



Le Marzoline

à la carte menu.

Monday, Thursday, Saturday at lunch, Sunday



Le Marzoline

The flavours and the scents of our land of origin accompany us throughout life with its changing seasons.

Food has a voice and speaks to us in all languages, as it is culture, sociability and sharing.

Each choice in terms of food reveals our inner cultural inclination and our belonging to a place and time: the table becomes a stage and the people sitting around it are the actors of a never-ending story.



STARTERS

Thinly sliced carne salada with mixed greens and citrus	€ 13
Cold tomato soup made with tomatoes from our vegetable garden, served with burrata cheese and basil oil	€ 11
«Le Marzoline» cold-cuts and ficattole	€ 12
Selection of cheeses served with our jams	€ 12
Homemade bread crostini with mortadella mousse and liver patè	€ 11
Nicoise salad	€ 10



FIRST COURSES

Tagliatelle with Grandma Tisi's traditional meat ragout	€ 10
Strozzapreti pasta flambé	€ 13
Tortelloni filled with ricotta cheese and Parmesan cream	€ 12
Risotto with brunoise spring vegetables and goat cheese (min. 2 people)	€ 13
Tortellino with egg, summer truffle and shaved Parmesan	€ 15
Gragnano pacchero pasta with cherry tomatoes and fresh basil from our vegetable garden	€ 12



SECOND COURSES

Beef fillet with green pepper	€ 20
Marzoline-style pork shoulder with braised onions	€ 15
Angus steak served on a hot skillet with potatoes, sour cream sauce, chives and barbecue sauce	€ 19
Guinea fowl filled with ricotta and marjoram, served with orange-stuffed endive	€ 12
Spinach and ricotta balls with Parmesan cream (vegetarian option)	€ 10
Veal loin with flat beans	€ 18



SIDE DISHES

Roasted potatoes	€ 5
Raw vegetables with olive oil dip, pepper and salt	€ 4
Sauteed zucchini	€ 5
Green beans with vinaigrette	€ 5
Sweet and sour peppers	€ 5
Seasonal vegetables	€ 5



KIDS MENU

Tortellini with heavy cream	€ 8
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Gnocchi with Bolognese traditional ragout	€ 10
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Chicken nuggets	€ 8
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Cordon Bleu	€ 8
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French fries	€ 4
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Artisan Ice cream	€ 5
<i>Vanilla - fiordilatte - chocolate</i>	



DESSERTS

Cheesecake with red berries sauce	€ 8
Tartlet with ginger-flavoured cream and Italian-style meringue	€ 8
Pistachio semifreddo with chocolate sauce	€ 7
Apparent Banana	€ 8
Creme brûlée	€ 7
Artisan Ice cream Vanilla - fiordilatte - chocolate	€ 6
Lemon or coffee sorbet	€ 2,50
COVER CHARGE	€ 2,50



Le Marzoline

BBQ menu *à la carte* available on:
Fridays and Saturdays at dinner service



STARTERS

«Le Marzoline» cold-cuts and piadina	€ 12
Piadina with ham and squacquerone cheese or squacquerone cheese and rocket	€ 7
Cold tomato soup made with tomatoes from our garden, served with burrata cheese and basil oil	€ 11
Onion, tuna and beans salad	€ 6



FIRST COURSES

Tagliatelle with Grandma Tisi's traditional meat ragout € 10

Strozzapreti pasta flambé € 13

Tortelloni filled with ricotta cheese
and Parmesan cream € 12

Tortellino with egg, summer truffle
and shaved Parmesan € 15

Gragnano pacchero pasta with cherry tomatoes
and fresh basil from our vegetable garden € 12



CARNE ALLA GRIGLIA

Sausage	€ 9
Mutton	€ 15
Cockerel / Half cockerel	€ 13 / € 8
Pork coppone	€ 10
Bacon	€ 8
Ribs	€ 14
Angus Steak	€ 19
Beef fillet	€ 20
T- Bone steak	€ 5/hg
Mixed grilled meat	€ 25



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SIDE DISHES

Roasted potatoes with paprika	€ 5
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Grilled vegetables	€ 5
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Seasonal vegetables	€ 5
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Sweet and sour peppers	€ 5
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KIDS MENU

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Chicken nuggets	€ 8
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Cordon Bleu	€ 8
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French fries	€ 4
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Artisan Ice cream	€ 5
<i>Vanilla - fiordilatte - chocolate</i>	



DESSERTS

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Le Marzoline

Trattoria Le Marzoline nights



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Every Tuesday

LE MARZOLINE BBQ NIGHTS

Grilled meat

Side dishes Buffet

Homemade desserts Buffet

Beverage included

€ 36,00

Every Wednesday

FLOWER, EGG, CREATIVITY: HANDMADE PASTA DINNER

Piadina with Prosciutto and Squacquerone

Tasting of 3 fresh homemade pastas: Tagliatelle with ragù, Tortelloni
Butter and Sage, Strichetti with white ragù

Passito wine and homemade biscuits

Drinks included

€ 36,00



@LeMarzoline