Marino Bistro

ITALIAN CUISINE & WINE

MICHELIN GUIDE RECOMMENDED 2026

A 10% service charge will be added for tables of 5 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.

Tasting Menu

3-course menu – 220,-
Starter, main course, dessert, a glass of wine (red or white) or
a non-alcoholic alternative

Starter

Choice of

Vitello Tonnato

Sous vide veal served with tonnato sauce, caperberries, demi-glace

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

Arancini al Gorgonzola

Crispy arancini with gorgonzola, white vegetable cream, parsley oil,
leek chips

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

Main course

Choice of

Spaghettoni alla Carbonara con Tartufo

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

1/3/7

Ravioli del Bosco vege

Ravioli stuffed with ricotta by Rudnicki, porcini mushrooms, glace di verdure, chestnuts

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

Dessert

Tiramisu

1/3/7/12

Antipasti ◇ Starters

Ostriche al naturale

1 szt. - 37,- 3 szt. - 109,- 5 szt. - 159,-

Fresh Gillardeau N°3 oysters with lemon and mignonette sauce

4/12/14

Calamari su Crema di Patate e Zafferano – 62 ,-

Pan-fried and deep-fried baby squid, saffron potato cream, parsley oil, pine nuts

2/4/5/6/7/9/11/12/14

Tartare in Taco di Grana – 64,-

Beef tartare in a Grana Padano cheese taco, French mustard, chives, fried egg yolk, tonnato sauce, mango sauce, Maldon salt

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

Vitello Tonnato – 56,-

Sous vide veal served with tonnato sauce, caperberries, demi-glace

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

Arancini al Gorgonzola – 42,-

Crispy arancini with gorgonzola, white vegetable cream, parsley oil, leek chips

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

Zuppa ◇ Soup

Ciupin Savonese – 60,-

Ligurian spicy soup with Argentine red prawn, mussels, squid, vongole clams, and parsley oil

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

Cozze ◇ Mussels

250gr/500gr - 56,- / 76,-

Cozze Piccanti

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

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

Cozze alla Marinara

Mussels in white wine, garlic, parsley, croutons

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

Cozze al Gorgonzola

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

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

Primi ◇ Pasta

Risotto Nero della Riviera Ligure – 80,-

Acquerello rice, squid ink, Argentine red prawn, mussels, squid, vongole clams, stracciatella by Rudnicki, bisque, parsley oil

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

Spaghettoni alla Carbonara con Tartufo – 89,-

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

1/3/7

Ravioli del Bosco vege – 64 ,-

Ravioli stuffed with ricotta by Rudnicki, porcini mushrooms, glace di verdure, chestnuts

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

Ravioli del Plin – 72 ,-

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

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

Fettuccine Colpa d'Alfredo – 60,-

Fettuccine pasta, 40-month-aged Parmigiano Reggiano, La Vedetta balsamic vinegar

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

Secondi ◇ Main courses

Filetto di Orata alla Mugnaia - 85,-
Sea bream fillet, escarole lettuce, beurre blanc sauce, parsley oil, capers, olives, anchovies, garlic
2/4/5/6/7/8/9/10/11/12/13

Guancia di Manzo - 95,-
Beef cheek, potato puree, wild broccoli, thyme
3/5/6/7/9/10/11/12/13

Polpo alla Luciana - 120,-
Braised octopus in tomatoes, Leccino olives, and capers
2/4/5/6/9/10/11/12/13/14

Condimenti ◇ Sides

Fresh truffle - 56,-
3 gr

Artisan balsamic vinegar La Vedetta - 16,-
3 ml

Dolce ◇ Desserts

Pera al Vino - 46,-
Pear marinated in red wine with mulled spices, ricotta mousse by Rudnicki, cinnamon crumble
1/7/8/12

Tiramisu - 39,-
1/3/7/12

Bibite fredde ◇ Soft drinks

Acqua Panna - 12 ,- / 22 ,-
Still water - 250 ml/750 ml

San Pellegrino - 12 ,- / 22 ,-
Sparkling water- 250 ml/750 ml

Tomarchio (various flavors) - 15,-
Pomegranate drink, Coke 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

Alcohol-free Aperol 0% - 24 ,-
200 ml

Bibite calde ◇ Hot beverages

DAMMANN FRÈRES illy

Espresso/doppio - 9,- / 12,-

Americano - 12,-

Caffe corretto - 15,-
Espresso with digestivo

Cappuccino - 14,-

Caffe latte - 17,-

Tea - 15,-
Variousflavors

Birra ◇ Beer

330 ml

Menabrea Non Filtrata (Unfiltered) - 19,-

Menabrea La 150 ° Bionda (Premium Lager) - 19,-

Menabrea Zero Zero 0,0% (Alcohol-free) - 16,-

Digestiwo ◇ Liqueurs

40 ml

Sambuca - 16,-

Vodka Altamura - 25,-

Amaro | Mirto | Grappa Bianca - 20,-

Grappa Rum Wood Finish - 30,-

Grappa XO Aged Cuvée - 36,-

Homemade Limoncello - 20 ,- / 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

Allergens

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