



## MOMENTS OF TASTE

### San Daniele & Sott'olio

A TASTE OF "HIGH QUALITY" PDO HAM FROM SAN DANIELE, PAIRED WITH HOME-MADE CONSERVED VEGETABLES 13  
[e. 9,00]

### Polpette all'Italiana

9 GOURMAND HOME-MADE MEATBALLS WITH HIGH-QUALITY MEATS SERVED WITH THREE SAUCES (SPICY TOMATO, CURRY SAUCE AND PSM13) 1-5-6-7-10  
[e. 8,90]

### Focaccia Cacio&Pepe

FRAGRANT LONG RISING GOURMET \*FLAT BREAD WITH SELECTED FLOUR, MOZZARELLA STUFFED WITH MOZZARELLA, CHERRY TOMATOES, PECORINO CHEESE, PEPPER 1-6-7-13  
[e. 11,90 metà ½ e.8,00]

### Focaccia Sauris

FRAGRANT LONG RISING GOURMET \*FLAT BREAD WITH SPECK FROM SAURIS, BURRATA CHEESE, CHERRY TOMATOES 1-6-7-13  
[e. 11,90 metà ½ e.8,00]

### Focaccia Burrata e S.Daniele

FRAGRANT LONG RISING GOURMET \*FLAT BREAD WITH DAILY BURRATA AND PDO HAM FROM SAN DANIELE 1-6-7-13  
[e. 11,90 metà ½ e.8,00]



## CRU' RAW MEAT

### Battuta of Raw Meat

FINELY CHOPPED HIGH-QUALITY HEIFER MEAT, GRAINS OF MALDON SALT, A DRIZZLE OF EXTRA VIRGIN OLIVE OIL  
[e. 14,90]

### Tartare of Raw Meat

FINELY CHOPPED HIGH-QUALITY HEIFER MEAT, EGG YOLK, DESALTED CAPERS, SWEET ONION, MUSTARD, WORCESTERSHIRE SAUCE, EXTRA VIRGIN OLIVE OIL, TABASCO SAUCE, BLACK PEPPER, SEA SALT, BRANDY 1-2-5-9-13  
[e. 15,90]



## FILLETs

THE MOST SOUGHT-AFTER AND PRECIOUS CUT OF MEAT 250G OF ABSOLUTE TASTE TO BE ACCOMPANIED WITH OUR ORIGINAL GOURMET SAUCES (EXTRA)

### French Angus Australian Kangaroo Australian Camel Hungarian Boar

WITH HOME SIDE DISH  
[e. 23,90]

## DELICIOUS SAUCES

FOR A BETTER TASTING EXPERIENCE HOME-MADE SAUCES PREPARED BY OUR CHEFS WITH TOP-QUALITY SELECTED INGREDIENTS TO PAIR WITH THE FILLET  
1-2-3-4-5-6-7-8-9-10-11-12-13-14

Green Pepper  
Gongonzola  
Rossini  
Mushrooms  
[e. 2,00 cad.]

Foie Gras escalope  
[e. 6,00 cad.]



## BURGER & BURGER

### Puro

180G OF MEAT SELECTED BY CHEF, LETTUCE, CRAFTED BREAD 1  
[e. 10,90]

### Fumoir

180G OF MEAT SELECTED BY CHEF, ZAKUSKA SAUCE, TOMATO, TOMINO, BABY ROCKET, CRAFTED BREAD, LIGHT NATURAL SMOKED 1-3-5-7  
[e. 14,90]

### L'Avocado

180G OF MEAT SELECTED BY CHEF, GREEK FETA WITH OLIVES, FRESH TOMATO, ICEBERG SALAD, TARTARE OF FRESH AVOCADO, GUACAMOLE SAUCE, CRAFTED BREAD 1-5-6-13  
[e. 13,90]

### De-Light

SEASONAL BURGER, FIRED TOMATOES, ROCKET, SMOKED PROVOLA, FRESH ROBIOLE, HOME-MADE MAYONNAISE, EDAMMER CHEESE, WHOLE GRAIN CRAFTED BREAD 1-5-7-10-11  
[e. 13,90]

### White

180G GRILLED CHICKEN, TRIESTE HAM, HOME-MADE WASABI MAYONNAISE, FRESH SPINACH, LIME AND ORANGE TOMATO CONFIT, EDAMER CHEESE, WHOLE GRAIN CRAFTED BREAD 1-2-5-6-8-9-13  
[e. 11,90]

### Very Furlan

180G OF MEAT SELECTED BY CHEF, SAN DANIELE PDO HAM, WILD RADICCHIO, CHEESE AND POTATO FRICO, GRILLED ONION AND BEETROOT HOME-MADE MAYONNAISE, CRAFTED BREAD 1-2-5-6-7-13  
[e. 13,90]

### Bismark

180G OF MEAT SELECTED BY CHEF, BACON, EGG, EDAMER CHEESE, ONION, MUSTARD MAYONNAISE, LETTUCE, HOME-MADE GRILLED PEPPER GINGER CREAM, NATURAL BLACK BREAD 1-2-5-6-7-9-12  
[e. 13,90]

### BBQ New York Style

180G OF MEAT SELECTED BY CHEF, BBQ SAUCE BULL'S EYE ORIGINAL STEAK, DOUBLE EDAMMER CHEESE, DOUBLE CRISPY BACON, GLAZED ONION, TOMATO, LETTUCE AND HOME-MADE MAYONNAISE, CRAFTED BREAD 1-5-6-7-9-12  
[e. 13,90]

### Red Mountain

180G OF MEAT SELECTED BY CHEF, SPECK FROM SAURIS, BUTTON MUSHROOMS, LETTUCE, TOMINO CHEESE, FRESH TOMATO, EDAMMER CHEESE AND GREEN PEPPER MAYONNAISE, MULTIGRAIN CRAFTED BREAD 1-3-7-11  
[e. 13,90]

### Cheese Mu'rger

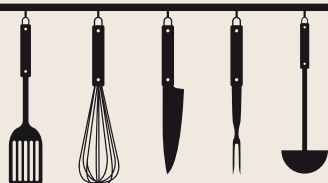
180G OF MEAT SELECTED BY CHEF, TRIO OF CHEESES, BELGIAN SALAD ON THE PLANK, TOMATO AND SALAD ICEBERG, DIJON MUSTARD SAUCE 1-6-7-9-13  
[e. 13,90]

### Baby Burger

100G OF MEAT SELECTED BY CHEF, EDAMMER CHEESE, FRESH MAYONNAISE, LETTUCE, KETCHUP SAUCE, ARTISANAL BREAD 1-2-5-6-7-9-13  
[e. 8,90]

### City Kitchen

## PIAZZETTA SANMARCO TREDICI



**SERVICE CHARGE [e. 1,50]**



## LA PASTA

### Ramen PSM13

SOUP ISPIRED TO JAPANESE TRADITION WITH NATURAL INGREDIENTS, VEGETABLE BROTH, SOY SAUCE, DAILY VEGETABLES, CHAMPIGNON, DURUM WHEAT NOODLES 1-4-5-6-12

Ramen Veggie [e. 9,90]  
Ramen Meat Chicken [e. 10,90]  
Ramen Chicken & Shrimps [e. 11,90]

### Pasta with 3 Ragout

ONLY AT LUNCH

HOME-MADE TAGLIOLINI, \*RAVIOLI OR \*POTATO GNOCCHI WITH A CHOICE OF 3 SAUCES (LIGHT TOMATO AND KNIFE-CUT VEAL RAGOUT, SLIGHTLY COOKED SAUCE WITH CHOPPED TOMATOES, CHICKEN TAJARIN RAGOUT)  
[e. 9,90] 1-2-6-8



## WATER WATER FIRE FIRE

### Anchovies and Burrata

CANTABRIAN ANCHOVIES, BURRATA CHEESE, NORMANDY SALTED BUTTER SERVED WITH WARM CROUTONS  
[e. 12,90] 1-4-5-6

### Salmon Tartare

SMOKED SALMON TARTAR, FRESH AVOCADO, TZATZICHI SAUCE 1-4-6-7  
[e. 14,90]

### Steamed Salmon Steak

STEAMED SALMON SLICE WITH POTATO CRUSHED WITH CHIVES, GREEN PEPPER SAUCE 1-4-5-6-8-12-13  
[e. 14,90]

### Polpo & Patate

\*PAN-SEARED OCTOPUS, WITH CHERRY TOMATOES, CAPERS AND TAGGIASCA OLIVES, POTATO AND PIMENTON CREAM 1-4-6-8  
[e. 15,90]

### Fish and Chips

ONLY AT DINNER

FRESH GABILO COD FRIED IN A DELICATE SAURIS BEER BATTER, SERVED WITH \*McCAIN FRENCH FRIE AND TARTAR SAUCE 1-4-6-8  
[e. 17,90]



## VEGGIE & LIGHT

### Seafood Salad

MIXED LEAF SALAD, OVEN-BAKED SEA BASS, PINE NUTS, CHERRY TOMATOES, GRILLED COURGETTES, BOILED POTATOES AND CROUTONS 1-4-8-10  
[e. 9,90]

### Vegetarian Salad

RED LOOSE-LEAF LETTUCE, GREEN LOOSE-LEAF LETTUCE, RED APPLE, GREEN APPLE, GOJI BERRIES, CHERRY TOMATOES FILLED WITH GOAT'S CHEESE AND CHIVES, ALMONDS, GREEK YOGHURT, RADISHES 6-7-13  
[e. 9,90]

### Psm13 Salad

MIXED LEAF SALAD, SMALL BEEF BURGER, FRESH ONION RINGS, CRISPY BACON, CHERRY TOMATOES FILLED WITH GOAT'S CHEESE AND HERBS, CROUTONS, GREEN OLIVES AND MUSTARD DRESSING 1-6-7-9-13  
[e. 9,90]

### Chicken Salad

MIXED LEAF SALAD, GRILLED CHICKEN BREAST, RADISHES, APPLE, WALNUTS, DRIED TOMATOES, GREEK FETA, CAESAR SALAD DRESSING, CRISPY BACON 1-6-7-9-13  
[e. 9,90]

### Mediterranean Quinoa

QUINOA WITH PAN-FRIED SEASONAL VEGETABLES 5-8  
[e. 10,90]



## Zahre, craft beer!

Zahre Beer comes from an untouched land in the Friulian mountains packed with age-old traditions: Sauris (Udine). The malt is made from barley and hops, cultivated directly by Sauris Agri Beer. Zahre Beer uses only fresh yeast.

GLASS		PITCHER	
0,20L	0,40L	1,00L	1,50L
2,80	5,00	11,00	17,00
3,00	5,30	12,00	18,00
3,00	5,30	12,00	18,00
3,20	5,50	12,50	19,00
3,20	5,50	12,50	19,00

### CHIARA PILS

A PALE, GOLDEN BEER, SIMILAR IN STYLE TO LAGER. SIMPLE, LIGHT AND DELIBERATELY NOT TOO BITTER. BEING UNPASTEURISED, IT KEEPS ITS ROUND, MALTY PALATE. **ALC. 5% VOL.**

### ROSSA VIENNA

A RICH RED BEER, SIMILAR IN STYLE TO LAGER. AN ANCIENT AUSTRIAN RECIPE FROM THE LATE 1700S. THE RESULT IS A DELICATE, CARAMEL FLAVOURED BEER. BALANCED, AND NOT TOO SWEET. **ALC. 6% VOL.**

### CANAPA

IN STYLE TO LAGER. ITS RELATIVELY LOW ALCOHOL CONTENT AND SLIGHTLY HERBACEOUS, DELICATE AFTERTASTE MAKE IT THE PERFECT BEER FOR ANY TIME OF DAY. IT IS LIGHT AND QUENCHING AND HAS BODY, BUT IS DELICATE AT THE SAME TIME. **ALC. 5% VOL.**

### AFFUMICATA

A DARK AMBER BEER, SIMILAR IN STYLE TO LAGER. THIS BEER CONSISTS OF A MIX OF DIFFERENT MALTS, INCLUDING RAUCH MALT, GIVING IT A ROUND, DELICATE, SMOKY AFTERTASTE. **ALC. 6% VOL.**

### OUBER

A RICH AMBER BEER, SIMILAR IN STYLE TO AMERICAN PALE ALE. A TOP-FERMENTING YEAST, FOUR SELECTED HOPS, TWO OF WHICH ARE ADDED IN DRY HOPPING. NOT TOO BITTER, WITH BALANCED BODY AND FLAVOUR. **ALC. 6% VOL.**

BOTTLES 0,75L E. 11.00

### COCKTAILS

<b>SPRITZ CLASSICO</b>	3,50
sparkling wine, sparkling water and aperol or campari	
<b>IL CECCHINO</b>	5,00
lime, elderflower syrup, prosecco, tonic water, angostura bitters and mint leaves	
<b>AMERICANO</b>	6,00
campari, martini rosso and sparkling water	
<b>MARGARITA</b>	6,00
tequila, cointreau and lime zest	
<b>MOJITO</b>	6,00
rum, sugar, lime zest, mint leaves and sparkling water	
<b>CAIPIRIÑA</b>	6,00
cachaça, lime and sugar	
<b>CAIPIROSKA</b>	6,00
vodka, lime and sugar	
<b>CUBA LIBRE</b>	6,00
coca-cola and rum	

### DRINKS

<b>SOFT DRINKS</b>	0,33L	3,30
CocaCola, Fanta, Chinotto, Lemonsoda, Ice Tea		
<b>WATER</b>	bottle 0,75L	2,50
<b>ESPRESSO</b>		1,50
<b>DECAF COFFEE</b>		1,80
<b>COFFEE WITH SHOT</b>		2,50
<b>CAPPUCCINO</b>		2,50

### SPIRITS

<b>LIMONCELLO</b>	3,00
<b>LIQUIRIZIA</b>	3,00
<b>MELA VERDE</b>	3,00
<b>AMARI</b>	3,50
<b>GRAPPE/LIQUORI</b>	da 3,00

[ FOR THE COMPLETE LIST SEE THE SPIRITS MENU ]

### ALLERGENS

THE ALLERGENS USED IN EACH PLATE ARE INDICATED IN THE MENU WITH A NUMBER AS SHOWN IN ANNEX II OF EU REGULATION 1169/2011

1. CEREALS CONTAINING GLUTEN 2. EGG 3. CRUSTACEANS 4. FISH 5. PEANUTS 6. MILK 7. NUTS 8. CELERY 9. MUSTARD 10. LUPIN BEANS 11. SHELLFISH 12. SESAME 13. SULPHITES 14. SOY

\*Some ingredients of our dishes could be frozen or purchased fresh and frozen by us with the chiller for proper storage, in accordance with health regulations.

\*Some dishes may be prepared with a mix of fresh ingredients, ingredients purchased fresh and frozen by us with the chiller for proper storage, in accordance with health regulations

\*Ingredients frozen at the origin.

THE STAFF OF PIAZZETTASANMARCO 13 IS AT YOUR DISPOSAL FOR ANY ADDITIONAL OR SPECIFIC INFORMATION AND DOCUMENTATION REGARDING THE INGREDIENTS OF THE DISHES FOUND ON THE MENU.



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