

CUCINA DEL NORD ITALIA

- MENU -

VENETO

Risotto al nero di sepia.
Arborio rice risotto with squid and squid ink.

..... €12.00

White Wine: Pinot Grigio, Natale Verga
€3.50 Glass / €19.00 Bottle

PIEMONTE

Guancia di Manzo brassato al Barolo
*Slow cooked beef cheeks scented with
thyme and Barolo wine. Served with
roast potatoes.*

..... €21.00

Red Wine: Nebbiolo, DOC, Beni di Batasiolo
€5.95 Glass / €30.00 Bottle

VENETO

Polpo e patate in umido
Steamed octopus and potato stew

..... €21.00

Red Wine: Valpolicella, Botter
€4.50 Glass / €22.00 Bottle

EMILIA - ROMAGNA

Garganelli con prosciutto crudo e
parmigiano.
*Garganelli pasta with Parma ham,
Parmesan, cream.*

..... €12.00

Red Wine: Sangiovese, Santa Cristina
€4.50 Glass / €22.00 Bottle

TOSCANA

Bisteccha Fiorentina ai ferri, contorno
e balsamico.
*Grilled T-bone steak, aged balsamic.
Served with potato wedges.*

..... €28.00

Red Wine: Chianti Brolio Classico, Barone Ricasoli
€6.95 Glass / €40.00 Bottle

DA M̄ARINA

If you have a food allergy or intolerance, please ask our staff before ordering your food and drink.




DA MARINA

CUCINA ITALIANA

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