

# Marina Trattoria

## MENU



### SALADS

#### Caprese € 13,00

With buffalo mozzarella, cherry tomatoes and basil pesto  
Allergens: 7, 8

#### Verde € 12,00

With chevre cheese, red and green curly lettuce, lamb's lettuce (valerian), baby spinach, buttered cassius and forest fruits vinaigrette  
Allergens: 7, 8, 12

#### Prosciutto € 15,00

With prosciutto San Daniele DOP, red and green curly lettuce, lamb's lettuce (valerian), baby spinach, walnuts dried figs, parmesan flakes and dressing of balsamic vinegar with fig  
Allergens: 7, 8, 12, 13

### STARTERS

#### Handmade-bread bruschetta € 9,00

With tomato tartare, fresh basil, garlic, extra virgin olive oil and "flower of salt"  
Allergens: 1

#### Arancini with truffle € 10,00

Stuffed with gorgonzola cheese, smoked pork belly and tomato cream with thyme  
Allergens: 1, 3, 7

#### Sauteed mushrooms € 13,00

With grilled smoked pork belly, thyme and vodka reduction  
Allergens: 1, 2

#### Veal fillet carpaccio € 20,00

With parmesan flakes, wild rocket leaves and tomato powder  
Allergens: 7, 12

### RISOTTI

#### Grilled butternut squash risotto € 16,00

With crispy prosciutto San Daniele DOP, sage, parmesan flakes and olive oil infused with aromatic herbs  
Allergens: 7

#### Risotto alla Milanese € 18,00

With chicken fillet, parmesan flakes, dried mushrooms and saffron  
Allergens: 7

#### Purple Gnocchi Peru € 17,00

Purple potato gnocchi with creamy gorgonzola cheese sauce, walnuts and chives  
Allergens: 1, 7, 8

### PASTA

#### Napolitana € 12,00

Spaghetti with handmade tomato sauce from "San Marziano" cherry tomatoes and fresh basil  
Allergens: 1, 3, 7

#### All'Amatriciana € 15,00

Linguine with tomato sauce, smoked pork belly, onion, chili pepper and fresh aromatic herbs  
Allergens: 1, 3, 7

#### Con Gamberi € 22,00

Tagliatelle with shrimps, cherry tomatoes, capers, spicy red pepper, garlic and olive oil infused with parsley  
Allergens: 1, 2, 3, 7

#### Al Pesto di pomodori secchi € 22,00

Tortelli pasta stuffed with mozzarella cheese, handmade sundried tomato pesto and roasted pine nuts  
Allergens: 1, 3, 7, 8

#### Ai funghi porcini € 17,00

Bauletti pasta with tallegio cheese, mascarpone cream, chives and truffle oil  
Allergens: 1, 3, 7

#### Carbonara € 16,00

Spaghetti with egg cream, guanciale and parmesan flakes  
Allergens: 1, 3, 7, 8

## PIZZAS

### Margherita € 13,00

With tomato sauce, mozzarella, parmesan cheese and fresh basil

Allergens: 1, 7

### Prosciutto € 19,00

With tomato sauce, prosciutto, mozzarella, parmesan flakes, baby rocket and olive oil infused with basil

Allergens: 1, 7

### Funghi e tartufo € 15,00

With white sauce, assorted mushrooms, mozzarella, parmesan, rocket and truffle oil

Allergens: 1, 7

### Peperoni € 16,00

With tomato sauce, spicy Italian salami, mozzarella and parmesan

Allergens: 1, 7

### Gorgonzola € 18,00

With tomato sauce, gorgonzola cheese, mozzarella, parmesan, dried figs walnuts and baby spinach

Allergens: 1, 7, 8

### Pinsa Mediterranea € 18,00

With tomato sauce, feta cheese, mozzarella, cherry tomatoes, olives, onion, bell peppers and oregano

Allergens: 1, 7

### “Peinirli” € 13,00

Open-faced boat pie with Gouda cheese, mozzarella, bacon and egg

Allergens: 1, 3, 7

## DESSERTS

### Tiramisu € 10,00

With mascarpone cream and arabica espresso

Allergens: 1, 3, 7

### Cannoli € 11,00

Filled with vanilla cream, pistachio and chocolate ganache

Allergens: 1, 3, 7, 8

### Panna cotta € 9,00

With mango, lemon biscuit and tropical fruits

Allergens: 7

### Seasonal fruits platter € 10,00

Assorted freshly cut seasonal fruits

Allergens: -

### Cheese platter € 18,00

With parmesan, pecorino, gorgonzola, breadsticks, dried fruits, fig and apple chutneys

Allergens: 1, 7

### Ice cream & sorbet € 3,00 per scoop

Ice-cream of your choice (stracciatella, moka, cheesecake, mango sorbet)

Allergens: 1, 3, 7, 8

### Allergens:

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1. Cereals containing gluten 2. Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products 3. Eggs and products based on eggs 4. Fish and products based on fish 5. Groundnuts (peanuts) and products based on peanuts 6. Soybeans and products based on soy 7. Milk and products based on milk 8. Nuts (e.g. almonds, hazelnuts, walnuts, cashews, etc.) 9. Celery and products based on celery 10. Mustard and products based on mustard προϊόντα με 11. Sesame seeds and products based on sesame seeds 12. Sulphur dioxide (SO2) and sulphites 13. Lupine and products based on lupin 14. Mollusks and products based on mollusks

#### NOTICE:

In case the customer is allergic to any product and he is not aware of the ingredients of the product, he is kindly asked to contact the Manager in charge of the restaurant or the Chef.

The restaurant/bar is legally required to present complaint/comment forms in a special box next to the exit.

Prices include all taxes.

The restaurant/bar is legally required to issue receipts in retail trade.

Consumer is not obliged to pay If the notice of payment has not been received (receipt – invoice).

Persons under 18 years of age are prohibited from consuming alcoholic beverages.