



MARIVA DUNE

DINNER



## Tales about the territory

We embrace the values of **sustainability** and **territoriality** to accompany our guests on a journey of taste, flavour and harmony marked by an awareness of taste.

The fish we select respects the logic of **sustainable fishing**, for a **fresh product** that comes directly from the local fisherman to our plates.

Most of the vegetables come from **our organic vegetable garden**, located within the grounds of The Riva degli Etruschi. In this way we can present our guests with **local, fresh, organic and KMO products**. Our vegetable garden has a continuous production, which is why what we grow in the winter is preserved through a chilling procedure in order to preserve the freshness of the vegetables.

For pasta and rice we entrust on **organic farming** but it is also possible that the imagination of our Chef is released to provide you with dishes made with **fresh homemade pasta**.

The meats, game and cheeses that we offer are local and are made through craftsmanship.

**The love and sensitivity we put into our work and in our kitchen, the care and respect for the products that our land offers us, allow us to minimize waste, using them to create new recipes and enriching our dishes, making us more and more sustainable.**

*We act for conscious production and consumption,  
for the respect we all deserve.*



## STARTERS

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Home-made seafood salami* with raw vegetables, lemon emulsion and Maldon salt 4,9,12	€ 18.00
Catch of the day Tartare, cut by knife and seasoned with organic citrus fruits and olive oil 4,9	€ 18.00
Livorno-style fish stew and thin slices of Tuscan bread 1,4,9,12,14	€ 18.00
Chianina beef marinated with olive oil and aromatic herbs 12	€ 18.00
Oysters: half a dozen of Italian oysters served with our Chef's imagination 12,13	€ 30.00
Raw fish plate Mariva (for 2 people): prawns, red shrimps, oysters, clams (by reservation only) 4,9,14	€ 90.00

## FIRST COURSES

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Organic farming rosemary and lime risotto with quenelle of red shrimps and its bisque 2,4,9,12	€ 22.00
'Black rocks' of potatoes with clams, parsley pesto and salted mullet roe from Orbetello 1,3,4,7,12	€ 22.00
Gagnano Pacchero pasta with seafood sauce and tomatoes with chopped Taggiasca olives 1,4,9,14	€ 22.00
Lobster* Bran Linguine pasta (for 2 people) with emulsion of its coral and grated lemon 1,2,4,9	€ 60.00
Homemade Gnudo with ricotta and wild herbs with farmyard sauce with a cloud of pecorino di Grotta 1,3,7,9,12	€ 22.00

## SECOND COURSES

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Gulf amberjack steak in Mediterranean sauce with wild oregano from our coast, olives and local tomatoes 4,12	€ 25.00
Cod in sage-scented cooking oil chickpea puree and caramelized Florentine onion 4,6	€ 25.00
Beef fillet medallion served with thick Chianti sauce with apples and cinnamon 5,12	€ 30.00
Mixed seafood grill depending on the catch of the day 2,4,14	€ 35.00
Catch of the day	price by weight, variable according to the market

## DESSERTS

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Lemon blancmange on strawberry coulis with a scent of mint 3,7,12	€ 8.00
Coffee and rum parfait with chocolate and orange sauce 3,7,12	€ 8.00
Almond semifreddo with Vin Santo and crunchy cantucci biscuits 1,3,7,8,12	€ 8.00
Seasonal fruit composition with vanilla cream flavoured with Luxardo Maraschino 3,7,12	€ 8.00
A mix of Castagneto Carducci biscuits and local bitter 1,3,7	€ 8.00

## DRINKS

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Natural water	€ 3.00
Sparkling water	€ 3.00

## COFFEE BAR

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Espresso coffee	€ 2.00
Decaffeinated coffee	€ 2.00
Corrected coffee	€ 2.50
Moroccan coffe	€ 2.00
American coffee	€ 2.00
Shaken coffee	€ 3.00
Cappuccino	€ 2.50
Soya cappuccino	€ 2.70















## PET FRIENDLY MENU

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Rice with salmon and vegetables	€ 8.00
Rice with chicken and vegetables	€ 8.00
Rice with vegetables	€ 8.00
Rice	€ 5.00

## ALLERGENS

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 1 Cereals/Gluten	 2 Crustaceans and derivatives	 3 Eggs or derivatives	 4 Fish or derivatives	 5 Peanuts	 6 Soya	 7 Milk/Lactose
 8 Nuts	 9 Celery	 10 Mustard	 11 Sesame seeds	 12 Sulphur dioxide	 13 Lupins	 14 Shellfish

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For more information, please contact our staff

\* In case fresh product is unavailable, a frozen product may be served

Fish intended to be consumed raw or slightly cooked has undergone a prior cleaning treatment in accordance with the requirements of Regulation (EC) No. 853/2004, Annex III, Section VIII, Chapter 3, point D, 3.

