

MIGLIO50

RISTORO

Miglio50, the Philosophy of Culinary Experience

The physical space, comfort, and atmosphere are designed to enhance the pleasure and well-being of our guests.

Our cuisine is inclusive and sustainable, staying true to the family DNA that, for four generations, has placed the customer's well-being at the heart of its philosophy.

Today, Edoardo Giusti reinterprets food quality with a contemporary approach, offering a gastronomic experience that caters to those with gluten and lactose intolerance, vegetarian preferences, or a healthy lifestyle-without compromising on taste or the rich flavors of tradition.

Miglio50 Bakery

Our Chef prepares fresh bread daily, using high-hydration, long-fermentation dough made with stone-ground flours- ensuring a top-quality product to accompany our dishes.

A JOURNEY THROUGH ITALIAN TASTE

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Starters



“Miglio 50” Tuscan Chickpea Flatbread

Oven-baked chickpea farinata, served with citrus-marinated red prawns and burrata stracciatella (2,7) ... € 16.00



Zucchini Fritters

Crispy zucchini fritters served with mint oil and tzatziki sauce (3,7,12) ... € 15.00



“Pratomango” Prosciutto

Aged Italian ham (“prosciutto”) with brioche bread and a mousse of chicken liver and caramelized onion (1,3,7,9,12) option available on request ... € 18.00



Tyrrhenian Anchovies

Lightly marinated anchovies over chilled pappa al pomodoro with Taggiasca olive crumble (1,4,12) ... € 15.00



“Miglio50” Bruschetta

Toasted house-made bread with hand-diced Canestrino tomatoes, seasoned in steak tartare style (1,4,10,12) option available on request ... € 14.00



Veal Tonnato

Sliced veal, slow-cooked and chilled, with creamy tuna sauce and crispy capers (3,4,9,12) ... € 16.00

First Courses



Toasted Potato Gnocchi “Panzanella Style”

Pan-roasted gnocchi with the classic Tuscan panzanella dressing, finished with tomato water (1,3,12) option available on request ... € 14.00



“Eliche” from Gragnano – Zucchini & Provolone “alla Nerano”

Bronze-extruded twisted pasta served with zucchini in multiple textures and “Provolone del Monaco” cheese (1,7,9) option available on request ... € 16.00



Egg Tagliolini

Fresh egg tagliolini cooked in Tuscan ham broth, served with raw beef, Parmesan fondue, and fresh oregano (1,3,7,9) option available on request ... € 18.00



Vialone Nano Risotto

Risotto with Livornese-style sauce and marinated red mullet, topped with lemon zest (4,7,9,12) ... € 20.00



Garlic Oil Ravioli with Mullet Roe

Stuffed ravioli with garlic oil emulsion, mildly spicy sauce, and mullet bottarga (1,3,4,7,9) ... € 18.00



“Tordelli” Lucchesi by Miglio50

Traditional handmade pasta filled with seasoned meat, served with pure beef ragù and Parmesan (1,3,4,7,9,12) ... € 18.00

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Main Courses



Our Take on "Rovellina Lucchese"

Slow-cooked veal, breaded with gluten-free aromatic crust, served with tomato and caper sauce, and basil mayo (3,7,9,12) ... € 18.00



Fish and Chips

Tempura cod fillet with hand-cut fries and lime mayonnaise (3,4,10) ... € 18.00



Grilled Beef Sirloin

Low-temperature cooked and grilled sirloin, with roasted king oyster mushrooms and homemade chimichurri sauce (7,12) ... € 24.00



Eggplant Parmigiana

Eggplant parmigiana brick, served with smoked scamorza, tomato, and basil sauces (7,9) ... € 16.00



Grilled Octopus Skewer

Charred octopus skewer glazed with roasted cherry tomato sauce, basil mayo, onion crumble, and tangy boiled potatoes (3,4,14) ... € 20.00



Chickpea Hummus

Chickpea hummus with boiled green bean salad and Greek feta (7,11,12) ... € 16.00

Desserts



"Taddeucci" Buccellato Flan

Oven-baked custard made from traditional Lucchese sweet bread (buccellato), served with vanilla crème anglaise and fresh fruit (1,3,7,12) ... € 8.00



Limoncello Baba

Classic Neapolitan sponge cake soaked in limoncello syrup, served with lemon cream (1,3,7,12) ... € 7.00



Homemade Cantucci with Vin Santo

Traditional Tuscan almond biscuits with a glass of sweet dessert wine (Vin Santo) for dipping (1,3,8,12) option available on request  ... € 7.00



French Meringue with Berries

Crispy French meringue served with mixed berries and yogurt textures (3,7) ... € 7.00



Express Tiramisu

Made-to-order tiramisu with homemade ladyfingers (3,7) ... € 7.00

Affogato al Caffè

"Santini" creamy vanilla gelato served with hot espresso (3,7) ... € 7.00

Bread (1) & Cover Charge ... € 3.00

Demineralized Water 75cl ... € 2.00

Sorgente Panna Still Water 75cl & S.Pellegrino Sparkling Water ... € 3.50

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Our proposals

Every day, our Chef and Kitchen team select a few special dishes just for you.

Ask our staff about today's extra creations!

Our à la carte menu is also available.



"Miglio50" Bruschetta

toasted house-made bread with hand-diced Canestrino tomatoes,
seasoned in steak tartare style (1,4,10,12) option available on request  ... € 14.00



Veal Tonnato

sliced veal, slow-cooked and chilled, with creamy tuna sauce
and crispy capers (3,4,9,12) ... € 16.00



"Eliche" from Gragnano

Zucchini & Provolone "alla Nerano"

bronze-extruded twisted pasta served with zucchini in multiple textures
and "Provolone del Monaco" cheese (1,7,9) option available on request  ... € 16.00



Eggplant Parmigiana

eggplant parmigiana brick, served with smoked scamorza,
tomato, and basil sauces (7,9) ... € 16.00



Chickpea Hummus

chickpea hummus with boiled green bean salad and Greek feta (7,11) ... € 16.00

Miglio50's Vegetables



Seasonal Vegetable Flans

gluten- and lactose-free vegetable flans made
with fresh seasonal produce (3,7) ... € 8.00



Caesar Salade Miglio50

romaine lettuce with low-temperature cooked chicken, butter croutons,
and house-made Caesar dressing (3,4,7,9,10,12) ... € 15.00



Caprese Salad

canestrino tomatoes, PDO buffalo mozzarella, and fresh basil... € 13.00



Vegetable Bulgur Salad

bulgur wheat salad with seasonal vegetables, cherry tomatoes, and basil (1) ... € 12.00



Vegetable Caponata

our take on the classic eggplant caponata, finished with raspberry vinegar (8,12) ... € 12.00

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