

Gourmet Pinse: tasty, crunchy and perfect to share		
MARGHERITA		10 €
BURRATA & ACCIUGHE ALLA GENOVESE		14 €
STRACCIATELLA WITH GENOA PESTO, CHERRY TOMATOES, CANTABRIAN ANCHOVIES		
BUFALINA		15 €
BUFFALO MOZZARELLA, PARMA HAM AND PACHINO CHERRY TOMATOES		
ZIBELLO DOP		18 €
CULATELLO DI ZIBELLO RAW HAM AND SMOKED SCAMORZA CHEESE		

Our Salads, a fresh and light option		
BARLEY AND SPELT SALAD		21 €
CUTTLEFISH, CHERRY TOMATOES, AVOCADO AND SALMORIGLIO		
MARINA		20 €
SUCRINE SALAD, SHRIMP, AVOCADO, ROASTED CORN, PLANTAIN CHIPS, PARMESAN, RANCH DRESSING		

Desserts, sweet temptations		
DARK CHOCOLATE-TIRAMISU		8 €
MILLEFOGLIE WITH MASCARPONE CREAM AND STRAWBERRIES		8 €
CHOCOLATE CAKE WITH VANILLA ICE-CREAM		8 €
CHEESECAKE WITH BERRIES		8 €
“LINGUA DI GATTO” FLAT COOKIES WITH CREAM AND BERRIES		8 €



The pleasure of tasting, the beauty of the lake:  
Your emotion.

We are delighted to welcome you at Marina Food & Drinks, a space designed to experience Lake Garda in a relaxing environment, to feel just like at home.

Our menu follows the rhythm of the seasons, combining traditional Italian flavours with international proposals, rigorously crafted by the Chef’s care and passion, using only selected, high quality raw materials.

Welcome on board!

For a delicious begin, our Starters		First Courses, a tradition that evolves	
FRIED PORCINI MUSHROOMS BERNESE SAUCE	17 €	SPAGHETTI FELICETTI WITH SHRIMPS DRIED TOMATOES AND HERB-SCENTED BREAD	18 €
SALMON AND TUNA CEVICHE	20 €	LINGUINE WITH FLAVOURS OF THE SEA SHRIMPS, PRAWNS, SQUID AND CUTTLEFISH	19 €
CHIANINA TARTARE VALTENESI BLACK TRUFFLE	24 €	BIGOLI WITH LEMONS OF LAKE GARDA WITH FORMAGGELLA DI TREMOSINE CHEESE	16 €
FRIED “GNOCCO FRITTO” & CULATELLO DI ZIBELLO FORMAGGELLA DI TREMOSINE CHEESE AND FRUIT MUSTARD	19 €	TAGLIOLINI WITH PORCINI MUSHROOMS	19 €
STEAMED SEAFOOD CUTTLEFISH, SHRIMPS, OCTOPUS AND PRAWNS ON MASHED POTATOES WITH SALMORIGLIO SAUCE	19 €	SAFFRON RISOTTO GOAT CHEESE AND MILANESE-STYLE VEAL OSSOBUCO (MIN. 2 PEOPLE)	23 €
Sea Crudité		For our Main Courses, the best ingredients from Sea and Land	
FISH CRUDITÉ PLATE 2 RED PRAWNS, 2 SHRIMPS, 1 KING PRAWN, SALMON AND TUNA TARTARE, SEA BASS AND SCALLOP CARPACCIO, SERVED WITH PONZU SAUCE AND WAKAME SEAWEED	45 €	IL FRITTO FRIED SQUID, SHRIMP AND VEGETABLES WITH THE CHEF'S SAUCES	23 €
A special Oriental touch		GRILLED SCALLOPS WRAPPED IN CRISPY BACON WITH JERUSALEM ARTICHOKE CREAM	25 €
		GRILLED SALMON GLAZED WITH TERIYAKI SAUCE SAUTÉED VEGETABLES	19 €
		MARINA BURGER* OF BLACK ANGUS ABERDEEN 200g BACON, CRISPY ONION, SUCRINE SALAD, TOMATOES, CHEDDAR AND CHEF'S PINK SAUCE WITH LIME-SCENTED DIPPERS POTATOES * VEGETARIAN OPTION AVAILABLE	24 €
		CUBEROLL OF PRUSSIAN BEEF CHARDS, PORCINI MUSHROOMS AND BLACK GARLIC SAUCE	33 €
GRILLED CHICKEN SKEWERS “YAKITORI” JASMINE RICE AND SAUTÉED JULIENNE VEGETABLES	18 €	TUNA CUTLET PEA CREAM, BEETROOT MAYONNAISE AND DRIED TAGGIASCA OLIVES	26 €
THAI SOUP PANANG CURRY, VEGETABLES AND ROASTED PEANUTS	16 €		
• WITH CHICKEN	18 €		
• WITH PRAWNS	21 €		
SUGGESTED SIDE DISH: COCONUT JASMINE RICE	6 €		