

RISTORANTE
MIRO

Inglese

Menù



History

"da Miro alla Lanterna" Restaurant was founded by Miro Ghilarducci in 1961 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 "Gli Spaghetti di Gragnano" are made by Gentile pasta factory - Gragnano (Naples) - Campania
"I Paccheri" e "Le Linguine" are made by Mancini pasta factory - Monte San Pietrangeli (Teramo) - Marche
"I Fusilloni" (Matt) e "Gli Spaghetti Quadrati" are made by Felicetti pasta factory - Predazzo - Trentino
"Gli Spaghetti" "Le Linguine" "I Fusilloni" e "Le Fettuccine Rigate" are made by Masciarelli pasta factory
Pratola Peligna - (Aquila) - Abruzzo

"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 name 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

Our starters from the Land

<i>Tartare beaten with knife</i>		€ 20,00
<i>Mixed starters from the land</i>	7-12	€ 22,00

Our starters from the Sea

<i>Seafood starters</i> * (tasting of hors d'oeuvre of the day)		€ 27,00
	1-2-3-4-5-6-7-8-9-10-11-12-13-14	
<i>Seafood salad</i> (shellfish, molluscs, steamed seafood) *	2-12-14	€ 26,00
<i>Big Raw seafood</i> (Gran crudité larger portion) *	2-4-6-7-9-10-11-12-14	€ 40,00
<i>Half Seafood salad</i> (shellfish, molluscs, steamed seafood) *	2-12-14	€ 18,00

Selection of Oysters

<i>Oysters Fine De Claire</i>	14	<i>a piece</i>	€ 4,00
<i>Oysters Special "Della Spezia"</i>	14	<i>a piece</i>	€ 6,00
<i>Oysters Special "Gillardeau" Marennnes-Oléron</i>	14	<i>a piece</i>	€ 6,00
<i>Oysters Special "Ostra Bora"</i>	14	<i>a piece</i>	€ 7,00

In this, dishes containing the following allergenic substances are prepared: 1 cereals containing gluten, 2 shellfish, 3 egg, 4 fish, 5 peanuts, 6 soya, 7 milk, 8 shell fruit, 9 celery, 10 mustard, 11 sesame, 12 sulphur dioxide/sulphites, 13 lupins, 14 molluscs. * According to the catch and/or season, some products may be frozen or not available. We inform our customers that some products are processed whit blast chillers (pursuant to EC Regulation n. 852/04). For information on their presence, please consult the specific documentation that will be our staff, upon request.

Our First dishes from the Sea

<i>Spaghetti in "Trabaccolara" style *</i>	1-2-4-9-12-14	€ 25,00
<i>Seafood Risotto</i> (seafood, cuttlefish, prawns and sea cicada) <i>minimum serving for 2</i>	2-4-9-12-14	€ 25,00
<i>Handmade Maccheroncini *</i> whit Pink Shimps, Calamari, (Pesto of) Zucchini and Their Flowers	1-2-3-4-5-6-8-9-12-14	€ 25,00
<i>Fusilloni Whit Monkfish in "Cacciatora" Style</i>	1-2-3-4-9-12	€ 25,00
<i>Half Portion Fist Disches</i>		€ 17,00

Our First dishes from the Land

<i>Spaghetti with Basil and Tomato Sauce</i>	1	€ 13,00
<i>Tordello al Ragù *</i>	1-3-7-12	€ 16,00

Soups

<i>Fish soup in "Cacciucco" style *</i>	1-2-4-9-12-14	€ 35,00
---	---------------	---------

In this, dishes containing the following allergenic substances are prepared: 1 cereals containing gluten, 2 shellfish, 3 egg, 4 fish, 5 peanuts, 6 soya, 7 milk, 8 shell fruit, 9 celery, 10 mustard, 11 sesame, 12 sulphur dioxide/sulphites, 13 lupins, 14 molluscs. * According to the catch and/or season, some products may be frozen or not available. We inform our customers that some products are processed whit blast chillers (pursuant to EC Regulation n. 852/04). For information on their presence, please consult the specific documentation that will be our staff, upon request.

Our main courses from the Sea

<i>Paranza fried seafood</i>	1-2-4-6-12-14	€ 26,00
<i>Fried Calamari and Prawns</i> *	1-2-6-12-14	€ 26,00
<i>Half Fried Paranza or Calamari and Prawns</i>	1-2-4-6-12-14	€ 18,00
<i>Recanati</i> (stewed fish and shellfish) <i>minimum serving for 2</i>	2-4-9-12-14	€ 40,00 <i>price for one person</i>
<i>Fish in "Island" style</i>	4-9-12	<i>al kg.</i> € 90,00
<i>Fish in "Vernaccia" style</i> (sun dried tomatoes, olives and Pantelleria capers)	4-9-12	<i>al kg.</i> € 90,00
<i>Salt fish</i> <i>minimum serving for 2</i>	3-4	<i>al kg.</i> € 90,00
<i>Lobster in "Catalana" style</i> *	2-9-12	<i>al kg.</i> € 100,00
<i>Crustaceans in "Catalana" style</i> * (shrimps, prawns)	2-9-12	<i>al kg.</i> € 130,00

da mirò

In this, dishes containing the following allergenic substances are prepared: 1 cereals containing gluten, 2 shellfish, 3 egg, 4 fish, 5 peanuts, 6 soya, 7 milk, 8 shell fruit, 9 celery, 10 mustard, 11 sesame, 12 sulphur dioxide/sulphites, 13 lupins, 14 molluscs. * According to the catch and/or season, some products may be frozen or not available. We inform our customers that some products are processed whit blast chillers (pursuant to EC Regulation n. 852/04). For information on their presence, please consult the specific documentation that will be our staff, upon request.

Our second dishes from the Land

<i>Veal cutlet in Milanese style</i> * 1-3	€ 14,00
<i>Grilled filet</i>	€ 30,00
<i>Filet whit green pepper</i> 7	€ 30,00

Side dishes

<i>French fries</i> *	€ 6,00
<i>Mixed salad</i>	€ 6,00
<i>Pinzimonio</i>	€ 6,00
<i>Oven-baked vegetables</i>	€ 6,00
<i>Bread and service fee</i>	€ 4,00

In this, dishes containing the following allergenic substances are prepared: **1** cereals containing gluten, **2** shellfish, **3** egg, **4** fish, **5** peanuts, **6** soya, **7** milk, **8** shell fruit, **9** celery, **10** mustard, **11** sesame, **12** sulphur dioxide/sulphites, **13** lupins, **14** molluscs. * According to the catch and/or season, some products may be frozen or not available. We inform our customers that some products are processed whit blast chillers (pursuant to EC Regulation n. 852/04). For information on their presence, please consult the specific documentation that will be our staff, upon request.

“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

€ 70,00

You can request tasting only for the entire table.

Beverages are not included.

