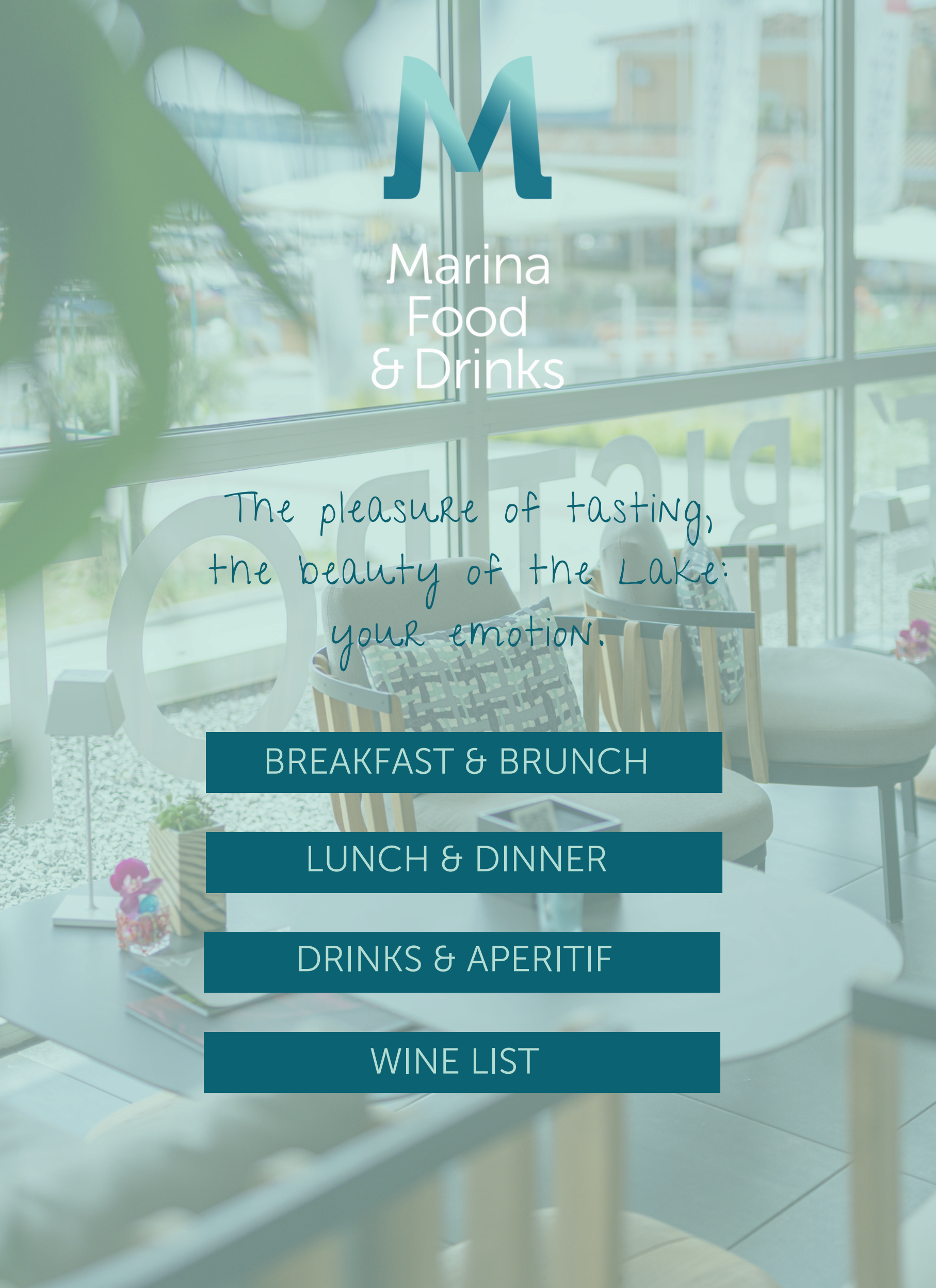




M

Marina Food & Drinks

The pleasure of tasting,
the beauty of the Lake:
your emotion.

BREAKFAST & BRUNCH

LUNCH & DINNER

DRINKS & APERITIF

WINE LIST



Marina
Food
& Drinks

BREAKFAST & BRUNCH

"To start the day I choose a coffee,
to continue it, a smile."
(Stephen Littleword)





Marina Food & Drinks

Coffee Bar

COFFEE

ESPRESSO 1,5€

GINSENG 2€

BARLEY 2€

CAPPUCCINO

CLASSIC 2€

BARLEY, GINSENG, SOY 2,5€

LATTE MACCHIATO 2,5€

TEAS TEAS & HERBAL TEAS 4,5€

CAFFÈ SHAKERATO 4€

CAFFÈ SHAKERATO 5€

ALCOHOLIC

HOT CHOCOLATE 4€

Sweet proposals

BRIOCHE (saturday & sunday)

CLASSIC (EMPTY AND STUFFED) 1,7€

TRECCINA WITH WALNUTS 2€

YOGHURT

MUESLI 4€

STRAWBERRIES 5€

PANCAKE

BERRIES 9€

MAPLE SYRUP 6€

NUTELLA 6€

Savoury proposals

SCRAMBLED EGGS WITH BACON 7€

SUNNY-SIDE UP EGG 7€
TOASTED BREAD

AVOCADO TOAST 12€
TOASTED BREAD, SMOKED SALMON,
SUNNY-SIDE UP EGG, AVOCADO

CROQUE MONSIEUR 8€
BAKED TOAST WITH HAM, CHEESE
AND BÉCHAMEL SAUCE SERVED WITH
TARTAR SAUCE

CROQUE MADAME 9€
BAKED TOAST WITH HAM, CHEESE,
BÉCHAMEL SAUCE AND SUNNY-SIDE-UP
EGG SERVED WITH TARTAR SAUCE

CLASSIC TOAST 5€
HAM AND FONTINA CHEESE

PARMA HAM AND BUTTER 11€

PANCAKE 10€
SMOKED SALMON
GREEK YOGURT

Cold-pressed Juices

FRESH JUICE 4€

ORANGE

CLASSIC 6€

ORANGE, CARROT, LEMON

GREEN 6€

FENNEL, LIME, APPLE

DETOX 6€

APPLE, GINGER, PINEAPPLE

YOUR JUICE 7€

UPON YOUR CHOICE

Soft Drinks

LURISIA MINERAL WATER

33 CL 2€

75 CL 3,5€

FRUIT JUICES 4€

SODAS & SOFT DRINKS 4€



Marina
Food
& Drinks

A hand holding a white plate with a gourmet dish of spaghetti topped with a cheese and herb sauce.

LUNCH & DINNER

"A good meal is very conducive to conversation.
One cannot think well, love well, sleep well,
if one has not dined well."

(Virginia Woolf)



Marina Food & Drinks

Oriental specials

PAD THAI 19€
SHRIMP, VEGETABLES,
TAMARIND SAUCE AND PEANUTS

VIETNAMESE SALAD 19€
NOODLES, SAUTÉED CHICKEN, PRAWNS
A LA PLANCHA, FRESH VEGETABLES,
VIETNAMESE BASIL AND SAUCE

**GRILLED CHICKEN
SKEWERS "YAKITORI"** 18€
JAVA RICE AND PAPAYA GIARDINIERA

THAI-SUPPE 16€
CURRY, VEGETABLES AND PEANUTS
• WITH CHICKEN 18€
• WITH PRAWNS 21€

Sea Crudité

FISH CRUDITÉ PLATE 45€

Salads

CAESAR 16€
VALERIAN SALAD, CHICKEN,
PARMESAN SHAVINGS, BACON,
CHERRY TOMATOES,
CROUTONS, CAESAR SAUCE

MARINA 20€
SUCRINE SALAD, SHRIMP,
AVOCADO, ROASTED CORN,
PLANTAIN CHIPS, PARMESAN,
RANCH DRESSING

NIÇOISE 17€
VALERIAN, TUNA, BOILED EGGS,
CHERRY TOMATOES, ANCHOVIES,
OLIVES, BOILED POTATOES

CAPRESE 15€
BUFFALO MOZZARELLA,
TOMATOES

Starters

VEGAN MILLEFEUILLE 16€
VEGETABLES AND TRICOLOR PACHINO SAUCE

TUNA TARTARE 18€

FASSONA PIEMONTESE TARTARE 18€
EGG YOLK AND CROUTONS

CULATELLO & BURRATA 18€
GIARDINIERA

STEAMED SEAFOOD 16€
CUTTLEFISH, SHRIMPS, OCTOPUS AND PRAWNS
ON MASHED POTATOES
WITH SALMORIGLIO SAUCE

First Courses

SPAGHETTI WITH SHRIMPS 18€
DRIED TOMATOES AND HERB-SCENTED BREAD

CALAMARATA WITH SEAFOOD 19€

SPAGHETTI WITH LEMONS OF LAKE GARDA 16€

TAGLIOLINI WITH LAKE'S WHITEFISH 19€

LINGUINE WITH CLAMS 21€

LAKE'S CARBONARA SPAGHETTI 19€

Main Courses

FRITTO MISTO 23€
FRIED SQUID, SHRIMPS AND VEGETABLES

SEA BASS ALL'ISOLANA 24€

GRILLED SALMON 19€

MARINA BURGER* OF BLACK ANGUS 24€
*VEGETARIAN OPTION AVAILABLE

PRUSSIAN BEEF CUBEROLL 30€
BAKED POTATOES

TUNA TATAKI 25€

Our Gourmet Pinse

MARGHERITA 10€
TOMATO
MOZZARELLA
OREGANO

BURRATA & ACCIUGHE 14€
ALLA GENOVESE
CANTABRIAN ANCHOVIES
STRACCIATELLA WITH PESTO
CONFIT CHERRY TOMATOES

BUFALINA 15€
BUFFALO MOZZARELLA
PARMA HAM
CHERRY TOMATOES

ZIBELLO DOP 18€
CULATELLO DI ZIBELLO RAW HAM
SMOKED SCAMORZA CHEESE

Our Desserts

CHOCOLATE-TIRAMISU 8€

MANGO MERINGUE PIE 9€

CHOCOLATE CAKE 8€
CREAM ICE-CREAM

CHEESECAKE 8€
BERRIES

LINGUA DI GATTO 8€
FLAT COOKIES WITH
CREAM AND BERRIES

A hand holding a metal skewer with a lemon slice, positioned over a glass of red cocktail with ice. The background is a blurred bar setting with green bokeh lights.

M

Marina
Food
& Drinks

DRINKS & APERITIF

The aperitif is the time for happiness.



Marina Food & Drinks

Wine by the glass

SPARKLING

COSTARIPA BRUT ROSÉ 7€
LAGO DI GARDA

CONTADI CASTALDI BRUT 6€
FRANCIACORTA

ANDREOLA PROSECCO 5€
VALDOBBIADENE

WHITE

MONTONALE MONTUNAL 6€
LUGANA, LAGO DI GARDA

CÀ DEI FRATI BROLETTINO 7€
LUGANA, LAGO DI GARDA

CORTE SERMANA CROMALGO 5€
LUGANA, LAGO DI GARDA

ROSÉ

COSTARIPA ROSAMARA 5€
LAGO DI GARDA

I ROSSI

SERGIO DELAI MOGRÌ 5€
GROPPELLO, LAGO DI GARDA

ALESSANDRO BONI 7€
VALPOLICELLA RIPASSO

SWEET

ALESSANDRO BONI RECIOTO 10€
VALPOLICELLA

FENILI 8€
TPASSITO

DONNAFUGATA MOSCATO 6€
PANTELLERIA

OUR AMERICANO

BERTO 7€

NEGRONI 8€

BOLOGNESE 8€

FOLETTO 9€

SPRITZ 6€

HUGO 6€

NON-ALCOHOLIC APERITIF 6€

GIN TONIC da 8€ a 15€

MOSCOW MULE 10€

TASSONI ZEN 6€

PIMM'S CUP N. 1 8€

POMODORO CONDITO 5€

MOJITO 10€

CAIPIRINHA - CAIPIROSKA 10€

GIN FIZZ 10€

BLOODY MARY 10€

WHISKY/AMARETTO SOUR 10€

LONG ISLAND 10€

I Soft Drinks

LURISIA WATER

33 CL 2€

75 CL 3,5€

FRUIT JUICES 4€

SODA 4€

Spirits

RUM JAMAICA XO 7€
MEZAN

RUM SOLERA 21 8€
LA HECHICERA

RUM SOLERA 23 10€
ZACAPA

BARBADOS RUM 6€
DOORLY'S

ISLAND BLENDED MALT 8€
SCOTCH WHISKY
MOSSBURN WHISKY

WHISKY COFFEY GRAIN 10€
NIKKA

HATOSAKY JAPANESE 8€
WHISKY
KAIKYO DISTILLERY

MEZCAL 8€
NUESTRA SOLEDAD

BOURBON KENTUCKY 7€
STRAIGHT
KNOB KREEK

TEXAS SINGLE MALT 8€
WHISKY
BALCONES

COGNAC 8€
ASSEMBLAGE N.1
LEYRAT

GRAPPA OF 8€
AMARONE BARRIQUE
BONOLLO

GRAPPA INVECCHIATA 8€
DI NEBBIOLO
DISTILLERIE QUAGLIA

TINTURA STOMATICA 5€
FOLETTO HERITAGE

AMARO PROIBITO 5€
FOLETTO HERITAGE

A blurred background image of a restaurant interior. In the foreground, a bottle of Ferrari wine is visible, with the label 'FERRARI' and 'PERLE' clearly legible. The background shows green plants and a glass chandelier, creating a bokeh effect.

M

Marina
Food
& Drinks

WINE LIST

To taste all the beauty
of the surrounding area.



Marina Food & Drinks

Champagne

- LAURANT-PERRIER BRUT LA CUVÉE 82€
- LAURANT-PERRIER BRUT CUVÉE ROSÉ 120€
- LAURANT-PERRIER CUVÉE GRAND SIECLE N° 24 240€
- CHARLES HEIDSIECK BRUT RÉSERVE 84€
- CHARLES HEIDSIECK BLANC DE BLANCS 120€
- LECLAPART BRUT GRAND CRU 60€
- PHILIPPONAT ROYALE RÉSERVE NON DOSÉE 80€
- LOUIS ROEDERER BRU PREMIER 90€
- HENRIET-BAZIN BLANC DE BLANCS PREMIER CRU 72€
- HENRIET-BAZIN BLANC DE NOIR GRAND CRU 74€
- HENRIET-BAZIN BRUT ROSÉ GRAND CRU 80€
- HENRIET-BAZIN PREMIER CRU MILLESIME 94€
BLANC DE BLANCS MARIE-AMÉLIE
- HENRIET-BAZIN PREMIER CRU NATURE 82€
GASTON & LOUISE
- SAINT-CHAMANT BLANC DE BLANCS 98€
- ANDRÉ BROCHOT BRUT CUVÉE 75€
- HUBERT SOREAU BRUT LE CLOS L'ABBE 120€

Sparkling

- COSTARIPA BRUT CREANT 39€
LAGO DI GARDA
- COSTARIPA BRUT ROSÉ 41€
LAGO DI GARDA
- COSTARIPA GRANDE ANNATA BRUT 64€
LAGO DI GARDA
- ANDREOLA PROSECCO SUPERIORE 28€
VALDOBBIADENE
- BELLAVISTA ALMA BRUT 52€
FRANCIACORTA
- BELLAVISTA ALMA NON DOSATO 56€
FRANCIACORTA
- BELLAVISTA TEATRO ALLA SCALA 64€
FRANCIACORTA
- CONTADI CASTALDI BRUT 38€
FRANCIACORTA
- CONTADI CASTALDI SATÈN 44€
FRANCIACORTA
- SOLOUVA BRUT 39€
FRANCIACORTA
- FERRARI BRUT PERLÉ 56€
TRENTO
- FERRARI RISERVA LUNELLI 95€
TRENTO

Rosé

- COMINCIOLI DIAMANTE 39€
LAGO DI GARDA
- COSTARIPA ROSAMARA 29€
LAGO DI GARDA
- COSTARIPA MOLMENTI 49€
LAGO DI GARDA



Marina Food & Drinks

White

MONTONALE LUGANA MONTUNAL 28€
LAGO DI GARDA

OTTELLA UGANA LE CREETE 34€
LAGO DI GARDA

CÀ DEI FRATI LUGANA BROLETTINO 32€
LAGO DI GARDA

COSTARIPA LUGANA PIEVECROCE 27€
LAGO DI GARDA

CORTE SERMANA LUGANA CROMALGO 26€
LAGO DI GARDA

TENUTA GARLIDER PINOT GRIGIO 38€
ALTO ADIGE

TENUTA GARLIDER GEWÜRZTRAMINER 42€
ALTO ADIGE

TENUTA GARLIDER SYLVANER 36€
ALTO ADIGE

TENUTA GARLIDER GRÜNER VELTLINER 38€
ALTO ADIGE

RONCO DEI TASSI RIBOLLA GIALLA 34€
FRIULI-VENEZIA GIULIA

RONCO DEI TASSI SAUVIGNON 32€
FRIULI-VENEZIA GIULIA

RONCO DEI TASSI FOSARIN 36€
FRIULI-VENEZIA GIULIA

BOFFA ROERO ARNEIS 28€
PIEMONTE

CHABLIS DOMAINE CHEVILLON 55€
FRANCIA

DOMAINE GÉRARD FIOU SANCERRE 48€
FRANCIA

GÉRARD BERTRAND ORANGE GOLD 39€
FRANCIA

SYBILLE KUNTZ RIESLING 45€
GERMANIA

RIESLING, WEINGUT SCHMITT 46€
GERMANIA

BIANCO CONCORI 35€
TOSCANA

Red

ALESSANDRO BONI RIPASSO 36€
VALPOLICELLA

ALESSANDRO BONI 1042 CORVINA IGT 30€
VALPOLICELLA

ALESSANDRO BONI AMARONE 60€
VALPOLICELLA

VIGNA DORATA CURTEFRANCA ROSSO 26€
CAZZAGO SAN MARTINO

AR.PE.PE GRUMELLO RISERVA 88€
LOMBARDIA

BOFFA LANGHE NEBBIOLO 36€
PIEMONTE

BOFFA BARBARESCO 45€
PIEMONTE

TENUTA GARLIDER PINOT NERO 46€
TRENTINO

CHIANTI CLASSICO BIO MONTEROTONDO 30€
TOSCANA

BIONDI SANTI BRUNELLO DI MONTALCINO 180€
TOSCANA

FATTORIA DEL PINO 69€
BRUNELLO DI MONTALCINO
TOSCANA

TENUTA DEL PRIORE COL DEL MONDO 36€
KERRIAS RISERVA
ABRUZZO

DOMAINE CHEVILLON-CHEZEAUX 45€
BOURGOGNE LES MALADIERS
FRANCIA

Dessert

ALESSANDRO BONI RECIOTO 40€
VALPOLICELLA

PASSITO FENILI 35€
VALEGGIO SUL MINCIO

MOSCATO DI PANTELLERIA 35€
PANTELLERIA

Allergens

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. CEREALS CONTAINING GLUTEN, NAMELY: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT OR THEIR HYBRIDISED STRAINS, AND PRODUCTS THEREOF;
2. CRUSTACEANS AND PRODUCTS THEREOF;
3. EGGS AND PRODUCTS THEREOF;
4. FISH AND PRODUCTS THEREOF;
5. PEANUTS AND PRODUCTS THEREOF;
6. SOYBEANS AND PRODUCTS THEREOF;
7. MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE);
8. NUTS, NAMELY: ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS
9. CELERY AND PRODUCTS THEREOF;
10. MUSTARD AND PRODUCTS THEREOF;
11. SESAME SEEDS AND PRODUCTS THEREOF;
12. SULPHUR DIOXIDE AND SULPHITES;
13. LUPIN AND PRODUCTS THEREOF;
14. MOLLUSCS AND PRODUCTS THEREOF.

FOR FURTHER INFORMATION PLEASE ASK OUR STAFF.