




*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





## Entrees

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

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

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

**ORTOLANO** ..... **Vegetarian**  
burrata, eggplant, zucchini, nut free, allium free  
bell peppers, basil 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 nut free, allium free  
dop, tre pepe Allergens: Gluten, Dairy – Gluten, can switch with gluten free pasta

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

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

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

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

## 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, nut free, dairy free  
oil, pepper, balsamic, Allergens: Gluten, Allium  
arrabiata sauce

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

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

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 nut free  
di 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



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

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

**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 nut free  
sauce, spuma di *Allergens: Gluten,*  
parmigiano *Allium, Dairy*

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

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

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

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

**LOBSTER RAGU** +\$10 ..... *Fish*  
rigatoni, lobster, pressed nut free  
sauce, San Marzano, *Allergens: Dairy, Fish,*  
lobster crema, basil and *Gluten, Allium –*  
squid ink bread crumbs *Gluten, can switch with*  
*gluten free pasta*

**TAGLIATA DI TONNO** +\$10 ..... *Fish*  
squid ink bread crumbs nut free, dairy free,  
crusted tuna, arugula, allium free  
fennel, figs and cherry *Allergens: Fish, Gluten*  
tomato *– 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