

TRATTORIA MARCHIN

Trattoria storica a conduzione familiare che propone una cucina ligure tradizionale.
Assolutamente da provare i *Ravioli fatti in casa* al ragù di carne o ai funghi.
A voi la scelta!

ANTIPASTI

Salumi misti

Insalata russa

Funghi sott'olio

PRIMI

Ravioli fatti in casa

A scelta : ragu di carne / funghi

Taglierini fatti in casa

A scelta : funghi / pesto

Minestrone

SECONDI

Fritto misto (carne e verdura)

Cima alla genovese

Coniglio alla ligure

Arrosto di vitello

Punta di vitello al forno

Vitello tonnato

Faraona al forno

DOLCI

Panna cotta

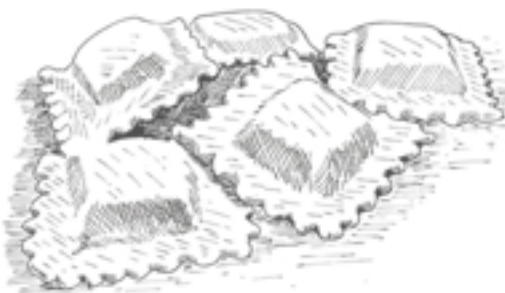
Crostata fatta in casa

Tiramisu

Torta meringata

Macedonia & gelato

Antipasto - Primo - Secondo - Dolce ~ 35€



*il Bosco
di Campo
Marzano*



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Historic family-run trattoria offering traditional Ligurian cuisine.
Absolutely to try the *homemade ravioli* with meat sauce or mushrooms.
The choice is yours...

ANTIPASTI

Charcuterie board

Insalata russa ()*

Mushrooms in olive oil

PRIMI

Homemade ravioli

To choose: meat ragù / mushrooms

Homemade taglierini ()*

To choose : mushrooms / pesto

Minestrone

SECONDI

Fritto misto (Meat an vegetables)

Cima alla genovese ()*

Ligurian rabbit ()*

Pot - roast veal

Oven - roast veal tip

Vitello tonnato ()*

Oven roast guinea fowl

DOLCI

Panna cotta

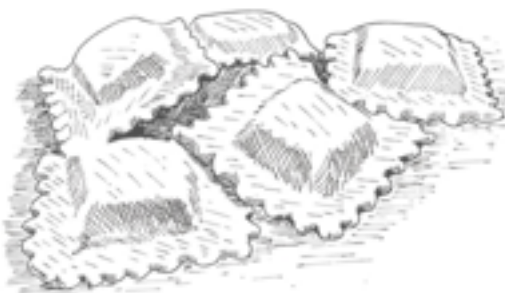
Homemade jam tart

Tiramisu

Meringue pie

Fresh fruit salad & ice cream

Antipasto - Primo - Secondo - Dolce ~ 35€



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A guide to Ligurian recipes

ANTIPASTI

(*)**Insalata russa** : it is usually made with diced boiled potatoes, carrots and brined dill pickles green peas, eggs, onion and dressed with mayonnaise.



PRIMI

(*)**Taglierini** : type of ribbon pasta made of egg dough.

SECONDI

(*)**Cima alla genovese** : traditional Ligurian recipe. It consists of a piece of veal belly meat cut to form a pocket and stuffed with different ingredients. Once prepared, it is closed, sewn by hand. It is then boiled in broth with vegetables for a few hours in a linen cloth and left to rest.



(*)**Ligurian rabbit** : traditional Ligurian recipe based on rabbit, cooked and served with a sauce enriched with olives, pinenuts and herbs.



(*)**Vitello tonnato** : Roast veal carpaccio dressed with tuna sauce.



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