

*The recipe of happiness is made
of simple ingredients*

WELCOME HOME

*It is strong recommended to do "scarpetta"
(clean up your plate with a a piece of bread)*

Usually, we go for a shared "bis"

(a second plate of pasta to share)

Always say "Yes" to your friend's "Can I taste it?"

Make yourself at home.

PASTA

DURUM WHEAT FLOUR

We choose good ingredients to make memorable pasta. Just like a grandma that rolls out pasta dough on Sunday morning and you can't wait to sit down and eat it all.

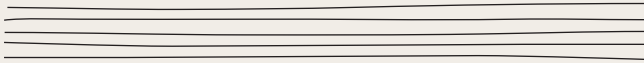
RIGATONI



PACCHERI

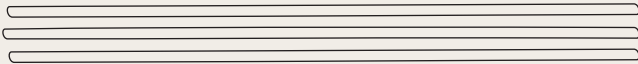


SPAGHETTI



TAGLIATELLE

with egg



SPECIAL PASTA AND FLOURS

Because sometimes you have to change, because you should never stop discovering new flavors and because if you don't try you are lost (+0.50)

CASERECCE

wholewheat flour



RIGATONI

*corn and rice flour
with egg*



TROFIE



RUOTE

spelt flour



ORECCHIETTE



Like at home, it may happen that some types of pasta are not available.
Perhaps someone came earlier and devoured it all.

SAUCES

Add one or more ingredients choosing between our fresh cheese (+2,00 EACH): burrata, buffalo mozzarella cream, sheep ricotta. Then choose between: pistachios cream (+1,50), basil cream, nduja (spicy pork cream), walnuts, almonds (+1,00), pistachios (+1,30), pine nuts (+1,20)

PESTO GENOVESE

basil, toasted pine nuts and Grana Padano - 7,90

TRY IT WITH: buffalo mozzarella cream or burrata
ADD ALSO: almonds, walnuts or pistachios

CACIO E PEPE

Pecorino cheese and black pepper - 7,30

TRY IT WITH: sheep ricotta
ADD ALSO: nduja (spicy pork cream)

TOMATO

italian tomato sause and basil - 6,10

TRY IT WITH: burrata or sheep ricotta
ADD ALSO: pistachios cream or pistachios

GRICIA

guanciale and Pecorino cheese - 7,90

TRY IT WITH: sheep ricotta
ADD ALSO: walnuts or pine nuts

MISCUSI SUGGESTIONS

LE TROFIE GENOVESI

Basil pesto with toasted pine nuts and buffalo mozzarella cream - 10,40

IL PACCHERO TRICOLORE

Italian tomato sauce, burrata, pistachios cream, pistachios - 10,90

IL RIGATONE DI MAIS E RISO

Vegetarian pesto with mixed vegetables and almonds - 9,80

CARBONARA

guanciale, Pecorino cheese and eggs - 8,20

TRY IT WITH: sheep ricotta
ADD ALSO: pistachios

RAGÙ BOLOGNESE

traditional recipe with beef and pork - 8,90

ADD ALSO: nduja (spicy pork cream) or walnuts

SALMON CREAM AND ZUCCHINI "ALLA SCAPECE"

with natural smoked salmon - 10,80

ADD ALSO: basil cream, pine nuts or almonds

WALNUTS SAUCE

traditional genoese recipe - 7,70

TRY IT WITH: buffalo mozzarella cream
ADD ALSO: pine nuts

VEGETARIAN PESTO

mediterranean recipe with mixed seasonal vegetables - 8,30

TRY IT WITH: buffalo mozzarella cream or sheep ricotta
ADD ALSO: basil cream or nduja (spicy pork cream)

**TRY SOMETHING NEW?
ASK FOR OUR WEEKLY
SPECIAL SAUCE.
YOU'LL LOVE IT!**

We cook following traditional recipes. If you want to add salt, pepper or parmesan cheese you can find them on the table, or you might say *miscusi*.



THERE'S MORE

OUR BELOVED

PANSOTTI

Filled with ricotta and spinaches served with walnuts cream..... 8,90

LASAGNA

Traditional Bolognese recipe with beef and pork ragù, béchamel sauce,
italian tomato sauce and Grana Padano..... 9,90

TO SHARE

BRUSCHETTA

With basil cream, burrata and cherry tomatoes..... 4,20

PARMIGIANA

With aubergines, mozzarella cheese and tomato..... 8,50

BURRATA

With cherry tomatoes, grilled zucchini and basil cream..... 8,30

TO DRINK

*"It was the first thing that my dad used to order once we were in a trattoria."
That is what Mr. Sutto said when he welcomed us in his farm business near Treviso.
Down there for three generations his family has been growing local grape variety in
a thousand-year old vineyards with a strong and unique flavor. We chose our grapes
giving birth to red and white wine from miscusi house.
Alla salute!*



HOUSE WINE

Glass..... 2,50
A fifth (0,25 l)..... 4,00
An half (0,50 l)..... 8,00
"Caraffa" (1 l)..... 15,00

GLASS OF PROSECCO..... 4,00

PERONI BEER

Half pint..... 3,50
Pint..... 5,00
Gluten free 33 cl..... 3,00

DINNER AND WEEKEND SERVICE: 2,00

Don't hesitate to talk to our manager if you have allergies or intolerances.
Our ingredients could be frozen at the origin to guarantee the best quality.
Consult the ingredients book.

HOW DID IT GO?

Tell us about your experience with a comment on our pages [miscusi.official](https://www.miscusi.com)
Google - Facebook - Instagram - Tripadvisor



[miscusi.com](https://www.miscusi.com)