

# LA PIAZZETTA MISANO

Every dish is a thoughtful gesture, prepared with the same care we'd give to a friend: with attention, respect, and affection.

For us, hospitality isn't just a job — it's how we were raised.  
We do everything as if we were welcoming someone we love.

*Mirko*

## OPENING HOURS

Open every day

Breakfast 8:00–11:00

Restaurant 12:00–14:30 | 19:00–22:30

Pizzeria open all day 12:00–22:30

Cover charge and service 2.5 | Terrace 4

TAG & SHARE   
@lapiazzettamisano



+39 338 3952410  
info@lapiazzettamisano.com  
www.lapiazzettamisano.com

## Starters

|  |    |
|--|----|
| Raw seafood platter  | 25 |
| daily raw selection served with fruit and vegetable compotes           |    |
| Red prawn tartare, pineapple, hazelnuts, and lime                      | 20 |
| Fine de Claire oyster  | 4  |
| Il piazzettino   | 21 |
| tasting of our cold starters   |    |
| Marinated salmon with dill, sour cream and crostini                    | 15 |
| Lightly seared cuttlefish with baby spinach, lemon and parmesan flakes | 15 |
| Steamed octopus with summer vegetables and apple cider vinegar         | 14 |
| Adriatic mackerel with pickled vegetables                              | 14 |
| Cuttlefish soup with raw cuttlefish tagliatella                        | 15 |

starters are best  
with our fornarina  
ROSSA or CLASSIC?  
+3 +2,5

Home made

## Pasta

|  |    |
|--|----|
| Zucchini ravioli with sea bass, cherry tomatoes and mint                       | 16 |
| Potato gnocchi with local sole, eggplant and basil                             | 15 |
| Classic seafood tagliolini   | 17 |
| Shelled seafood tagliolini   | 18 |
| Mancini spaghetti with clams   | 14 |
| Mancini spaghetti with seafood carbonara                                       | 15 |
| Black cuttlefish ink strozzapreti with anchovies, burrata and zucchini flowers | 15 |

## Second Course

|   |               |
|---|---------------|
| Catch of the day, oven-baked Mediterranean style or grilled | ask our staff |
| Mixed grill "della piazzetta"                               | 25            |
| Tuna steak with summer vegetables and sesame                | 18            |
| Shrimp and squid skewers                                    | 4.5 cad       |
| Mixed fried seafood and vegetables                          | 18            |
| Adriatic meagre fillet with chard and red wine sauce        | 18            |

## Sides

|                           |   |
|---------------------------|---|
| Sautéed chard             | 6 |
| Steamed summer vegetables | 6 |
| Mixed salad               | 6 |
| French fries              | 6 |
| Roasted potatoes          | 6 |

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## MEAT CUISINE

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|   |    |
|---|----|
| "Fassona" beef tartare, capers, mustard and quail egg | 16 |
| Classic tagliatelle with meat ragù                    | 12 |
| Potato gnocchi with tomato sauce                      | 10 |
| Sliced beef with roasted potatoes                     | 19 |
| Veal cutlet with potatoes                             | 15 |

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## VEGETABLE GARDEN CUISINE

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|  |    |
|--|----|
| Fresh baby spinach salad with green apple, parmesan flakes and walnuts | 12 |
| Zucchini ravioli with cherry tomatoes, basil and zucchini flowers      | 13 |
| Chard pie with summer vegetables and extra virgin olive oil            | 12 |

## ◆ Gourmet Pizzas ◆

### LA FAN TUTTI

burrata, smoked salmon, julienned zucchini

### LA FACCIAMO SOLO NOI

burrata, tuna tartare, lime

### MIRKO GOURMET

buffalo mozzarella, courgette flowers, Cantabrian anchovies

### CARPEGNA

prosciutto crudo, burrata, confit cherry tomatoes

◆ Made with high-hydration dough and a 72-hour leavening process for maximum lightness and digestibility. ◆

## Special Pizzas



### VOMERO

buffalo mozzarella, sausage, friarielli, pecorino flakes

### SORRENTO

tomato, buffalo mozzarella, cherry tomatoes, basil

### PICASSO

tomato, burrata, Cantabrian anchovies, caper flowers, basil pesto

### BACCALÀ

ricotta-stuffed crust, mozzarella, cod, chickpea cream, roasted potatoes

### PIAZZETTA

mozzarella, marinated salmon, Philadelphia, confit cherry tomatoes, basil cream

### CORNICIONE

ricotta-stuffed crust, mozzarella, pancetta, sausage, caramelized onion, burrata, confit cherry tomatoes

### 58

tomato, buffalo mozzarella, prosciutto crudo, arugula, parmesan flakes

### FRUTTI DI MARE

tomato, daily catch, garlic, parsley

### BOMBA

tomato, mozzarella, bell peppers, fresh mushrooms, sausage, olives, würstel, Tropea onion

### BURRATA

burrata, prosciutto crudo, basil pesto, confit cherry tomatoes

## White Pizzas

### MARE E MONTI

mozzarella, shrimp, roasted zucchini

### TARTUFINA

truffle cream, buffalo mozzarella, porcini mushrooms, sausage, confit cherry tomatoes

### FUMÉ

mozzarella, sausage, pancetta, smoked cheese, oregano

### TREVIGIANA

mozzarella, Treviso radicchio, sausage, porcini mushrooms

### VALTELLINA

mozzarella, bresaola, arugula, cherry tomatoes, parmesan flakes

### REGINA

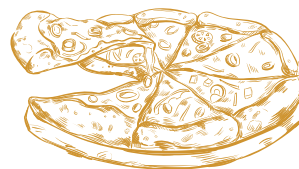
buffalo mozzarella, cherry tomatoes, parmesan flakes, basil

### 4 FORMAGGI

mozzarella, gorgonzola, smoked cheese, stracchino

### DELIZIA

mozzarella, cherry tomatoes, black olives, parmesan, basil



WHOLE WHEAT DOUGH +1.5 / GLUTEN-FREE DOUGH +3\*

**Fornarine (Pizza-style flatbreads)**

|  |     |
|--|-----|
| FORNARINA  | 2.5 |
| Salt and rosemary  |     |
| FORNARINA ROSSA  | 3   |
| With tomato  |     |
| FORNARINA CHIUSA   | 12  |
| buffalo mozzarella, prosciutto crudo, arugula, cherry tomatoes, extra virgin olive oil |     |
| FORNARINA ROMAGNOLA  | 12  |
| stracchino, arugula, prosciutto crudo  |     |

**Classic Pizzas**

|   |                                       |     |
|---|---------------------------------------|-----|
| MIRKO   | Mirko's choice<br>perfect for sharing | 7   |
| tomato, anchovies, garlic, parsley, oregano                                 |                                       |     |
| MARINARA  |                                       | 5   |
| tomato, fresh garlic, parsley, oregano                                      |                                       |     |
| MARGHERITA  |                                       | 6   |
| tomato, mozzarella  |                                       |     |
| ELENA   |                                       | 12  |
| tomato, mushrooms, arugula, prosciutto crudo, cherry tomatoes, parmesan     |                                       |     |
| GOLOSONA  |                                       | 9   |
| tomato, mozzarella, spicy salami, gorgonzola                                |                                       |     |
| NAPOLI  |                                       | 7.5 |
| tomato, mozzarella, anchovies, oregano                                      |                                       |     |
| ROMANA  |                                       | 8   |
| tomato, mozzarella, capers, anchovies, oregano                              |                                       |     |
| DIAVOLA   |                                       | 8   |
| tomato, mozzarella, spicy salami  |                                       |     |
| PARMIGIANA  |                                       | 10  |
| tomato, mozzarella, eggplant, cooked ham, parmesan, basil                   |                                       |     |
| CAPRICCIOSA   |                                       | 10  |
| tomato, mozzarella, cooked ham, artichokes, fresh mushrooms                 |                                       |     |
| 4 STAGIONI  |                                       | 10  |
| tomato, mozzarella, cooked ham, artichokes, fresh mushrooms, olives         |                                       |     |
| RUSTICA   |                                       | 10  |
| tomato, mozzarella, sausage, radicchio, parmesan                            |                                       |     |
| TONNO E CIPOLLA   |                                       | 9.5 |
| tomato, mozzarella, tuna, onion   |                                       |     |
| AMERICANA   |                                       | 10  |
| tomato, mozzarella, wüstel, French fries                                    |                                       |     |
| GORGONZOLA E SPECK  |                                       | 10  |
| tomato, mozzarella, gorgonzola, speck                                       |                                       |     |
| VEGETARIANA   |                                       | 10  |
| tomato, mozzarella, eggplant, zucchini, mushrooms, arugula, cherry tomatoes |                                       |     |
| BOSCAIOLA   |                                       | 11  |
| tomato, fresh mushrooms, porcini mushrooms, speck                           |                                       |     |
| CALZONE   |                                       | 10  |
| tomato, mozzarella, cooked ham, fresh mushrooms                             |                                       |     |

**\*Please note: we are not Gluten Free AIC-certified and all dishes are prepared in a shared kitchen.  
Cross-contamination is possible.**

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## GLUTEN-FREE OPTIONS

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**GLUTEN-FREE? We've got options.**

*Many of our dishes are naturally gluten-free or made with alternative flours.*

*Here are the ones available now – some are always available, others on reservation only  
(call us in advance next time to make sure we have your favorite!).*

*Ask our staff for more info.*

*Please note: we are not AIC-certified and all dishes are prepared in a shared kitchen.*

*Cross-contamination is possible.*

### ANTIPASTI

|  |    |
|--|----|
| Raw seafood platter  | 25 |
| Red prawn tartare with pineapple, hazelnuts, and lime                  | 20 |
| Fine de claire oyster  | 4  |
| Seared cuttlefish with baby spinach, lemon, and parmesan flakes        | 15 |
| Steamed octopus with summer vegetables and apple cider vinegar         | 14 |
| Adriatic mackerel with pickled vegetables                              | 14 |
| Cuttlefish soup with raw cuttlefish tagliatella                        | 15 |
| "Fassona" beef tartare with capers, mustard, and quail egg             | 16 |
| Fresh baby spinach salad with green apple, parmesan flakes and walnuts | 12 |

### PASTA

Your choice of *Voglia di Star Bene Gluten Free* tagliolini or gnocchi:

|  |    |
|--|----|
| with sea bass, cherry tomatoes and mint      | 18 |
| with local sole, eggplant and basil          | 17 |
| seafood                                      | 19 |
| shelled seafood                              | 20 |
| with clams                                   | 16 |
| with clams                                   | 17 |
| with anchovies, burrata and zucchini flowers | 17 |
| with tomato sauce                            | 12 |
| with ragù                                    | 14 |

### SECOND COURSE

|  |         |
|--|---------|
| Catch of the day, baked Mediterranean-style or grilled (reservation recommended) |         |
| Mixed seafood grill "della piazzetta" (reservation recommended)                  | 25      |
| Tuna steak with summer vegetables and sesame                                     | 18      |
| Shrimp and squid skewers (reservation recommended)                               | 4.5 cad |
| Mixed fried seafood and vegetables (reservation recommended)                     | 18      |
| Adriatic meagre fillet with chard and red wine sauce                             | 18      |
| Sliced beef with roasted potatoes  | 19      |

### SIDES

|                           |   |
|---------------------------|---|
| Sautéed chard             | 6 |
| Steamed summer vegetables | 6 |
| Mixed salad               | 6 |
| Roasted potatoes          | 6 |

# LUNCH ONLY

## Salads, light dishes & piadine

Also available for take-away!

### Salads & Fresh Dishes

|  |    |
|--|----|
| PIAZZETTA  | 14 |
| Green salad, salmon, avocado, sour cream and cherry tomatoes                   |    |
| TONNATA  | 14 |
| Seared tuna belly, tuna sauce, capers and lettuce                              |    |
| SPINACINA  | 12 |
| Fresh baby spinach, green apple, parmesan flakes and walnuts                   |    |
| NIZZARDA   | 12 |
| Lettuce, tuna, eggs, green beans, mozzarella, cherry tomatoes and black olives |    |
| SPIEDINA   | 14 |
| Green salad, red radicchio, tomato, onion, shrimp & squid skewer               |    |
| CAPRESE DI BUFALA  | 12 |
| Buffalo mozzarella, tomatoes and basil   |    |
| PROSCIUTTO AND MELON   | 12 |

### Piadine (Italian Flatbreads)

|   |     |
|---|-----|
| GUSTOSA   | 12  |
| Lettuce, marinated mackerel, caramelized onion            |     |
| PROSCIUTTO CRUDO  | 7   |
| STRACCHINO AND ARUGULA                                    | 7.5 |
| PROSCIUTTO CRUDO, STRACCHINO AND ARUGULA                  | 9   |
| PROSCIUTTO CRUDO AND MOZZARELLA                           | 8   |
| COOKED HAM, TOMATO AND MOZZARELLA                         | 9   |
| SHRIMP, TOMATO, ARUGULA AND COCKTAIL SAUCE                | 9.5 |
| SPIEDINA  | 12  |
| Shrimp and squid skewers, arugula, tomato                 |     |
| SALMONE   | 12  |
| Marinated salmon with dill, Philadelphia, arugula, tomato |     |
| NUTELLA   | 5   |
| PLAIN PIADINA   | 1.5 |

Traditional dough made with lard

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## DESSERTS

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|  |     |
|--|-----|
| Dark cocoa truffles with mascarpone cream and a shot of rum  | 6   |
| Warm fruit tartlet   | 6   |
| Dark chocolate mousse with red berries                       | 6   |
| Cheesecake with salted peanut crumble and passion fruit      | 6   |
| Apricot sorbet   | 4.5 |
| Coffee sorbet  | 4.5 |
| Lemon sorbet   | 4.5 |
| Milk soft-serve with Noiela liqueur / Salted Caramel liqueur | 6   |
| Milk soft-serve with Smarties                                | 5   |
| Coffee affogato  | 5   |



# DRINKS

## Water

|                       |     |
|-----------------------|-----|
| *Still water 50cl     | 1.5 |
| *Still water 1L       | 2   |
| St. Bernardo water 1L | 2.5 |

*\*We serve filtered tap water, purified through the ALMA system — safe, sustainable and good for you.*

## Soft drinks

### Draft Coca-Cola

|        |     |
|--------|-----|
| Small  | 3.5 |
| Medium | 4.5 |
| 1L     | 8   |

|                      |     |
|----------------------|-----|
| Sprite               | 3.5 |
| Lemon iced tea       | 3.5 |
| Peach iced tea       | 3.5 |
| Green tea with lemon | 3.5 |

|                    |   |
|--------------------|---|
| Coca Cola          | 3 |
| Coca Cola Zero     | 3 |
| Fanta              | 3 |
| Lemon Soda         | 3 |
| Bitter orange soda | 3 |
| Chinotto           | 3 |

|          |   |
|----------|---|
| Red Bull | 4 |
|----------|---|

### Glass-bottled drinks

|                 |   |
|-----------------|---|
| Coca Cola       | 3 |
| Cedrata Tassoni |   |
| Schweppes Tonic |   |
| Schweppes Lemon |   |
| Acqua brillante |   |

|                       |     |
|-----------------------|-----|
| Crodino               | 3.5 |
| Sanbitter Red / White | 3.5 |
| Campari soda          | 3.5 |

|             |     |
|-------------|-----|
| Ginger Beer | 4.5 |
| Ginger Ale  | 4.5 |

## Vino

*(Our wine list is available on the following pages)*

### House wine (Still or Sparkling, on tap)

|                    |     |
|--------------------|-----|
| un quartino 1/4 lt | 3.5 |
| mezzo 1/2 lt       | 5   |
| un litro 1 lt      | 9   |

## Draft Beers

### Forst Kronen

|        |     |
|--------|-----|
| Small  | 3.5 |
| Medium | 5   |
| 1L     | 12  |

### Weihenstephan

|        |    |
|--------|----|
| Small  | 4  |
| Medium | 6  |
| 1L     | 12 |

### Pater Linus Triple

|        |    |
|--------|----|
| Small  | 4  |
| Medium | 7  |
| 1L     | 15 |

## Craft Beers

### BEHA - Rimini 50cl

|                          |   |
|--------------------------|---|
| Kermesse blanche 4,5%    | 6 |
| Spasso vienna 5,4%       | 6 |
| Euforia session IPA 4,3% | 6 |

## Bottled Beers

|                    |     |
|--------------------|-----|
| Corona             | 4.5 |
| Ichnusa Unfiltered | 4   |
| Tennent's          | 4.5 |
| Ceres              | 4.5 |
| Forst Alcohol-Free | 4   |
| Daura gluten free  | 8   |

|                           |   |
|---------------------------|---|
| Menabrea Lager 66cl       | 6 |
| Augustiner Edelstoff 50cl | 6 |
| Stella Artois 66cl        | 6 |

*\* Un impegno verso l'ambiente. Da anni abbiamo scelto di servire acqua filtrata per ridurre il consumo di plastica e vetro. Utilizziamo il sistema ACQUA ALMA, una microfiltrazione a carboni attivi che trattiene le impurità e i residui provenienti dalle tubature, senza impoverire la qualità e garantendo un'acqua pura e sicura.*

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# INFORMATION

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*Let us know if you have any ALLERGIES or INTOLERANCES to specific ingredients.  
We want to make sure you can enjoy everything worry-free!*

*\*We SERVE GLUTEN-FREE DISHES, but we are not part of the official AIC (Italian Celiac Association) network.  
Our dishes are prepared in the same kitchen environment, and despite all precautions,  
cross-contamination cannot be ruled out.*

\* Depending on market availability, some ingredients may be fresh, frozen at the source, or self-frozen.

\*\*Fish intended to be consumed raw or nearly raw has undergone a blast chilling process for preventive decontamination against Anisakis, in compliance with EU Regulation 853/2004.

**Iodized salt** is available for customers upon request.

## **ALLERGIES OR INTOLERANCES**

Our staff is available to provide, upon request, any additional information, including access to specific written documentation.

### **LIST OF SUBSTANCES THAT CAN CAUSE ALLERGIES OR INTOLERANCES (Annex II – EU Regulation 1169/11, as amended by EU Regulation 78/14)**

Cereals containing gluten:  
wheat, rye, barley, oats, spelt, kamut or their hybrid strains, and derived products

Crustaceans and products based on crustaceans  
Eggs and egg-based products  
Fish and fish-based products  
Peanuts and peanut-based products  
Soy and soy-based products  
Milk and milk-based products (including lactose)  
Tree nuts: almonds, hazelnuts, walnuts, cashews, pecans,  
Brazil nuts, pistachios, macadamia nuts, and their products  
Celery and celery-based products  
Mustard and mustard-based products  
Sesame seeds and sesame seed-based products  
Sulfur dioxide and sulfites in concentrations over 10 mg/kg or 10 mg/l  
Lupin and lupin-based products  
Molluscs and mollusc-based products

HACCP Manager / Allergen  
Coordinator