

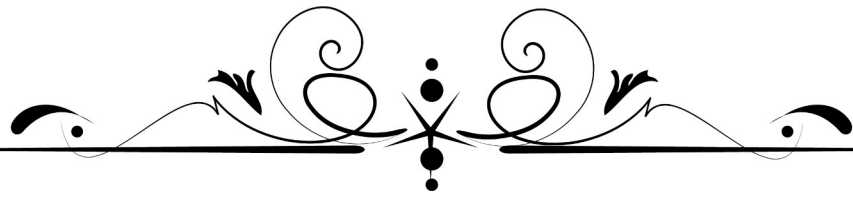


# *Ristorante*



# *Miramare*

Corso Valparaiso 56, 1043 Chiavari (GE) tel. +39 0185309891 fax +39 0185376105

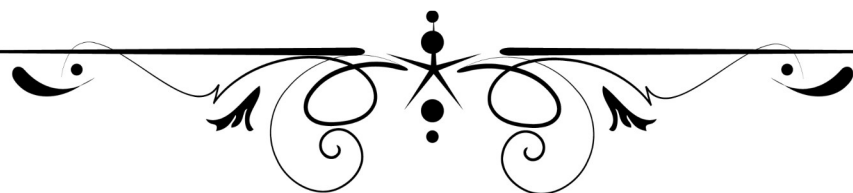


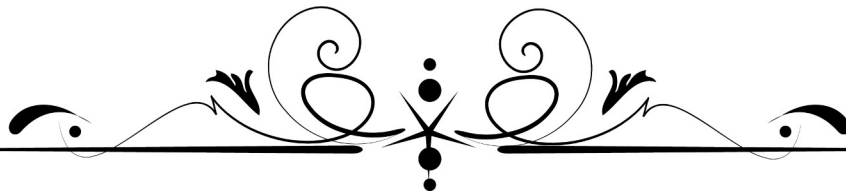
*Dear Customer please move the car in the street  
outside the restaurant because of cleaning streets  
in days:*

*Tuesday h. 22-23 mountain side*

*Wednesday h. 22-23 sea side*

*Dear Customer, our staff will be happy to help  
you choose the best dish related to any specific food  
allergy or intolerance issue. Our staff is well  
trained and we hope we will find the best way to  
satisfy our customers and also meet your specific  
needs. Enjoy your meal!*





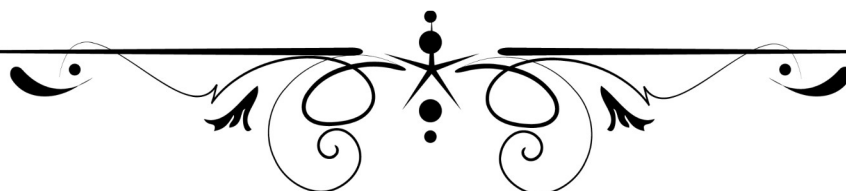
# White wine list

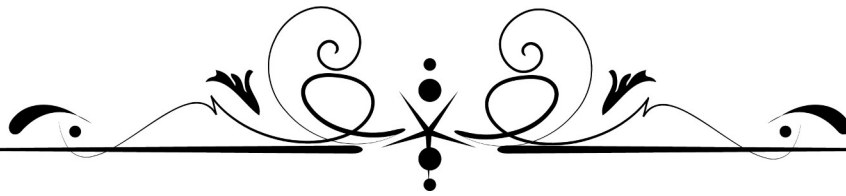
## Ligurian white wines

|   |         |
|---|---------|
| Vermentino Lvnæ della cantina Bosoni                      | € 20,00 |
| Vermentino Lvnæ della cantina Bosoni da 0,375 l           | € 11,00 |
| Vermentino Colli di Luni della cantina Lambruschi         | € 25,00 |
| Pigato Riviera di Ponente della cantina Massaretti        | € 20,00 |
| Pigato della cantina Bosoni                               | € 21,00 |
| Bianchetta della cantina Pino Gino                        | € 18,00 |
| Cinque Terre "Polenza" della cantina la Polenza           | € 20,00 |
| Cinque Terre Riserva "Lardarina" della cantina la Polenza | € 22,00 |
| Albarola della cantina Bosoni                             | € 22,00 |
| Bianchetta della cantina Pino Gino da 0,375 l             | € 10,00 |

## Italian white wines

|   |         |
|---|---------|
| Gewurztraminer della cantina Kellerei Kaltern | € 21,00 |
| Müller Thurgau della cantina Kellerei Kaltern | € 18,00 |
| Pinot Grigio della cantina Kellerei Kaltern   | € 18,00 |
| Ortrugo frizzante della cantina Le origini    | € 12,00 |
| Ortrugo frizzante della cantina Marengoni     | € 13,00 |





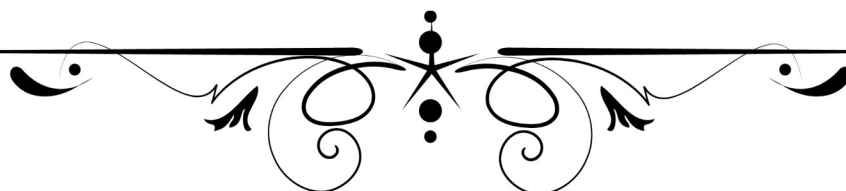
# Red wine list

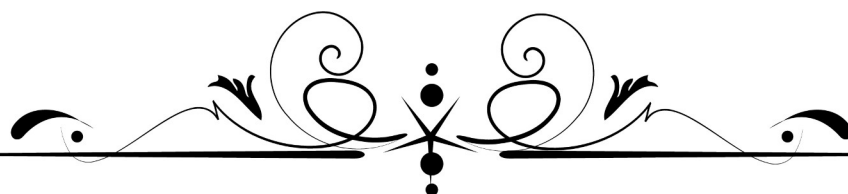
## Ligurian red wines

|  |         |
|--|---------|
| Maniero DOC della cantina Ottaviano Lambruschi | € 25,00 |
| Rossese del ponente della cantina a Maccia     | € 22,00 |
| Auxo Lvnæ Colli di Luni della cantina Bosoni   | € 17,00 |
| Ciliegiolo della cantina Pino Gino             | € 19,00 |
| Ciliegiolo della cantina Pino Gino da 0,375    | € 10,00 |

## Italian red wines

|  |         |
|--|---------|
| Gutturnio frizzante della cantina Le origini           | € 13,00 |
| Gutturnio Superiore fermo della cantina Le origini     | € 14,00 |
| Lagrein della cantina Kellerei Kaltern                 | € 23,00 |
| Merlot Lasòn della cantina Kellerei Kaltern            | € 23,00 |
| Chianti della cantina Banfi                            | € 18,00 |
| Chianti della cantina Banfi da 0,375 l                 | € 11,00 |
| Morellino di Scansano della cantina la Mora            | € 16,00 |
| Morellino di Scansano della cantina la Mora da 0,375 l | € 10,00 |
| Brunello di Montalcino della cantina Banfi             | € 35,00 |





## Sparkling white wines

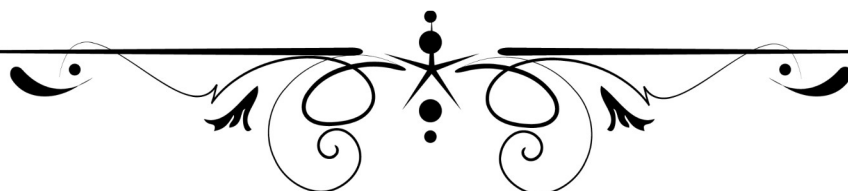
|  |         |
|--|---------|
| Prosecco della cantina Mionetto 0,375 l                                      | € 8,00  |
| Spumante brut "Millenium" della cantina Bosoni                               | € 18,00 |
| Spumante linea "Vivo" cuvee Blu Extra dry della cantina Mionetto             | € 15,00 |
| Cartize DOCG Luxury Collection Extra dry della cantina Mionetto              | € 28,00 |
| Prosecco DOCG Valdobbiadene Luxory Collection "Spago" della cantina Mionetto | € 20,00 |
| Valdobbiadene Prosecco Superiore DOCG della cantina Mionetto                 | € 24,00 |
| Prosecco DOC Treviso Extra Dry della cantina Soligo                          | € 18,00 |
| Cartize Dry della cantina Soligo   | € 30,00 |
| Prosecco "Col de Mez" Extra Dry della cantina Soligo                         | € 21,00 |

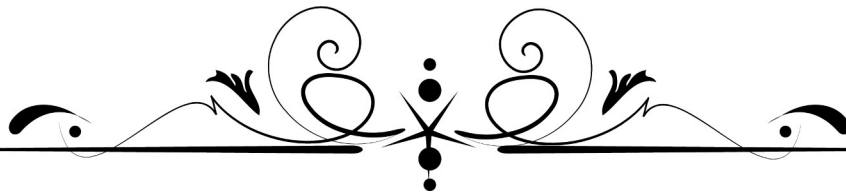
## Rosé wines

|   |         |
|---|---------|
| Vino rosé fermo della cantina Bosoni                  | € 18,00 |
| Spumante rosé Millenium della cantina Bosoni          | € 20,00 |
| Prosecco DOCG Millesimato rosé della cantina Mionetto | € 21,00 |

## Sweet wines

|                                       |         |
|---------------------------------------|---------|
| Spumante dolce della cantina Mionetto | € 13,00 |
| Moscato dolce della cantina Pino Gino | € 18,00 |





## Umbottled wines

|                                   |            |           |           |
|-----------------------------------|------------|-----------|-----------|
| Vermentino Sardo cantine Raggio   | 1l € 10,00 | ½l € 5,00 | ¼l € 2,50 |
| Prosecco Treviso tenuta Belcorvo  | 1l € 12,00 | ½l € 6,00 | ¼l € 3,00 |
| Rosso da uve pinot cantine Raggio | 1l € 10,00 | ½l € 5,00 | ¼l € 2,50 |

Glass of house wine € 2,00

Glass of bottled wine € 5,00

## Altre bevande

Beer 33 cl / Beer 66 cl €3,00/€ 5,00

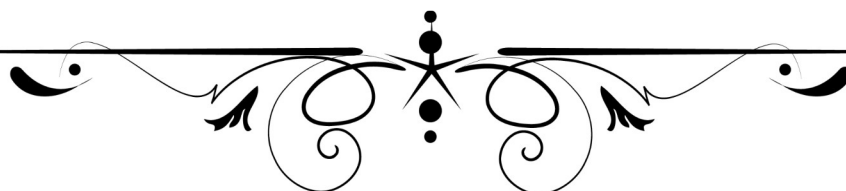
Coca-cola, Sprite, Fanta € 3,00

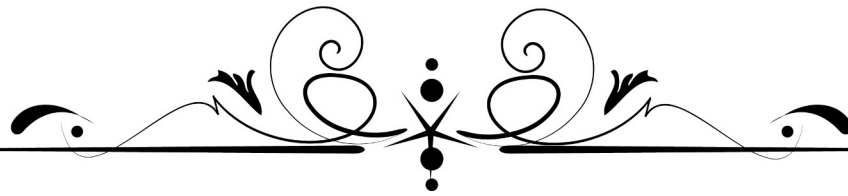
Water 1l € 2,50

Water 50 cl € 1,50

Aperol Spritz € 5,00

Hugo Spritz € 5,00



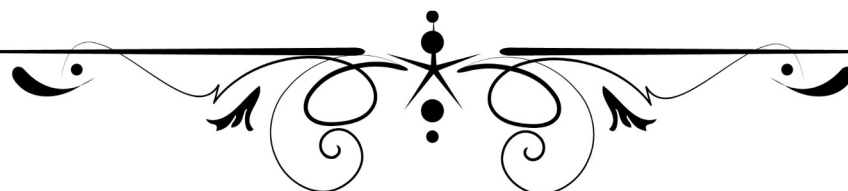


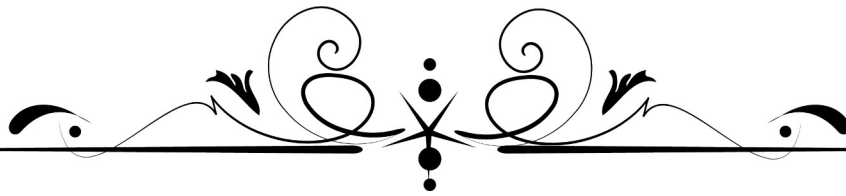
# Ristorante Miramare

Table service and bread €3,00

## Starter

|   |         |
|---|---------|
| Seafood hors d'oeuvre ( <i>antipasto di mare</i> )  | € 16,00 |
| Shrimp and prawns salad with citrus fruits ( <i>insalatina agli agrumi</i> )                  | € 15,00 |
| Brawn of octopus ( <i>soppressata di polpo</i> )  | € 12,00 |
| Mussels marinara style with oil & garlic ( <i>cozze alla marinara</i> )                       | € 13,00 |
| Peppered mussels ( <i>impepata di cozze</i> )   | € 13,00 |
| Mozzarella Caprese  | € 8,00  |
| Grisons air-dried with parmesan and arugula ( <i>carpaccio di bresaola</i> )                  | € 13,00 |
| Parma Ham and melon (only in summer) ( <i>prosciutto e melone</i> )                           | € 13,00 |
| Assortment of cured meats ( <i>salumi misti</i> )   | € 10,00 |
| Grilled octopus tentacles and potatoes cream ( <i>Tentacoli di polpo su crema di patate</i> ) | € 16,00 |
| Soutè of mussels and clams ( <i>soutè di cozze e vongole</i> )                                | € 18,00 |

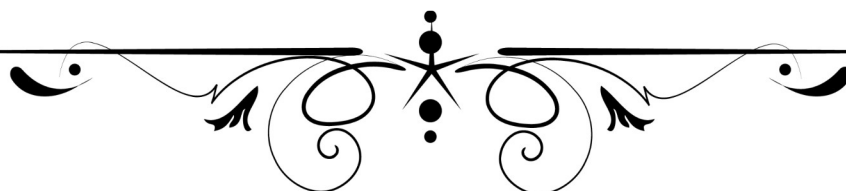


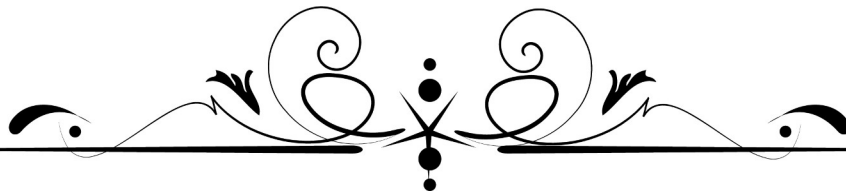


## First courses

|   |        |
|---|--------|
| Linguine pasta with shrimps and lemon sauce ( <i>linguine limone e gamberi</i> )  | €15,00 |
| Taglierini with lobster sauce ( <i>taglierini all'astice</i> )  | €20,00 |
| Risotto with seafood (is performed on a minimum of two people and requires a cooking time of 20 minutes) ( <i>risotto alla marinara</i> ) | €16,00 |
| Spaghetti with seafood sauce ( <i>spaghetti alla marinara</i> )   | €15,00 |
| Linguine with clams (with tomato or not) ( <i>linguine alle vongole</i> )   | €16,00 |
| Home-made bass ravioli with seafood sauce ( <i>ravioli di pesce</i> )   | €18,00 |
| Home-made meat Genoese ravioli with Bolognese sauce ( <i>ravioli genovesi al ragù</i> )   | €12,00 |
| Trofie or Trenette with Genoese pesto sauce with pesto, green e potatoes ( <i>trofie o trenette alla Genovese</i> )                       | €11,00 |
| Pansoti (home-made herb ravioli) with walnut sauce ( <i>pansoti in salsa di noci</i> )  | €12,00 |
| Penne pasta with Arrabbiata sauce ( <i>penne all'arrabbiata</i> )   | €8,00  |
| Spaghetti with Tomato or Bolognese (meat) sauce   | €7,00  |
| Genoese Minestrone ( <i>thick vegetable soup garnished with or without macaroni</i> )   | €9,00  |

° I prodotti sono fatti in casa e possono essere abbattuti per garantirne la miglior conservazione.

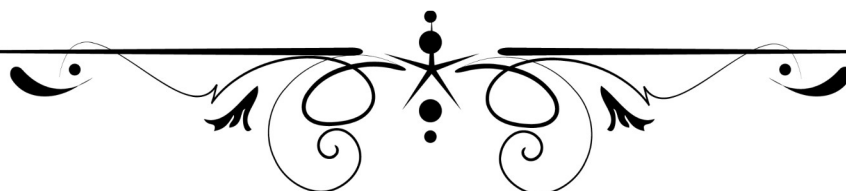


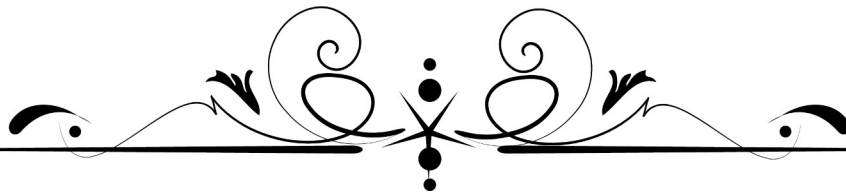


# Fish dishes

|   |        |
|---|--------|
| Variety of fried fish ( <i>fritto misto di pesce</i> )  | €18,00 |
| Fried shrimp ( <i>fritto di gamberoni</i> )   | €16,00 |
| Fried anchovies ( <i>acciughe fritte</i> )  | €11,00 |
| Anchovies cutlet ( <i>Cotolette di acciughe</i> )   | €12,00 |
| Mixed fish grill (sea bream or sea bass, shrimp, squid, prawn, tuna)<br>( <i>grigliata di pesce</i> ) *                                       | €26,00 |
| Grilled sea bass or sea bream ( <i>branzino o orata ai ferri</i> ) *  | €19,00 |
| Grilled shrimps and langoustine ( <i>grigliata di gamberi e scampi</i> )  | €20,00 |
| Squid and cuttlefish grilled ( <i>totani e seppie ai ferri</i> )  | €16,00 |
| Sea bream or sea bass baked Ligurian (Sea bream or sea bass baked<br>with potato, olives, tomato and pine nut) ( <i>pesce alla ligure</i> ) * | €24,00 |
| Sea bass in salt crust ( <i>branzino al sale</i> ) *  | €20,00 |
| “Miramare” Shellfish & mollusc chowder<br>(squid, cuttlefish, moscardini, mussel, shrimp, prawn) ( <i>zuppetta<br/>Miramare</i> )             | €18,00 |
| Sole fish meuniere ( <i>sogliola alla mugnaia</i> )   | €19,00 |
| Tuna steak grilled ( <i>tagliata di tonno</i> )   | €18,00 |

Alici, clams, mussels, sea bream, sea bass, mixture of fish are fresh fish. Squid, shrimps, hake, shrimp, octopus, flounder, sole, cuttlefish, lobsters can be frozen. \* Requires a cooking time of 20min.



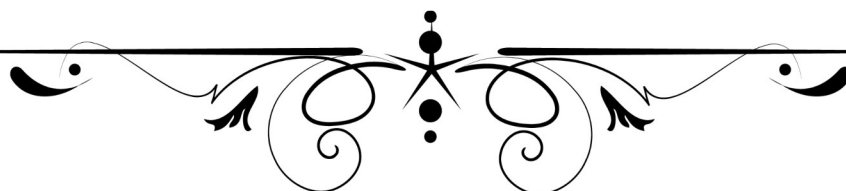


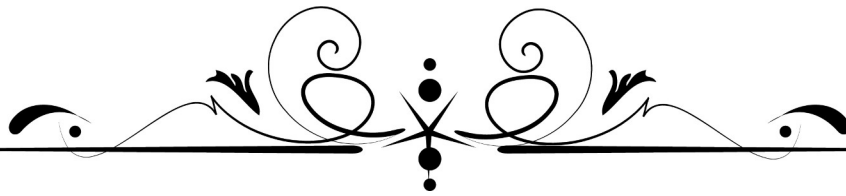
## Meat dishes

|   |        |
|---|--------|
| Chicken breast or pork chop grilled ( <i>petto di pollo o braciola ai ferri</i> ) | €10,00 |
| Meal steak with Aromatic herbs ( <i>tagliata alle erbe</i> )                      | €18,00 |
| Meal steak with parmesan and arugula ( <i>Tagliata con rucola e parmigiano</i> )  | €20,00 |
| Wiener schnitzel ( <i>cotoletta alla milanese</i> )                               | €12,00 |
| Mixed meat grill (chicken, veal, meal, pork) ( <i>grigliata di carne</i> )        | €20,00 |
| Escalopes with lemon sauce ( <i>scaloppine al limone</i> )                        | €13,00 |
| Roast meat ( <i>arrosto di vitello</i> )  | €12,00 |

## Vegetables

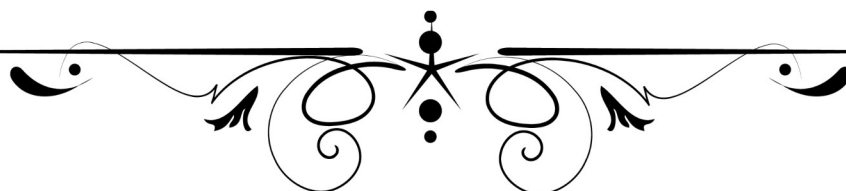
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| Plate of vegetables from the self-service buffet                 | €4,50 |
| French fry ( <i>patatine</i> )                                   | €4,00 |
| Simple salad (salad, carrots, tomatos and mais)                  | €4,50 |
| Salad with Tuna and cheese ( <i>insalata tonno e formaggio</i> ) | €9,00 |

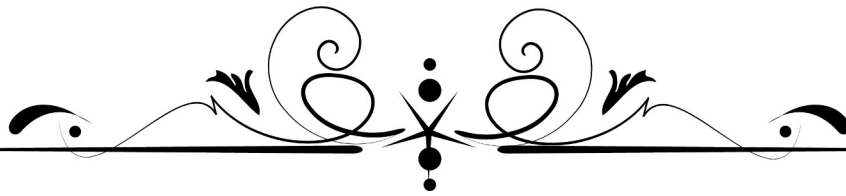




## Dessert

|   |       |
|---|-------|
| Ice cream soaked in espresso coffee or in hot chocolate or with sour cherry ( <i>affogato al cioccolato o caffè o amarena</i> ) | €6,00 |
| Ice cream soaked in Whisky or Grand Marnier or Cointreau ( <i>affogato</i> )  | €7,00 |
| Lemon sorbet ( <i>sorbetto al limone</i> )  | €3,50 |
| Green apple sorbet ( <i>Sorbetto alla mela verde</i> )  | €5,00 |
| Coffee cream ( <i>crema al caffè</i> )  | €4,00 |
| Mint ice-cream with chocolate chips and licorice liqueur ( <i>gelato alla menta con cioccolato e liquore alla liquirizia</i> )  | €6,00 |
| Apple pie with ice-cream ( <i>torta di mele con gelato</i> )  | €6,00 |
| Seasonal Fruit salad with ice-cream ( <i>Macedonia con gelato</i> )   | €6,00 |
| Meringata cake  | €4,00 |
| Tiramisù  | €5,00 |
| Panna cotta   | €5,00 |
| Catalana cream ( <i>crema catalana</i> )  | €5,00 |
| variety of dry cookies and Sciachetrà from the Polenza winery in the Cinque Terre   | €9,00 |





# Caffetteria

|   |       |
|---|-------|
| Caffè (normale e decaffeinato)                      | €1,50 |
| Caffè d'orzo / Ginseng                              | €2,00 |
| Caffè corretto                                      | €2,00 |
| Cappuccino  | €2,00 |
| Limoncino o Mirto                                   | €3,50 |
| Grappa Bianca                                       | €4,00 |
| Grappa barricata selezione Of della cantina Bonollo | €6,00 |
| Whiskey, cognac , amari                             | €5,00 |
| Whiskey Single Malt Oban invecchiato 14 anni        | €7,00 |

