



Le Marzoline

01.04.2024

EASTER LUNCH MENU

Starters

Local cured meats board, served
with squaquerone cheese and
our Blend Blu EVO oil flat bread € 18

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Buffalo mozzarella cheese
on homemade crispy bread,
diced of tomatoes from our
garden, roasted date sauce,
black olive powder and basil € 14

—

Mixed bolognese fry € 18

First courses

Bolognese tagliatelle pasta € 11

—

Classic tortelloni pasta
with ricotta cheese and spinach
with tomato and basil sauce € 15

—

Passatelli flan in leaf of chard
with light cream of PDO Taleggio
cheese and black truffle € 20

From the grill

Mora Romagnola sausage € 16

—

Spicy rooster € 18

Lamb chops € 20

—

Grey pork belly € 16

—

Pork ribs
low-temperature € 18

—

Beef steak € 20

—

Mixed grilled meats € 30

—

Fiorentina steak € 6.5 HG

—

Roasted potatoes € 7

—

Grilled vegetables € 7

One side dish of your choice is
included with the second course

Dessert

Caramelized puff pastry
with custard vanilla
and black cherry € 10

—

Hazelnut praline €10

—

Sliced fruit € 8