

Marino
Di Troia

ITALIAN CUISINE & WINE



A 10% service charge will be added for tables of 6 or more guests. We do not split bills.
All our dishes are freshly prepared to order. The average waiting time is 25-30 minutes. During busy hours, waiting times may be longer.
Please inform your server before payment if you require an invoice or a receipt with a VAT number.

Antipasti ♦ *Starters*

Ostriche al naturale

1 piece – 37,- 3 pieces – 109,- 5 pieces – 159,-

Fresh Gillardeau oysters N°3 with lemon and mignonette sauce

4/12/14

Vitello Tonnato – 52,-

Sous vide veal served with tuna sauce and capers

3/5/6/8/9/10/11/12/13

Tonno Vitellato – 67,-

Raw tuna marinated in soy sauce, demi-glace, anchovy-based mayonnaise, capers, thyme, Maldon salt

2/3/4/5/6/10/11/12/13/14

Tartare in Taco di Grana – 64,-

The tartare won the Grand Prix in a competition organized by Smaki Powiatu Poznańskiego

Beef tartare in a taco with Grana Padano, chives, fried egg yolk, tonnato sauce, mango

1/3/5/6/7/10/11

Polpo Croccante – 67,-

Crispy octopus with rose potatoes, salsa verde, tomato sauce

1/3/4/5/6/7/11/14

Cozze ♦ *Mussels*

250gr / 500gr – 56,- / 76,-

Cozze piccanti

Mussels in white wine, spicy tomato sauce, garlic, parsley, croutons

1/2/4/5/6/8/9/10/11/12/13/14

Cozze alla Marinara

Mussels in white wine, garlic, parsley, croutons

1/2/4/5/6/8/9/11/12/13/14

Cozze al Gorgonzola

Mussels in white wine, garlic, parsley, gorgonzola cream, croutons

1/2/4/5/6/7/8/9/10/11/12/13/14

Zuppe ♦ *Soups*

Ciupin Savonese – 60,-

Spicy Ligurian soup with Argentinian shrimp, mussels, squid,
and vongole clams

2/4/5/6/9/11/12/14

Pasta fresca ♦ *Pasta*

Chitarra Nera della Riviera Ligure – 86,-

Squid-ink pasta with Argentinian shrimp, mussels, squid, vongole clams
in a spicy natural sauce, wine, garlic

1/2/3/4/5/6/9/11/12/14

Spaghettoni alla Carbonara con Tartufo – 85,-

Pasta with traditional Carbonara sauce made from egg yolks, Pecorino Romano cheese,
guanciale, and fresh truffle

1/3/5/6/7/11

Ravioli del Plin – 62,-

Ravioli stuffed with rabbit, veal, and pork, Grana Padano sauce,
demi-glace

1/3/5/6/7/8/9/10/11/12/13

Risotto Napule – 54,-

Carnaroli rice, friarielli cream, confit cherry tomatoes,
stracciatella

5/6/7/8/9/10/11/12/13

Gnocchi Gorgonzola – 58,-

Gnocchi in gorgonzola sauce with caramelized
pear and walnuts

1/3/5/6/7/8/9/11/12/13

Secondi ♦ *Main Courses*

Orata alla pizzaiola - 85,-

Dorado fillet in a potato crust, pizzaiola sauce, fried capers, olive soil, oregano

2/4/5/6/8/9/11/12/13/14

Guancia di Manzo - 95,-

Beef cheek marinated in red wine, mashed potatoes,
sautéed vegetables

3/5/6/7/9/11/12/13

Petto d'anatra alla Rossini - 160,-

Duck breast, foie gras, fresh truffles, butter-sautéed spinach, demi-glace

5/6/7/8/9/11

Polpo alla Luciana - 120,-

Braised octopus in tomatoes, Leccino olives, and capers

2/4/5/6/9/11/12/14

Dolce ♦ *Desserts*

Panna Cotta - 38,-

Vanilla panna cotta, pistachio ice cream, cherry with sambuca, cocoa crumble

1/3/7/8/12

Piemontesina - 38,-

Hazelnut cake, caramelized pear, gorgonzola ice cream

3/5/7/8/11/12

Tiramisu - 36,-

1/3/7/12

Bibite fredde ♦ *Cold beverages*

Acqua Panna - 12,- / 22,-

Still water - 250 ml/750 ml

San Pellegrino - 12,- / 22,-

Sparkling water - 250 ml/750 ml

Tomarchio - 15,-

Pomegranate drink, cola zero, chinotto zero,
limonata zero, aranciata rossa zero, ginger beer - 275 ml

Cipriani Eloise Tonic Water - 15,-

Tonic water - 200 ml

Apple/Orange juice - 16,-

250 ml

Sanbitter | Crodino - 19,-

200 ml

Bibite calde ♦ *Hot beverages*

DAMMANN
FRÈRES



Espresso/doppio - 9,- / 12,-

Americano - 12,-

Caffè corretto - 15,-

Espresso coffee with a choice of digestivo

Cappuccino - 14,-

Caffè latte - 17,-

Herbata - 15,-

Various flavors

Birra ♦ *Beer*

330 ml

Menabrea Arte in Bottiglia - 19,-

Menabrea La 150 ° Bionda - 19,-

Menabrea Zero Zero 0,0% - 16,-

Digestivo ♦ *Liqueurs*

40 ml

Sambuca - 16,-

Vodka Altamura - 25,-

Amaro | Mirto | Grappa Bianca - 20,-

Grappa Rum Wood Finish - 30,-

Grappa XO Aged Cuvée - 36,-

Limoncello homemade - 12,- / 60,- / 210,-

40 ml / 250 ml / 1000 ml

Cocktail ♦ *Cocktails*

Gin & Tonic - 34,-

Aperol Spritz - 34,-

Aperol/spumante/sparkling water

Limoncello Spritz - 34,-

Limoncello/spumante/sparkling water

Negroni Classic - 36,-

Campari/vermouth/gin

Negroni sbagliato - 36,-

Campari/vermouth/spumante

Allergen

1. Cereals containing gluten and derived products
2. Crustaceans and derived products
3. Eggs and derived products
4. Fish and derived products
5. Peanuts and derived products

6. Soy and derived products
7. Milk and derived products (including lactose)
8. Nuts: almonds, walnuts, cashews, Brazil nuts, pistachios, macadamia nuts, and derived products
9. Celery and derived products

10. Mustard and derived products
11. Sesame seeds and derived products
12. Sulfur dioxide and sulfites
13. Lupin and derived products
14. Mollusks and derived products