

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

Chef Marco Visciola



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 Visciola** 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

80	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, it's stock, marjoram aromatic herbs and black cabbage

FRITTO
Breaded fish cutlets, squid, shrimp and vegetables

TORTA DI RISO... FINITA
Rice, prescinsêua and vanilla cream cheese with basil sorbet, corochinato and pine nuts

CANNETO IL CORTO	CANNETO IL LUNGO
5 COURSES	7 COURSES

80	100
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2 COURSES AND DESSERT 65

MAREE

CRUDO: MARINATO E MATURATO
Dry aged and marinated raw fish, crispy scales and citrus sauce

LE CONSERVE DAL MARE
Cured fish salumi and fish in oil

MOLLUSCHI
Cuttlefish, squid and calamari, black sauce and almonds

RAVIOLI DI MAZZANCOLLE
Ravioli filled with mazzancolle prawns, mantis shrimps stock, salicornia seaweed and parsley

RANA PESCATRICE ARROSTO
Monkfish cooked in bay leaf, sweet potato, puntarelle and smoked skin sauce

FRATTAGLIE
Fish offal

BUDINO DI ALGHE
Dulse seaweed pudding, mediterranean cream, candied seaweed, lemon aspreto, green apple and sea lettuce sorbet

ONDA CORTA	ONDA LUNGA
5 COURSES	7 COURSES

80	100
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2 COURSES AND DESSERT 65