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## 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€

LA VIA DEL TÈ FIRENZE

CAFFÈ SHAKERATO 4€

HOT CHOCOLATE 3€

## Our sweet & savoury proposals

BRIOCHE 1,5€

### YOGHURT

MUESLI 5€

STRAWBERRIES 7€

SCRAMBLED EGGS 7€

BACON

SUNNY-SIDE UP EGG 7€

TOASTED BREAD

AVOCADO TOAST 12€

TOASTED BREAD, SMOKED SALMON,  
SUNNY-SIDE UP EGG, AVOCADO

PARMA HAM 11€

BUTTER

### PANCAKES

BERRIES 8€

MAPLE SYRUP 6€

NUTELLA 6€

SMOKED SALMON 10€

GREEK YOGURT

CLASSIC TOAST 5€

HAM  
FONTINA CHEESE

## Cold-pressed Juices

FRESH JUICE 4€

ORANGE

CLASSIC 6€

ORANGE, CARROT, LEMON

GREEN 6€

FENNEL, LIME, APPLE

DETOX 6€

APPLE, GINGER, PINEAPPLE

YOUR JUICE

NACH WAHL 7€

## Soft Drinks

LURISIA MINERAL WATER

33 CL 2€

75 CL 3,5€

FRUIT JUICES 4€

SODAS & SOFT DRINKS 4€



# 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€



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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

## Salads

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

**GREEK** 15€  
VALERIAN SALAD, CUCUMBERS,  
TOMATOES, FETA, OLIVES,  
TROPEA ONION, OREGANO,  
GREEK YOGHURT SAUCE

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

**CAPRESE** 15€  
BUFFALO MOZZARELLA,  
TOMATOES

## Starters

**FRIED EGG** 19€  
ROBIOLA FONDUE, ASPARAGUS AND SMOKED  
SALMON WITH ITS ROE

**SALMON 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

**LINGUINE WITH FLAVOURS OF THE SEA** 19€

**SPAGHETTI WITH LEMONS OF LAKE GARDA** 16€

**CALAMARATA WITH MUSSELS** 18€

**HOMEMADE GNOCCHI** 17€  
CREAMED CELERIAC, POTATO CHIPS  
AND FONDUE

## 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

**OCTOPUS A LA PLANCHA** 26€

## 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€

**PASTEIS DE NATA** 8€  
PORTUGUESE CREAM PASTRY

**CHOCOLATE CAKE** 8€  
CREAM ICE-CREAM

**CHEESECAKE** 8€  
BERRIES

**FUNGO BAVARESE** 9€  
MERINGUE AND CRUMBLE

A hand holding a metal skewer with a lemon wedge, positioned over a glass of red cocktail with ice. The background is a soft-focus kitchen setting.

# M

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## 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€  
VALDOBBIADDENE

### 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€

FOLETTA 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

HATOZAKY 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€  
FOLETTA HERITAGE

AMARO PROIBITO 5€  
FOLETTA HERITAGE

A background image showing a close-up of a Ferrari wine bottle lying horizontally in a glass display case. The bottle has a gold label with 'FERRARI' and 'PERLE' visible. The background is blurred, showing other bottles and greenery.

# M

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## 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.**