



Le Marzoline



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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.



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STARTERS

Beef Tartare with mixed salad and egg yolk	€ 18
Selection of cold cuts and cheeses with ficattole, jams and spring onions	€ 14
Calzagatto with friggione and scoparolo cheese	€ 13
Salad with baby radicchio and bruciatini in balsamic vinegar	€ 8
Tigella montanara bread with raw and cooked pesto, and pickled vegetables	€ 11
Crostini with mortadella mousse and liver patè	€ 11



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FIRST COURSES

Tagliatelle with Grandma Tisi's traditional meat ragout	€ 11
Tortellini in broth	€ 14
Strozzapreti pasta flambé	€ 13
Pappardelle pasta with knife-cut wild boar ragout	€ 16
Tortelli pasta filled with ricotta cheese and pork cheek with chives	€ 13
Risotto with grape must, cured sausage and tarragon (min 2 people)	€ 13
Girella pasta with ricotta cheese and mushrooms au gratin	€ 13



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SECOND COURSES

Angus steak served on a hot skillet with potatoes, sour cream sauce with chives and barbecue sauce	€ 20
Grilled fillet with sautéed mushrooms	€ 20
Bolognese style cutlet	€ 18
Cured pork stew	€ 16
Pork cheek braised in Sangiovese with purè	€ 16
Guinea fowl stuffed with mushrooms and served with braised radicchio	€ 18
Chef's style rotisserie (available on Friday, Saturday and Sunday)	€ 18
Spinach and ricotta balls with parmesan cream	€ 10



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SIDE DISHES

Sweet and sour spring onions	€ 5
Mushrooms flan	€ 8
Roasted potatoes	€ 6
Spinach flan	€ 7
Vegetables au gratin	€ 6
Roasted pumpkin with rosemary and balsamic vinegar	€ 6



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KIDS MENU

Tortellini with heavy cream	€ 9
Gnocchi with Bolognese traditional ragout	€ 10
Chicken nuggets	€ 8
Cordon Bleu	€ 8
French fries	€ 5
Custard ice-cream with chocolate sauce	€ 6



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DESSERTS

Crème brûlée	€ 7
Tartlet with ginger-flavoured cream and Italian-style meringue	€ 8
Molten chocolate cake with custard	€ 8
Pistachio semifreddo	€ 8
Apple tart with chantilly cream	€ 7
Chef's style fruit salad	€ 8
Tarallucci pastries with passito wine	€ 7
Lemon or coffee sorbet	€ 3,50

COVER CHARGE

€ 2,50



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