

Our Salads and cold dishes

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| CAESAR SALAD, CHICKEN, PARMESAN, BACON, TOMATOES, CROUTONS, CAESAR SAUCE | 17 € |
| NIÇOISE SALAD, TUNA, BOILED EGGS, CHERRY TOMATOES, ANCHOVIES, OLIVES, BOILED POTATOES | 16 € |
| MARINA SALAD, SHRIMP, AVOCADO, ROASTED CORN, PLANTAIN CHIPS, PARMESAN, RANCH DRESSING | 20 € |
| VIETNAMESE SALAD RICE NOODLES, SAUTÉED CHICKEN, PRAWNS A LA PLANCHA, FRESH VEGETABLES, VIETNAMESE BASIL AND SAUCE | 20 € |
| CAPRESE TOMATO ANDE MOZZARELLA DI BUFALA CAMPANA DOP | 16 € |
| PARMA HAM 24 MONTHS & MELON | 17 € |
| POKE BOWL* JASMINE RICE, EDAMAME, CARROTS, ZUCCHINI, CABBAGE, WAKAME SEAWEED, BLACK SESAME SEEDS, TERIYAKI SAUCE, JAPANESE MAYO, SRIRACHA SAUCE, KATSUOBUSHI AND SMOKED SALMON | 19 € |

* VEGAN OPTION AVAILABLE (WITH TOFU)

Desserts, sweet temptations

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| TIRAMISÙ | 7 € |
| CHOCOLATE CAKE WITH FIORDILATTE ICE-CREAM | 7 € |
| MILLEFOGLIE WITH MASCARPONE AND STRAWBERRIES | 7 € |
| PANNA COTTA WITH RASPBERRIES PULP | 7 € |
| PISTACHIO SOUFFLÉ | 8 € |
| PANDAN CHEESECAKE | 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

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| STEAMED SEAFOOD CUTTLEFISH, SHRIMPS, OCTOPUS AND PRAWNS ON MASHED POTATOES WITH SALMORIGLIO SAUCE | 19 € |
| TUNA TARTARE AVOCADO | 18 € |
| BLACK ANGUS TARTARE BLACK GARLIC MAYONNAISE AND ALTAMURA BREAD CROUTON | 18 € |
| CULATELLO DI ZIBELLO RAW HAM GIARDINIERA AND CROUTONS | 18 € |

First Courses, a tradition that evolves

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| PACCHERI WITH SHRIMPS DRIED TOMATOES AND HERB-SCENTED BREAD | 18 € |
| SPAGHETTI WITH SEAFOOD | 19 € |
| LINGUINE WITH CLAMS AND BOTTARGA | 21 € |
| POTATO GNOCCHI ALLA BOLOGNESE | 17 € |
| MEZZI PACCHERI ALL'AMATRICIANA GUANCIALE FROM NORCIA | 18 € |
| PACCHERI WITH TRILOGY OF PACHINO TOMATOES BURRATA | 17 € |
| PAD THAI WITH SHRIMPS SCRAMBLED EGGS, VEGETABLES, TAMARIND SAUCE AND PEANUTS | 19 € |

For our Main Courses, the best ingredients from Sea and Land

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| IL FRITTO FRIED SQUID, SHRIMP AND VEGETABLES WITH THE CHEF'S SAUCES | 24 € |
| GRILLED SALMON GLAZED WITH TERIYAKI SAUCE SAUTÉED VEGETABLES | 20 € |
| TUNA TATAKI GIARDINIERA AND MATSUHISA SAUCE | 24 € |
| MARINA BURGER* BEEF (150G), BACON, CHEDDAR, CRISPY ONION, SALAD, TOMATOES AND MAYO KEWPIE SERVED WITH SIDEWINDERS FRENCH FRIES <i>* VEGETARIAN OPTION AVAILABLE</i> | 22 € |
| GRILLED BLACK ANGUS TAGLIATA BAKED POTATOES AND BERNESE SAUCE | 25 € |
| STEAMED SEA BASS IN A KATAIFI CRUST CAULIFLOWER CREAM AND BEETROOT EXTRACT | 26 € |

Side dishes

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| MIXED SALAD | 7 € |
| FRENCH FRIES OR BAKED POTATOES | 7 € |
| TOMATOES & ONION | 7 € |
| VEGETABLES CHOP SUEY | 7 € |
| JASMINE RICE | 6 € |