

Beef tartar with cured egg yolk, butter and croutons [2][3][4][5][6]	15
Our own frico. [1]	13
Pork shoulder with toasted milk bread and mustard, horseraddish and candied apple sauce. [3][4][8]	16
Seasonal vegetable flan with Tabor cheese fondue. [1][5]	11
Selection of cold cuts from small producers of the region and the surrounding area. [1][4]	20
Selection of cheese from the Carso with honey and homemade compotes. [1]	20

The logo for Marino, featuring the name in a stylized, cursive script enclosed within an oval border.

Fuži with chicken sauce. [2][4][5]	16
“Strucolo in straza”, typical savoury strudel. [1][2][4][5]	16
Potato gnocchi with sausage ragout on Terrano wine [1][2][4][5][7]	16
Jota, classic trieste soup. [4][7]	12

The pasta served is of our own production.

Beef	Sliced.	21
	Filet.	28
	Rib eye.	6 EUR /100 gr
	● Gulasch. [2]	18
Pork	● Pork knuckle.	18
	● Piatto caldaia, local boiled cuts. [1][3]	18

Each second course is served with its own side dish

Small cheese selection 10
[1][3][8]
(+glass of passito wine) (+5)

Apple strudel. 7
[1][4][5][8]

Dessert of the day 6

milk [1]
celery [2]
mustard [3] egg [5]
gluten [4] soy [6]
sulfites [7]
nut mix [8]

Some products can be frozen in the absence of fresh food.

CE 852/2004.

Customers are invited to inform any intolerances or food allergies.