

*“The sea is our starting point.
The land gives us the scents, colors and flavors.
Instinct and passion create the idea...”*

Chef Marco Visciola



**MICHELIN
2024**

ILMARIN



FRANCESCO MUSANTE

THE MARIN RESTAURANT WOULD LIKE TO THANK OUR FRIEND, GENOESE PAINTER, FRANCESCO MUSANTE FOR CREATING THE MENU ILLUSTRATIONS.

OUR SERVICE 3 - PRICES EXPRESSED IN EUROS. ALL RAW FISH AND FOR THE PLATE IS BLAST CHILLED TO -20°C AT THE CORE OF THE PRODUCT FOR AT LEAST 24 HOURS AS PER MINISTERIAL CIRCULAR N10 OF 11/03/1992 AND FOLLOWING. THE RAW FOOD MATERIALS ON THIS MENU ARE ALWAYS PURCHASED FRESH AND PROCESSED IN OUR KITCHENS IN COMPLIANCE WITH HACCP REGULATIONS, SOMETIMES SOME MAY BE BLAST CHILLED TO -18°C TO PRESERVE INTACT THEIR ORIGINAL HEALTH AND ORGANOLEPTIC CHARACTERISTICS. IN THE ABSENCE OF SHELLFISH, CRUSTACEANS AND FRESH FRUIT PULP, FROZEN PRODUCTS OF PURE QUALITY WILL BE USED. WE ASK YOU TO REQUEST AND CONSULT THE INGREDIENT REGISTER WHERE YOU CAN ALSO FIND INFORMATION REGARDING THE PRESENCE OF ALLERGENS.

DNA LIGURE

An **exclusive menu** that tells the story of the territory, seasonality, roots and creativity of the chef using wild and cultivated vegetables sprout in the Ligurian lands, raw materials from the sea and local pasture animals.

A menu that combines contemporary cuisine with traditional flavors.

The tasting menu is proposed for the entire table

CARUGGIO | VIA AURELIA
5 COURSES | 7 COURSES

75 | 100

2 COURSES AND DESSERT 65

CLASSICI

SFUMATURE DEL MAR LIGURE
Variation of raw fishes and crustaceans

CAPPON MAGRO
Raw fish and prawns, steam mussels and clams,
light green sauce and fermented vegetables

TORTELLI
Fresh tortelli pasta stuffed with pesto,
potatoes cream and green beans

SPAGHETTO MARTINI COCKTAIL E CAVIALE
Spaghetti creamed with seaweed butter,
Martini sauce, italian caviar and taggiasco gin

PESCATO ASADO
Grilled fish, its stock, marjoram aromatic herbs cream
and watermelon

FRITTO
Squid, fried and stuffed anchovies, bites of fishes,
tempura of vegetables and prawns

TORTA DI RISO... FINITA
Rice, prescinseva sour cream cheese, basil sauce
and fiordilatte ice cream

CANNETO IL CORTO | CANNETO IL LUNGO
5 COURSES | 7 COURSES

75 | 100

2 COURSES AND DESSERT 65

MAREE

CRUDO CENTENARIO
Dry aged raw fish, apricot
and salicornia seaweed

LE CONSERVE DAL MARE
Variation of cured fishes salumi

CARPIONE DI MARE
Oyster, mussels, clams and baby octopus
with scallop sauce

RAVIOLI DI ERBE MARINE
Fresh ravioli pasta stuffed with sea herbs
and scampi

RANA PESCATRICE ARROSTO
Roasted monkfish cook in figs leaves, tomatoes
and skin fish sauce

FRATTAGLIE
Fish offal

IL GIARDINO DEL MARE
Salicornia mousse, dulce seaweed granita,
sea fennel sorbetto and spirulin infusion

ONDA CORTA | ONDA LUNGA
5 COURSES | 7 COURSES

75 | 100

2 COURSES AND DESSERT 65