

Side Dishes

MIXED SALAD	7 €
FRIES ⁽¹⁾ OR BAKED POTATOES	7 €
TOMATOES AND ONIONS	7 €
SAUTÉED VEGETABLE JULIENNE	7 €
JASMINE RICE	7 €

Desserts, our sweet temptations

TIRAMISÙ ^(1,3,7)	7 €
WARM CHOCOLATE FONDANT WITH FIORDILATTE ICE CREAM ^(1,3,7)	7 €
WARM PISTACHIO SOUFFLÉ ^(1,3,7,8)	8 €
PANNA COTTA WITH FILIPINO UBE ⁽⁷⁾	7 €
DECONSTRUCTED MILLE-FEUILLE WITH MASCARPONE AND STRAWBERRIES ^(1,3,7)	7 €
CHILLED WILD BERRY SOUP	8 €

Allergen table

The numbers next to each dish refer to the allergens listed below, in accordance with EU Regulation 1169/2011.

1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) 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 (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)
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



Marina
Food
& Drinks

The experience of taste, the beauty of the lake:
your emotion.

We are happy to welcome you to Marina Food & Drinks,
a space designed to experience Lake Garda in a comfortable and relaxing setting, where
you feel right at home.

Our menu follows the rhythm of the seasons, combining the flavours of Italian tradition with
international dishes, prepared with the care and passion of our Chef, using only selected,
high-quality ingredients.

Welcome aboard!

For a delicious start, our Starters

STEAMED SEAFOOD ^(2,4,7,9,14)	19 €
CUTTLEFISH, PRAWNS, OCTOPUS AND LANGOUSTINE ON SAFFRON POTATO PURÉE WITH SALMORIGLIO SAUCE	
BLACK ANGUS TARTARE ⁽⁷⁾	18 €
ROBIOLA CHEESE FONDUE WITH VALTENESI BLACK TRUFFLE	
CULATELLO DI ZIBELLO ^(1,10)	18 €
FRIED GNOCCO WITH SPICY FRUIT MOSTARDA	
VIETNAMESE SPRING ROLLS “GOI CUON” ^(1,2,3,5,6,8,9)	17 €
VEGETABLE AND PRAWN ROLLS SERVED COLD WITH PEANUT SAUCE	

First Courses, tradition that evolves

MEZZI PACCHERI WITH PRAWNS ^(1,2)	18 €
CONFIT CHERRY TOMATOES, BABY SPINACH AND SCENTED BREAD	
SPAGHETTI WITH GARDA LEMONS ^(1,7)	16 €
FORMAGGELLA CHEESE FROM TREMOSINE	
LINGUINE WITH CLAMS AND BOTTARGA ^(1,4,14)	21 €
TAGLIATELLE WITH SEASONAL PORCINI MUSHROOMS ^(1,3,7)	18 €
PAD THAI WITH PRAWNS ^(2,3,5,6,9)	19 €
SCRAMBLED EGGS, PRAWNS, VEGETABLES, TAMARIND SAUCE AND PEANUTS	
THAI SOUP ^(2,5,8)	18 €
CHICKEN OR PRAWNS, VEGETABLES, ROASTED PEANUTS AND PANANG CURRY	
<i>suggested pairing: coconut Jasmine rice 7 €</i>	

For our Main Courses, the finest ingredients from sea and land

IL FRITTO ^(1,2,7,14)	24 €
FRIED CALAMARI, PRAWNS AND VEGETABLES WITH THE CHEF'S SAUCES	
GRIDDLED SALMON GLAZED WITH TERIYAKI SAUCE ^(1,4,6)	20 €
SAUTÉED JULIENNE VEGETABLES	
MEDITERRANEAN-STYLE SEA BREAM ⁽⁴⁾	26 €
STEAM-BAKED WITH TOMATO, OLIVES, CAPERS AND POTATOES	
MARINA BEEF BURGER* 150g ^(1,3,7)	22 €
BACON, CHEDDAR, CRISPY ONION, LETTUCE, TOMATOES AND KEWPIE MAYO	
SERVED WITH SIDEWINDER FRIES	
<i>* A VEGETARIAN OPTION IS AVAILABLE</i>	
GRILLED BLACK ANGUS SIRLOIN ⁽³⁾	25 €
BAKED POTATOES AND BÉARNAISE SAUCE	
BEEF CHEEKS ^(1,7,9,12)	24 €
SLOW-COOKED WITH SAFFRON PURÉE	

Cold Dishes and Salads

CAESAR ^(1,3,7,9)	17 €
VALERIAN SALAD, CHICKEN, GRANA SHAVINGS, BACON, CHERRY TOMATOES, CROUTONS, CAESAR DRESSING	
GREEK ⁽⁷⁾	16 €
VALERIAN SALAD, TOMATOES, RED ONIONS, CUCUMBER, OLIVES AND FETA	
MARINA ^(2,3,7,9)	20 €
SALAD, PRAWNS, AVOCADO, TOASTED CORN, PLANTAIN CHIPS, GRANA SHAVINGS, RANCH DRESSING	
VIETNAMESE SALAD ^(1,2,4,5,6,8,9)	20 €
RICE NOODLES, SAUTÉED CHICKEN, GRIDDLED PRAWNS, FRESH VEGETABLES, VIETNAMESE BASIL AND ITS SAUCE	
POKE BOWL* ^(1,3,4,6,9,11)	19 €
JASMINE RICE, EDAMAME, CARROTS, ZUCCHINI, CABBAGE, WAKAME SEAWEED, BLACK SESAME SEEDS, TERIYAKI SAUCE, JAPANESE MAYO, SRIRACHA SAUCE, KATSUOBUSHI AND SMOKED SALMON	
<i>*A VEGAN OPTION IS AVAILABLE ^(1,5,6,8,9)</i>	