allergens: Dairy, Gluten*
- BOLOGNA** ..... **Meat**  
burrata, mortadella,  
artichoke, pistachio  
*allium free*  
*Allergens: Dairy, Gluten, Nut –*  
*Dairy, can be removed burrata*
- PARMA** ..... **Meat**  
fresh mozzarella, crudo  
di parma, rucola, tomato  
*nut free, allium free*  
*Allergens: Dairy, Gluten –*  
*Dairy, can be removed*  
*fresh mozzarella*
- ORTOLANO** ..... **Vegetarian**  
burrata, eggplant, zucchini,  
bell peppers, basil  
*nut free, allium free*  
*Allergens: Dairy, Gluten*  
*– Dairy, can be*  
*removed burrata*
- POMODORO** ..... **Vegan**  
spaghetti, tomato sauce  
*nut free, dairy free*  
*Allergens: Gluten,*  
*Allium – Gluten, can*  
*switch with gluten free*  
*pasta*
- CACIO E tre PEPE** ..... **Vegetarian**  
bucatini, pecorino  
dop, tre pepe  
*nut free, allium free*  
*Allergens: Gluten, Dairy – Gluten,*  
*can switch with gluten free pasta*

- LASAGNA** ..... **Meat**  
ground beef, meat sauce,  
onions, carrots, celery,  
béchamel sauce  
*Allergens: Dairy,*  
*Gluten, Allium, Nut*

- BOLOGNESE** ..... **Meat**  
pappardelle, meat sauce,  
onions, carrots, celery  
*nut free*  
*Allergens: Dairy, Gluten,*  
*Allium – Gluten, can switch*  
*with gluten free pasta*
- COZZE** ..... **Fish**  
spaghetti, mussels,  
garlic, cherry tomatoes,  
parsley and white wine  
*nut free, dairy free*  
*Allergens: Allium, Fish,*  
*Gluten – Gluten, can be*  
*removed toasted bread*
- PORCINI MUSHROOMS** ..... **Vegetarian**  
fettuccine, porcini  
mushroom sauce,  
parmesan  
*nut free*  
*Allergens: Dairy, Gluten,*  
*Allium – Gluten, can switch*  
*with gluten free pasta*

## Desserts

- TIRAMISU**  
espresso caramel, mascarpone, 64% cocoa
- PROFITEROLE**  
italian hazelnut praline cream, vanilla gelato,  
sea salt candied almonds, chocolate sauce
- AFFOGATO**  
gelato di vanilla with espresso shot
- SELECTION OF GELATI & SORBETTO**

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Please inform your server of any food allergies. | A gratuity of 20% for parties of eight or larger is suggested.

# Brunch

2 Course:

**3 apps, 3 entrees**

Served to Share \$50

3 Course:

**3 apps, 3 entrees, 2 desserts**

Served to Share \$60

## Antipasti

**GRILLED FOCACCIA** ..... **Vegetarian**  
roasted garlic purée, oil, pepper, balsamic, arrabiata sauce  
*nut free, dairy free*  
*Allergens: Gluten, Allium*

**BRUSCHETTA** ..... **Vegan**  
toasted bread, tomato, garlic, basil, EVOO  
*nut free, dairy free*  
*Allergens: Gluten, Allium*

**BURRATA** ..... **Vegetarian**  
imported burrata, balsamic redux, caramelized figs, tre pepe  
*nut free, gluten free, allium free*  
*Allergens: Dairy*

Add prosciutto di parma +\$7

**PEPATA DI COZZE** ..... **Fish**  
mussels, garlic, parsley, chili flakes, black pepper, lemon and croutons  
*nut free, dairy free*  
*Allergens: Allium, Fish, Gluten – Gluten, can be removed*  
*toasted bread*

**GRILLED OCTOPUS** +\$10 ..... **Fish**  
with charred tomato salad, half Mediterranean octopus, salmoriglio, vino rosso reduction  
*dairy free, nut free, gluten free*  
*Allergens: Fish, Allium – Allium, can be removed*  
*garlic cream*

**CROCCHETTE DI PARMIGIANA** ..... **Vegetarian**  
slow-roasted eggplant, San Marzano, basil, spuma di parmigiano  
*nut free, allium free*  
*Allergens: Gluten, Dairy, Eggs*

**CROCCHETTE DI GAMBERI** ..... **Fish**  
orange cream, spuma di broccoli and mint  
*nut free*  
*Allergens: Gluten, Dairy, fish, nut, egg*



**MEATBALLS** ..... **Meat**  
ground beef, tomato sauce, spuma di parmigiano  
*nut free*  
*Allergens: Gluten, Allium, Dairy*

**TUNA TARTARE** ..... **Fish**  
avocado cream, citrus sauce and toasted black sesame  
*nut free, dairy free, gluten free, allium free*  
*Allergens: Fish*

**FRITTO MISTO** ..... **Fish**  
lightly battered calamari, shrimp, lemon, and baby zucchini, calabrian chili aioli  
*nut free, dairy free, allium free*  
*Allergens: Gluten, Fish*

**MARELUNA'S CAESAR** ..... **Vegetarian**  
baby kale, parmesan cheese, crostini bread  
*nut free*  
*Allergens: Dairy, Eggs, Gluten – Gluten, can be removed*  
*crostini bread*

**PEAR SALAD** ..... **Vegetarian**  
frisee, spring mix, pear, gorgonzola, walnut  
*allium free, gluten free*  
*Allergens: Dairy, Nut – Dairy/Nut, can be removed*  
*cheese/whole nut*

**FRIED ARTICHOKE SALAD** ..... **Vegetarian**  
arugula, avocado, pecorino, mint  
*nut free, allium free*  
*Allergens: Gluten, Dairy – Dairy, can be removed*  
*pecorino cheese*

**INSALATA DI CAMPO** ..... **Vegan**  
spring mix, cherry tomato, fennel, carrot, corn  
*nut free, gluten free, dairy free, allium free*  
*Allergens: no allergens*



## Entrees

**CAPRI** ..... **Vegetarian**  
fresh mozzarella, tomato, basil, olive oil  
*nut free, allium free*  
*Allergens: Dairy, Gluten*

**BOLOGNA** ..... **Meat**  
burrata, mortadella, artichoke, pistachio  
*allium free*  
*Allergens: Dairy, Gluten, Nut – Dairy, can be removed*  
*burrata*

**PARMA** ..... **Meat**  
fresh mozzarella, crudo di parma, rucola, tomato  
*nut free, allium free*  
*Allergens: Dairy, Gluten – Dairy, can be removed*  
*fresh mozzarella*

**ORTOLANO** ..... **Vegetarian**  
burrata, eggplant, zucchini, bell peppers, basil  
*nut free, allium free*  
*Allergens: Dairy, Gluten – Dairy, can be removed*  
*burrata*

**POMODORO** ..... **Vegan**  
spaghetti, tomato sauce  
*nut free, dairy free*  
*Allergens: Gluten, Allium – Gluten, can switch with*  
*gluten free pasta*

Add meatballs +\$5

**CACIO E TRE PEPE** ..... **Vegetarian**  
bucatini, pecorino dop, tre pepe  
*nut free, allium free*  
*Allergens: Gluten, Dairy – Gluten, can switch with*  
*gluten free pasta*

**LASAGNA** ..... **Meat**  
ground beef, meat sauce, onions, carrots, celery, béchamel sauce  
*Allergens: Dairy, Gluten, Allium, Nut*

**BOLOGNESE** ..... **Meat**  
pappardelle, meat sauce, onions, carrots, celery  
*nut free*  
*Allergens: Dairy, Gluten, Allium – Gluten, can switch with*  
*gluten free pasta*

**COZZE** ..... **Fish**  
spaghetti, mussels, garlic, cherry tomatoes, parsley and white wine  
*nut free, dairy free*  
*Allergens: Allium, Fish, Gluten – Gluten, can be removed*  
*toasted bread*

**PORCINI MUSHROOMS** ..... **Vegetarian**  
fettuccine, porcini mushroom sauce, parmesan  
*nut free*  
*Allergens: Dairy, Gluten, Allium – Gluten, can switch with*  
*gluten free pasta*

## Desserts

**TIRAMISU**  
espresso caramel, mascarpone, 64% cocoa

**PROFITEROLE**  
italian hazelnut praline cream, vanilla gelato, sea salt candied almonds, chocolate sauce

**AFFOGATO**  
gelato di vanilla with espresso shot

**SELECTION OF GELATI & SORBETTO**



## PASSED HORS D'OEUVRES OR STATIONARY PLATTERS

Option 1 – Select 5 - \$30/hour/pers | Option 2 – Select 7 - \$35/hour/pers

### BRUSCHETTA

toasted bread, tomato, garlic, basil, EVOO

**Vegan**  
nut free, dairy free  
Allergens: Gluten, Allium

### BURRATA BRUSCHETTA

imported burrata, balsamic redux, caramelized figs, tre pepe

**Vegetarian**  
nut free, gluten free, allium free  
Allergens: Dairy

### GRILLED OCTOPUS +\$10

with charred tomato salad; half Mediterranean octopus, salmoriglio, vino rosso reduction

**Fish**  
dairy free, nut free, gluten free  
Allergens: Fish, Allium – Allium, can be removed  
garlic cream

### CROCCHETTE DI PARMIGIANA

slow-roasted eggplant, San Marzano, basil, spuma di parmigiano

**Vegetarian**  
nut free, allium free  
Allergens: Gluten, Dairy, Eggs

### CROCCHETTE DI GAMBERI

orange cream, spuma di broccoli and mint

**Fish**  
nut free  
Allergens: Gluten, Dairy, fish, nut, egg

### MEATBALLS

ground beef, tomato sauce, spuma di parmigiano

**Meat**  
nut free  
Allergens: Gluten, Allium, Dairy

### TUNA TARTARE

avocado cream, citrus sauce and toasted black sesame

**Fish**  
nut free, dairy free, gluten free, allium free  
Allergens: Fish

### OCTOPUS RAGU

bronze cut black paccheri, octopus, cherry tomato, garlic, parsley and crunchy leeks

**Fish**  
dairy free, nut free  
Allergens: Gluten, Allium, fish – Gluten, can switch with gluten free pasta

### CACIO E TRE PEPE

bucatini, tre pepe, pecorino DOP

**Vegetarian**  
nut free, allium free  
Allergens: Gluten, Dairy – Gluten, can switch with gluten free pasta

### POMODORO FRESCO

bronze cut spaghetti, datterini tomato, lemon and basil

**Vegan**  
nut free, dairy free  
Allergens: Gluten, Allium – Gluten, can switch with gluten free pasta

### WILD BOAR RAGU

mafaldine, 8 hour braised boar, juniper, basil

**Meat**  
nut free, dairy free  
Allergens: Gluten, Allium – Gluten, can switch with gluten free pasta

### MUSHROOM AL TARTUFO

stuffed gnocchi, black truffle extract, spinach, pine nuts, aged parmesan

**Vegetarian**  
Allergens: Dairy, Gluten, Allium, Nut – Nut, can be removed  
pine nut

### LOBSTER RAGU +\$10

rigatoni, lobster, pressed sauce, San Marzano, lobster crema, basil and squid ink bread crumbs

**Fish**  
nut free  
Allergens: Dairy, Fish, Gluten, Allium – Gluten, can switch with gluten free pasta

### TAGLIATA DI TONNO +\$10

squid ink bread crumbs crusted tuna, arugula, fennel, figs and cherry tomato

**Fish**  
nut free, dairy free, allium free  
Allergens: Fish, Gluten – Gluten, can be removed bread crumble

## Desserts

### TIRAMISU

espresso caramel, mascarpone, 64% cocoa

### PROFITEROLE

italian hazelnut praline cream, vanilla gelato, sea salt candied almonds, chocolate sauce

## BEVERAGE PACKAGES

### OPTION 1:

WINE & BEER ONLY \$30/HOUR/PERS

### OPTION 2:

OPTION 1 & HOUSE LIQUOR \$35/HOUR/PERS

### OPTION 3:

Option 2 & Selected Premium Liquor \$40/hour/pers

