

The logo for 'MIRÓ' is centered within a large black circle. The word 'MIRÓ' is rendered in a stylized, jagged font. The letters 'M', 'I', and 'R' are red, while the 'O' is blue. The letters are interconnected and have sharp, pointed edges, giving it a dynamic and modern feel.

MIRÓ

— MENU —



For over 30 years, the Mirò Restaurant, one of the biggest in Turin, has been the perfect place to try refined culinary atmospheres, skilfully mixing innovation and tradition.

TASTING MENU


★ PIEDMONT MENU 36

Piedmont tasting menu, it includes:

- ~ Tomino in green sauce
- ~ Fassona steak tartare
- ~ Vegetable flan
- ~ Egg tagliolini with white ragu from Langhe
- ~ Fassona rib-eye steak with seasonal side
- ~ Bunet*

★ SICILIAN MENU 39

Sicilian tasting menu, it includes:

- ~ Yellow fin tuna patties on tomato gazpacho
- ~ Swordfish roll with a small eggplant caponata and roasted almonds from Avola
- ~ Octopus salad with potatoes and cherry tomatoes "Naturossa"
- ~ Tagliolini pasta with pistachio pesto and prawns*
- ~ Pistachio crusted tuna*
- ~ Sicilian cassata 

KIDS MENU

"CASERECCE" PASTA WITH TOMATO SAUCE 5

"MEZZE MANICHE" PASTA WITH BOLOGNESE SAUCE 5

"CASERECCE" WITH PESTO 5

HAMBURGER WITH FRENCH FRIES 6

CHICKEN IN BREADCRUMBS WITH FRENCH FRIES 6

WURSTEL SAUSAGE WITH FRENCH FRIES 6

Covered 2.5 - *The product can be blast chilled and frozen to ensure freshness



Gluten free



Vegetarian



Best seller

OUR APPETIZERS

SEAFOOD APPETIZERS



🍷	5 OYSTERS	13
	CHEF'S MOSCARDINI* with toasted bread	9
🍷	RAW SEAFOOD tuna*, red shrimps*, prawns*, oysters, sea bass carpaccio	24
🍷 🌟	MIXED SEAFOOD* tuna*, swordfish* carpaccio, salmon, oyster, octopus salad, stewed musky octopus*	20
🍷	GALICIAN OCTOPUS* octopus, diced potatoes and olives	14
	MUSSELS with tomato sauce, oregano, pepper and toasted bread	13
🍷	MUSSELS MARINARA with lemon, parsley, pepper and garlic	13
🍷 🌟	MARINATED SALMON citrus fruits and aromatic herbs	13

LAND APPETIZERS



	DELICACIES OF THE HOUSE crispy potato with buffalo mozzarella, chickpeas sicilian panelle and arancini with ragù and toma cheese	9
🌱 🌟	CHICKPEAS SICILIAN PANELLE	6
🍷	FASSONA STEAK TARTARE with capers, shavings of parmesan cheese and drops of local fondue	13
🍷 🌱	VEGETABLE FLAN with raclette cheese fondue	9
🍷	SELECTION OF CURED MEATS AND CHEESES with a whole buffalo mozzarella from Colle DOP <i>(suggested for 2 people)</i>	19
🌱	EGGPLANT CAPONATA with pistachio powder	9
🌟	SELECTION OF MEAT STARTERS fassona tartare, vegetable flan, caponata, arancino and panelle	16



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For our **fresh pasta**, we carefully select the **best flours** by trusted suppliers, evaluating their quality in order to offer a **genuine product**.

Next, we proceed with the bronze process which gives our pasta a **porous and wrinkled consistency**, allowing to retain in the best way the sauces and aromas.

SEAFOOD FIRST DISHES

- | | | |
|---|---|----|
| | SPAGHETTI "ALLA MUDDICA" AND ANCHOVY | 12 |
| | PERFUME anchovies, bread crumb, pine nuts and fennel | |
| ★ | SPAGHETTI WITH "VERACI" CLAMS | 15 |
| | TAGLIOLINI WITH RED SHRIMPS* | 16 |
| | FROM MAZARA DEL VALLO
with pistachio pesto | |
| | MEDITERRANEAN MEZZEMANICHE PASTA | 14 |
| | swordfish, eggplants, cherry tomatoes and mint | |
| 🍷 | CARNAROLI RICE WITH SEAFOOD | 15 |
| | a classic dish of the Italian cuisine | |
| 🍷 | CARNAROLI RICE WITH RED SHRIMPS* | 16 |
| | FROM MAZARA DEL VALLO lemon zest and burrata cheese | |



**Produced
daily**






Fresh pasta produced daily is our promise of quality and commitment. It's the result of a team that embraces the passion for authentic food and the satisfaction of our customers.

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PASTA



MEAT FIRST COURSES

- | | | |
|---|---|----|
| | EGG TAGLIOLINI with white ragu from Langhe | 14 |
| | CASARECCE PASTA with sausage from Nebrodi, n'duja and burrata stracciatella cheese | 14 |
|   | SHORT PASTA "ALLA NORMA" eggplants, tomato and seasoned ricotta from Nebrodi mountains | 12 |
|  | RICE in a creamy green peas sauce with parmesan and fassona tartare | 13 |
|   | PORCINI MUSHROOMS RISOTTO and piedmont toma cheese | 14 |

OUR PASTA














FRIED FISH

FRIED SQUID* with crunchy vegetables	16
MIXED FRIED squid, pink prawns from Sciacca and Paranza fish	17.5
BIG MIXED FRIED* platter with prawns, squid, Sciacca pink shrimps, Paranza fish and crunchy vegetables in batter	19.5

OUR GRILLHOUSE



FISH GRILLHOUSE

  GRILLED SQUID*	14
 GRILLED YELLOW FIN TUNA*	16
 GRILLED SWORDFISH* from the Mediterranean	15
  GRILLED SEA BASS	16
 PISTACHIO CRUSTED TUNA*	18
 GRILLED PRAWNS 4 Argentine prawns	16
 SELECTION OF GRILLED FISH* squid, Argentine prawn, sea bass fillet, tuna, swordfish	26
 TENTACLE OF CRISPY OCTOPUS* on creamy potatoes	15
 ASK THE WAITERS TO KNOW THE CATCH OF THE DAY	

ALL THE GRILLED DISHES ARE SERVED WITH A SEASONAL SIDE DISH

Covered 2.5 - *The product can be blast chilled and frozen to ensure freshness



Senza glutine



Vegetariano

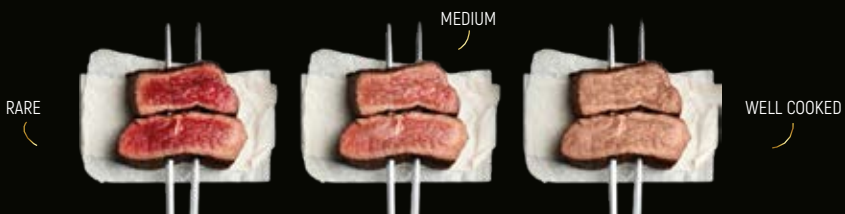


Best seller

AGED GRILLED MEAT



The aging ripens the meat, making it more tender, tasty and digestible. After slaughter the animal is unappealing but over time the fibers become tastier and tender.

	hg	
🍷 HAMBURGER OF AGED MEAT 300g	15	15
Lean and soft meat of Piedmont females of at least 36 months.		
🍷 CHIANINA RIB-EYE STEAK 600g	5.5	34
Red, firm and lean Tuscan beef with fat infiltration for a strong taste. Ideal for the Florentine steak.		
🍷 IRISH ANGUS RIB-EYE STEAK 600g	4.5	28
Renowned meat for its natural, tender and tasty marbling thanks to high quality breeding techniques.		
🍷 FASSONA RIB-EYE STEAK 600g	4	24
Fine cut of the bovine, obtained from the loin with bone on one side.		
🍷🌟 GIOVENCA RIB-EYE STEAK 400g	4.5	19
Perfect balance between elegance and taste, pleasant, tender and succulent for real carnivores.		
🍷🌟 PICANHA 300g		21
The picanha is a Brazilian meat cut, known as "beef codon" or "beef tip underside", with triangular shape and a thick layer of fat on one side.		
🍷 FILLET 250g		24
The fillet is a cut of meat from the lumbar area of the animal, either bovine, pork or other animal.		
🍷 SLICED STEAK 250g		17
Soft, succulent and very tasty meat.		
🍷 SAUSAGE homemade 200g		12
Sausage from the Sicilian pork, precious breed for its quality meat and limited quantity.		
🍷 TOMAHAWK OF IRISH ANGUS STEAK		52
Derived from the front of the loin, size 900grt -1.7 kg		
🍷🌟 SELECTION OF HIGH-QUALITY GRILLED MEAT 600g		27
Giovenca rib-eye steak, Picanha, Fillet, Pork ribs, Homemade sicilian sausage		
🍷🌟 SELECTION OF HIGH-QUALITY GRILLED MEAT 1,2kg		50
Giovenca rib-eye steak 600g, Picanha 150g, Fillet 150g, Pork ribs 150g, Homemade Sicilian Sausage 150g		







ALL THE GRILLED DISHES ARE SERVED WITH A SEASONAL SIDE DISH





LARGE SALAD

-  **"CAPRICCIOSA" SALAD** green salad, tomato, olives, anchovies, buffalo mozzarella, onion 8
-  **"MIRÒ" SALAD** green salad, tomato, sweetcorn, carrots, tuna 7

SIDE DISHES




-   **GRILLED VEGETABLES** 5
-   **VEGETABLES RATATOUILLE COOKED IN THE OVEN** 5
-  **FRENCH FRIES** 4
-   **TASTY AND FLAVORED BAKED POTATOES** 4
-   **MIXED SALAD** 4

FOCACCERIA

- "BELLA E BUONA" FOCACCIA** double mixture, cherry tomatoes, rocket, Parma ham 18 months seasoning, Parmesan shavings, a whole buffalo mozzarella, balsamic glaze 15
-  **FOCACCIA MACCHIATA 2.0** tomato, shavings of grana added after cooking albese and a whole burrata 14
-  **WHITE FOCACCIA** 4
- FOCACCIA WITH PARMA HAM/SPECK** 7
-  **FOCACCIA WITH BURRATA AND CHERRY TOMATOES** 12
-  **FOCACCIA WITH BUFFALO MOZZARELLA AND CHERRY TOMATOES** 12
- FOCACCIA WITH PISTACHIO AND BURRATA** pistachio, speck, burrata, caramelized onion 13

FARINATA

To avoid long waits, on Saturday evening the farinata won't be available

-   **CLASSIC** 4
-  **GORGONZOLA** 4.5
- GORGONZOLA AND N'DUJA** 5
- STRACCHINO AND COOKED HAM** 5
- STRACCHINO AND N'DUJA** 5

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Best seller

TABISCHERIA



Scents and flavors of the Mediterranean.

La Tabisca is a **typical Sicilian pizza** with an elongated and crushed shape, obtained with wheat flour and sprinkled with oil olive and salt. The word Tabisca carries all of the charm and the **suggestion of the encounter between cultures**, typical of the island.

"Tabisch" is, indeed, the Arabic word for a bread that even today is cooked in some countries of Mediterranean Africa.



OUR

TABISCHE


Thanks to the prevalence in the dough of flours with a bigger grain, **Tabisca is easier to digest.**

Its **most famous receipt** is the Saccense, which brings the name of the residents of Sciacca, near Agrigento, for the "schiticchio", that is the habit to eat pizza in the countryside. It is eaten as once the farmers and fishermen were used to: with tomato, onions, anchovies and cheese.





TABISCHERIA

The Mirò's Gourmet

	single	half a meter
PISTOLETTO truffle cream, mozzarella, speck after cooking and porcini mushrooms	12	24
 KAHLO mozzarella, primosale cheese, taggiasche olives and fresh basil	12	24
MARINETTI buffalo mozzarella, caramelized Tropea red onion, gorgonzola cheese and fassona steak tartare at the end of the cooking	14	28
KLIMT mozzarella, caramelized Tropea red onion, stracchino, cherry tomatoes, smoked scamorza cheese and Nebrodi pork sausage	14	28
MATISSE buffalo mozzarella, confit tomatoes, marinated salmon, basil cream and toasted almonds	13	26

Specials

	single	half a meter
 TABISCA tomato, primo sale cheese, sicilian pecorino cheese, olives, anchovies, Tropea red onion	9	18
 GOYA tomato, buffalo mozzarella, basil	10	20
 WARHOL tomato, sausage, whole burrata placed on the pizza out of the oven	12	24
TURNER tomato, mozzarella, spicy salami, n'duja, red pepper, oregano	10	20
 MIRÒ tomato, mozzarella, Parma ham, olives	9.5	18.5
 PIZARRO mozzarella, cherry tomatoes, rocket, parmesan shavings	9	17.5
 BOTTICELLI tomato, mozzarella, eggplants, zucchini, peppers, rocket	10	19.5
 CHAGALL buffalo mozzarella, gorgonzola, sausage, caramelized Tropea red onion	11	22
 MONDRIAN tomato, mozzarella, gorgonzola, primo sale cheese, parmesan	9	18
 DEGAS tomato, mozzarella, scamorza cheese, salami	8.5	17
  PINTURICCHIO tomato, mozzarella, fried eggplants, salted ricotta	10	20
MANZÙ tomato, mozzarella, artichokes, ham, olives, mushrooms	11	22
MANTEGNA mozzarella, crunchy pistachio, stracchino cheese, speck, confit tomato	10	20
ALBESE PIÙ truffle cream, mozzarella, albese raw meat, shavings of grana	12	24

On Saturday evening the half a meter tabische and the Gourmet will not be available

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Classics

	single	half a meter
✔ BALLA tomato, mozzarella, basil	6.5	12.5
✔ BOTERO tomato, mozzarella, gorgonzola, onion	9	17.5
✔ LEONARDO tomato, mozzarella, champignon mushrooms	8	15.5
RENOIR mozzarella, sausage, friarielli	9	17.5
RAFFAELLO tomato, mozzarella, sausage	8	15.5
MUNCH tomato, mozzarella, anchovies, black olives	8	16
DALÌ tomato, mozzarella, ham	8	15.5
GUTTUSO tomato, mozzarella, salami	8	15.5
✔ DONATELLO stracchino cheese, mozzarella, rocket	8.5	16.5
CARAVAGGIO tomato, mozzarella, champignon mushrooms, cooked ham	9	18
PICASSO tomato, mozzarella, wurstel	8	15.5
CALZONE tomato, mozzarella, prosciutto cotto		9
✔✔ PIZZA MARGHERITA (BALLA) FOR CELIACS*		10
Addition of		
Cured ham, speck, porcini mushrooms, bresaola, buffalo mozzarella, burrata		2.5/5
Burrata and a whole buffalo mozzarella		5/10
Other ingredients		1/2

DRINKS


	Half pint	Imperial pint		Small	Medium
draft beer					
Red LEFFE	5.5	8	Blonde SPATEN	3	5
Blonde LEFFE double malt	5.5	8	WEISS Franziskaner	4	6
draught drink					
COKE, FANTA, SPRITE				3	4
can					
COKE ZERO, FANTA, SPRITE, TONIC WATER, RED BULL, LEMONSODA, CHINOTTO					3
glass bottle					
COKE, COKE ZERO, FANTA, SPRITE, TONIC WATER FEVER TREE, CRONINO, LEMONSODA					3.5
glass bottle					
SAN BERNARDO NATURAL WATER · SPARKLING WATER 0.5cl					2

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