

The sea is our starting point.
The territory gives us its fragrances, colors and flavors.
Instinct and passion create the idea.

In the kitchen: **Chef Marco Visciola**

Marco Visciola



IL MARIN



MARIN RISTORANTE THANKS OUR FRIEND, GENOESE PAINTER FRANCESCO MUSANTE, FOR CREATING THE ILLUSTRATIONS FOR THE MENU.

COVER 3 – PRICES ARE EXPRESSED IN EUROS. ALL RAW FISH AND FISH INTENDED TO BE SERVED SEARED IS BLAST-CHILLED AT -20°C AT THE CORE OF THE PRODUCT FOR AT LEAST 24 HOURS, AS REQUIRED BY MINISTERIAL CIRCULAR NO. 10 OF 11/03/92 AND SUBSEQUENT UPDATES. FRESH PASTA IS PRODUCED IN OUR KITCHEN AND SUBSEQUENTLY BLAST-CHILLED AT -20°C TO ALWAYS OFFER A QUALITY PRODUCT. DELICATESSEN PRODUCTS ARE SOURCED FRESH, PROCESSED AND BLAST-CHILLED AT -18°C IN OUR KITCHEN TO PRESERVE ALL THEIR ORGANOLEPTIC QUALITIES. IN THE ABSENCE OF MOLLUSKS, CRUSTACEANS AND FRESH OCTOPUS, FROZEN PRODUCTS OF PURE QUALITY WILL BE USED. FOR INFORMATION ABOUT ALLERGENIC INGREDIENTS, PLEASE ASK OUR STAFF.

DNA LIGURE

An **exclusive menu** that tells the story of the territory, seasonality, roots and the creativity of **Chef Visciola**, using wild and cultivated vegetables sprout in the Ligurian lands, raw material 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
5 COURSES

80

VIA AURELIA
7 COURSES

100

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 asparagus

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
5 COURSES

80

CANNETO IL LUNGO
7 COURSES

100

2 SAVORY 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 laurel leaf, sweet potato,
agretti salad and smoked skin sauce

FRATTAGLIE
Fish offal

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

ONDA CORTA
5 COURSES

80

ONDA LUNGA
7 COURSES

100

2 SAVORY COURSES AND DESSERT 65