Gourmet Pinse: tasty, crunchy and perfect to share

MARGHERITA	10 €
BURRATA & ACCIUGHE ALLA GENOVESE STRACCIATELLA WITH GENOA PESTO, CHERRY TOMATOES, CANTABRIAN ANCHOVIES	14 €
BUFALINA BUFFALO MOZZARELLA, PARMA HAM AND PACHINO CHERRY TOMATOES	15 €
ZIBELLO DOP CULATELLO DI ZIBELLO RAW HAM AND SMOKED SCAMORZA CHEESE	18 €

Our Salads, a fresh and light option

BARLEY AND SPELT SALAD CUTTLEFISH, CHERRY TOMATOES, AVOCADO AND SALMORIGLIO	21 €
MARINA SUCRINE SALAD, SHRIMP, AVOCADO, ROASTED CORN, PLANTAIN CHIPS, PARMESAN, RANCH DRESSING	20 €

Desserts, sweet temptations

CHOCOLATE CAKE WITH VANILLA ICE-CREAM	8 €
CRÈME BRÛLÉE	8 €
CHEESECAKE WITH BERRIES	8 €
PASTRY TARTLET WITH CUSTARD CREAM AND STRAWBERRIES	8 €

Marina Food & Drinks

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!

PLEASE INFORM US OF ANY INTOLERANCES
OR ALLERGIES AT THE TIME OF ORDERING

For a delicious begin, our Starters

ENGLISH-STYLE ROAST BEEF — 18 €
CAPOLINI SALAD WITH PARMESAN SHAVINGS AND WALNUTS

TROPEA ONION TARTE TATIN — 17 €
ROBIOLA CHEESE FONDUE WITH PORT REDUCTION

FRIED "GNOCCO FRITTO" & CULATELLO DI ZIBELLO — 19 €
FORMAGGELLA DI TREMOSINE CHEESE AND FRUIT MUSTARD

STEAMED SEAFOOD — 19 €
CUTTLEFISH, SHRIMPS, OCTOPUS AND PRAWNS ON MASHED POTATOES
WITH SALMORIGLIO SAUCE

A special Oriental touch

PAD THAI WITH SHRIMPS — 19 €
VEGETABLES, TAMARIND SAUCE AND PEANUTS

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

GRILLED CHICKEN SKEWERS BBQ — 18 €
JASMINE RICE AND SAUTÉED JULIENNE VEGETABLES

THAI SOUP — 16 €
PANANG CURRY, VEGETABLES AND ROASTED PEANUTS

- WITH CHICKEN — 18 €
- WITH PRAWNS — 21 €

SUGGESTED SIDE DISH: COCONUT JASMINE RICE — 6 €

First Courses, a tradition that evolves

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

TRILOGY OF "MALFATTI" (TRADITIONAL DUMPLINGS FROM BRESCIA) — 17 €
MELTED BUTTER AND SAGE

BIGOLI WITH LEMONS OF LAKE GARDA — 16 €
WITH FORMAGGELLA DI TREMOSINE CHEESE

TAGLIOLINI WITH WILD BOAR SALMÌ — 19 €

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

IL FRITTO — 23 €
FRIED SQUID, SHRIMP AND VEGETABLES WITH THE CHEF'S SAUCES

GRILLED SALMON GLAZED WITH TERIYAKI SAUCE — 19 €
SAUTÉED VEGETABLES

MARINA BURGER* OF BLACK ANGUS ABERDEEN 200g — 24 €
BACON, CRISPY ONION, SUCRINE SALAD, TOMATOES, CHEDDAR AND CHEF'S PINK SAUCE
WITH LIME-SCENTED DIPPERS POTATOES
** VEGETARIAN OPTION AVAILABLE*

LOCAL COTECHINO (TRADITIONAL PORK SAUSAGE) — 22 €
MASHED PUMPKIN WITH SPINACH AND LENTILS

SLOW-COOKED BEEF CHEEK — 25 €
SAFFRON MASHED POTATOES

COVER AND SERVICE 3 €