

MIRANDOLINA

MENU OF THE DAY

Entrées

Sarde a Beccafico

Typical Sicilian sardine dish "...definitely worth trying!"

Sardines in Saor with Roasted Polenta

Sardines, Onion, Pine nuts, Raisins, Vinegar, Oil, Polenta.

Prawns on Eggplant Cream

Boiled shrimp, eggplant cream.

Lardo di Colonnata with Crostini and Sun-drenched Tomatoes

Lardo di Colonnata, Crostini di Pane, Confit Tomatoes.

Artist Tomatoes

Cooked tomatoes, Grana cheese, oil, salt, capers, olives, basil.

THE FIRST

The Fisherman's Sea

Paccheri, Tomatoes, Scampi, Clams, Mussels, Shrimp.

Aubergine Parmigiana

Aubergines, tomato sauce, basil, mozzarella, parmesan cheese.

€ 12.00

Bigoli with Rabbit Ragout

Artisan Egg Bigoli, Homegrown Rabbit Ragout.

€ 10,00

Pasta and Beans

Traditional borlotti bean soup with pasta

€ 13,00

THE SECONDS

Baccalà alla Vicentina with Polenta

Cod, Milk, Sardines, Flour, Onions, Oil, Grana cheese, Salt, Pepper.

Breaded Sardines with Chive Sauce

Sardines, Breadcrumbs, Eggs, Chives Sauce.

Tuscan Style Beef Tagliatina

Slices of Beef, Baked Potatoes.

Stuffed Eggplant

Eggplant Stuffed with Meat

Outline

Beans and Onion

Borlotti Beans, Onion, Oil, Salt, Pepper.

Cooked Vegetables

Seasonal vegetables (Chicory, Silver Ribs) stir-fried.

Grilled vegetables

€ 5,00

Mixed Salad

€ 5,00

Baked Potatoes

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French fries

€ 5.00

Fresh and Fried Potatoes

SWEET

Home Tiramisu

Savoiardi, cream, coffee, spirit, cocoa.

Tart with Fruit Jam

€ 4.50

Tart with fruit jam

Black Forest

Chocolate cake with fresh blueberries