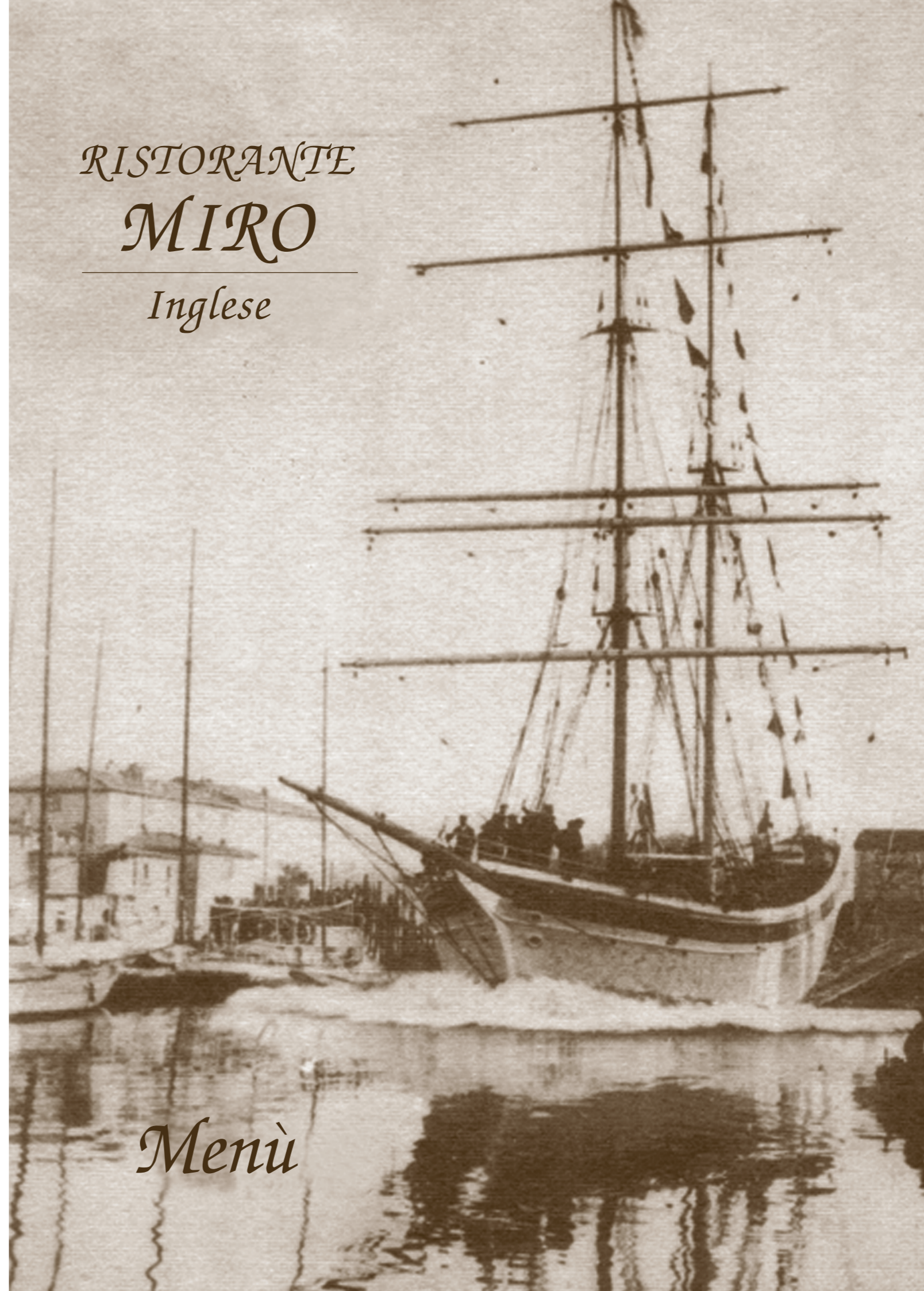


*RISTORANTE*  
*MIRO*

*Inglese*



*Menù*

## History

*"da Miro alla Lanterna" Restaurant was founded by Miro Ghilarducci in 1954 as a small tavern for fishermen, at the heart of Viareggio dock. Since we purchase the ingredients on a daily basis, we cannot always guarantee the availability of the dishes listed in the menu. Fresh pasta and desserts are home made in our kitchen. the meats, pigeons and ducks come from our friends of Macellerie Masoni*

## Our selection of Dry Pasta

*"Le Linguine" e "Al Valentino" are made by Felicetti pasta factory - Predazzo - (Trento) - Trentino*

*"Gli Spaghettoni" e "Ruote Puzze" are made by Benedetto Cavalieri pasta factory - Maglie (Lecce) - Puglia*

*"Le Linguine" "I Paccheri" "Gli Spaghetti" di Gragnano are made by Gentile pasta factory - Gragnano (Naples) - Campania*

*"I Paccheri" "Le Linguine" "Lo Spaghetto Quadrato" are made by Mancini pasta factory - Monte San Pietrangeli (Teramo) - Marche*

*"Gli Spaghetti" "Gli Spaghettoni" are made by Martelli pasta factory - Lari (Pisa) - Toscana*

*"All" our Pastas" are the result of a careful selection and made with a handcraft bronze died or gold drying process at low temperature like ancient times.*

*We remind our customers that cooking times are longer than regular pasta.*

## La Trabaccolara

*"La Trabaccolara", typical dish of the ancient tradition of Viareggio. The names derives from the "Trabaccolo" boat used by common fishermen of S. Benedetto del Tronto, who were in fact nicknamed "Trabaccolari", who used to cook pasta (generally spaghetti) with fish and tomato sauce on board their boats*

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## "Sapori della Darsena" (The Flavours of the Dock)

### Tasting menu

Starters (2 portions)

First dish

Spaghetti in "Trabaccolara Style"

1 Main Course (1tasting)

Paranza fried seafood

or

Angler fish in "Cacciatora" style

Dessert (1tasting)

Patatrac (our home maid ceme caramel)

or

Sorbet (various tastes )

Caffee and pastries

€ 60,00

You can request tasting only for the entire table.

Beverages are not included.

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## Our second dishes from the Land

<i>Veal cutlet in Milanese style</i>	1-3	€ 10,00
<i>Grilled filet</i>		€ 30,00
<i>Filet whit green pepper</i>	7	€ 30,00

## Side dishes

<i>French fries</i>		€ 5,00
<i>Mixed salad</i>		€ 5,00
<i>Pinzimonio</i>		€ 5,00
<i>Oven-baked vegetables</i>		€ 5,00
<i>Bread and service fee</i>		€ 4,00

## Our starters from the Land

<i>Tartare beaten with knife</i>		€ 20,00
<i>Mixed starters from the land</i>	7-12	€ 20,00

## Our starters from the Sea

<i>Pepper mussels</i>	14	€ 15,00
<i>Seafood starters</i> (tasting of hors d'oeuvre of the day)*	1-2-3-4-5-6-7-8-9-10-11-12-13-14	€ 24,00
<i>Seafood salad</i> (shellfish, molluscs, steamed seafood)*	2-12-14	€ 22,00
<i>Big Raw seafood</i> (Gran crudité larger portion)	2-4-6-7-9-10-11-12-14	€ 35,00

## Selection of Oysters

<i>Oysters Fine de Claire</i>	14	a piece	€ 3,00
<i>Oysters Special "Krystale"</i>	14	a piece	€ 5,00
<i>Oysters Special "Gillardeau"</i>	14	a piece	€ 6,00

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## Our First dishes from the Sea

<i>Spaghetti in “Trabaccolara” style *</i>	1-2-4-9-12-14	€ 22,00
<i>Seafood Risotto</i> (seafood, cuttlefish, prawns and sea cicada) <i>minimum serving for 2</i>	2-4-9-12-14	€ 22,00
<i>Linguine with Clams, Yellow Tomato and Roe Salted Mullet</i> (cooking time 15 minutes) <i>minimum serving for 2</i>	1-4-12	€ 22,00
<i>Taglierini with Shrimps, Butter and Black Truffle *</i>	1-2-3-4-7-12	€ 25,00

## Our First dishes from the Land

<i>Spaghetti with Basil and Tomato Sauce</i>	1	€ 12,00
<i>Tordello al Ragù</i>	1-3-7-12	€ 15,00

## Soups

<i>Fish soup in “Cacciucco” style *</i>	1-2-4-9-12-14	€ 35,00
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## Our main courses from the Sea

<i>Paranza fried seafood</i>	1-2-4-6-12-14	€ 25,00
<i>Fried Calamari and Prawns *</i>	1-2-6-12-14	€ 25,00
<i>Recanati</i> (stewed fish and shellfish) <i>minimum serving for 2</i>	2-4-9-12-14	€ 35,00
<i>Fish in “Island” style</i>	4-9-12	al kg. € 90,00
<i>Fish in “Vernaccia” style</i> (sun dried tomatoes, olives and Pantelleria capers)	4-9-12	al kg. € 90,00
<i>Salt fish</i> <i>minimum serving for 2</i>	3-4	al kg. € 90,00
<i>Lobster in “Catalana” style</i>	2-9-12	al kg. € 100,00
<i>Shellfish in “Catalana” style</i> (shrimps, prawns) *	2-9-12	al kg. € 120,00

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