



MARINI'S PREMIUM SIGNATURES

RM

Caviale

Giaveri Beluga Caviar served with crispy bread, assorted condiments and choice of 2 Beluga Vodka Shots or 2 glasses of G.H Mumm Champagne

30gram

1,300

50gram

2,000

Pizza Gourmet Taleggio e Tartufo

98

Truffle Taleggio cheese, Mozzarella and shaved black truffle

Ostrica

38/pc

Gallagher oyster, onions red wine vinegar and lemon

WHIMS

French Fries with Truffle Aioli

35

Sausage Platter

48

Smoked Chicken Cheese Krainer, Thuringer Bratwurst and Chicken Krakauer served with mustard sauce

ANTIPASTI

Carpaccio Di Manzo

128

Angus beef slice carpaccio, rocket salad, Parmesan cheese and mustard dressing

Wagyu Burger

68

Mini Wagyu beef burger with fries and truffle mayonnaise

Special Platter (for 4 pax)

198

Chef's selection of imported cheese served with toasted pan-brioche and house-made dried fruits, Mini Wagyu beef burger with fries and truffle mayo, Deep fried calamari with house-made tartar sauce, Choice of one pizza (Napoletana, Capricciosa or Diavola) and chocolate pralines

Fritto Misto (for 2 pax)

99

Deep fry calamari, soft shell crabs and baby prawns served with tartare sauce and fried sage

Foie Gras

168

Foie gras served in two different version, pan seared and Crème Brûlée served with apple chutney, Moscato sauce and Brioche bread



PASTA

Tagliatelle Al Tartufo **208**
House made tagliatelle pasta with butter sage, Parmesan cheese and Italian shaved black truffle

Spaghetti All'Astice **148**
Spaghetti with lobster, tomatoes and basil

MAIN COURSE

Stinco D'Agnello **130**
Braised lamb shank with truffle mashed potatoes and seasonal mushrooms

Costolette Brasate **148**
Roasted beef ribs and barbecue sauce, served with fresh salad and french fries

Guancia di Manzo **148**
Braised wagyu beef cheeks, truffle mashed potato and seasonal sautéed vegetables

Tomahawk Steak **1380**
1,600 gms Ideal for 4 persons, takes a minimum of 30 minutes to cook beyond medium. Served with french fries, sautéed vegetables, beef jus and Béarnaise sauce

Prime Rib On The Bone **890**
1,100gms Ideal for 2-4 persons, takes a minimum of 30 minutes to cook beyond medium. Served with french fries, sautéed vegetables, beef jus and Béarnaise sauce

Wagyu Tenderloin Score 9 **458**
*200gms Beef tenderloin, green asparagus, truffle mashed potatoes
(Add Pan Seared Foie Gras 78)*

Wagyu Tenderloin Score 5 **358**
*200gms Beef tenderloin, green asparagus, truffle mashed potatoes
(Add Pan Seared Foie Gras 78)*

Merluzzo **168**
Roasted cod fish, cod tripe, black garlic and Bottarga



PIZZA

Margherita <i>Tomatoes, oregano, fresh basil and mozzarella cheese</i>	57
Napoletana <i>Tomatoes, anchovies, capers and Mozzarella cheese</i>	57
Diavola <i>Tomatoes, chillies, beef salami and Mozzarella cheese</i>	57
Tonno e Funghi <i>Tomatoes, fresh basil, tuna and mushrooms</i>	57
Capricciosa <i>Tomatoes, turkey ham, artichokes, mushrooms and Mozzarella cheese</i>	57
Marini 's Rucola & Tartufo <i>Tomatoes, shaved truffles, Rucola leaves and Mozzarella cheese</i>	57
Gorgonzola & Radicchio <i>Tomatoes, Gorgonzola cheese, radicchio and Mozzarella cheese</i>	57
Aglione E Acciughe <i>Tomatoes, garlic, anchovies and Oregano</i>	57
Pizza All' Anatra <i>Tomatoes, Scamorza cheese, smoked duck, Rucola pesto and shaved truffles</i>	57
Pizza Taleggio e Tartufo <i>Truffle Taleggio cheese, Mozzarella cheese and shaved black truffles</i>	98
DESSERT	
Tiramisú <i>Savoiardi, espresso and mascarpone cheese</i>	68
Cheese Platter <i>Chef's selection of imported cheeses served with toasted pan-brioche, dried fruits and assorted jams</i>	68
Fondente Ai Cioccolato <i>70% Valrhona chocolate fondant, vanilla gelato, almond tuile (please allow 20 minutes of preparation time)</i>	58
Tarte Tatin <i>Apple tarte tatin, caramel and vanilla gelato</i>	58