

*“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
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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 AL PESTO
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 herb mayonnaise and pak choi

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
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2 COURSES AND DESSERT 65

MAREE

CRUDO CENTENARIO
Dry aged raw fish, citrus, crispy lentils and century sauce

LE CONSERVE DAL MARE
Cured fish salumi and fish in oil

BOLLITO MARINO
Molluscs, crustaceans and fish head, sea lettuce sauce and fish skin sauce

RISO MURENA E ZAFFERANO
Risotto creamed with moray eel and green pepper, moray eel stock and saffron emulsion

RANA PESCATRICE ARROSTO
Monkfish cooked in bay leaf, almond hummus, black cabbage and caper meunière sauce

FRATTAGLIE
Fish offal

MILLEFOGLIE DI ALGHE
Wakame seaweed mousse, lemon chantilly and raspberry and dulce seaweed sorbet

ONDA CORTA	ONDA LUNGA
5 COURSES	7 COURSES

75	100
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2 COURSES AND DESSERT 65