



City Kitchen

**PIAZZETTA
SANMARCO
TREDICI**



my favorite City Kitchen

the kitchen in Piazzetta between land and sea

***BATTUTA OIO&SALE** 16,00
Raw meat oil&salt, 140 gr. Fassona Piemontese meat, EVO oil and Maldon salt

***TARTARE DI PIEMONTESE** 16,00
140 gr. of raw Fassona Piemontese meat, capers, onion, mustard, Tabasco, Worcestershire, EVO oil, brandy

***FILETTO DI MANZO** 28,00
Beef fillet, the most prized and tender cut of beef, accompanied by the side dish of the day.

***COSTINE RIBS BBQ** 20,00
National pork ribs, bbq sauce, french fries

***NEW YORK STRIP STEAK** 26,00
300g. of Argentine Sirloin, grilled with French Fries. The taste beyond the border

***SALMONE AL PEPE VERDE**  22,00
Steamed Fresh Salmon, Green Pepper Sauce and Chive Potato Mash

***FISH AND CHIPS**  22,00
Fried cod breaded with Zahre di Sauris beer, with French fries and Psm13 sauce

FIRST COURSE FOR LUNCH

LA PASTA AI 3 SUGHI 1969 - 12,00
Choice between Tagliolini, Ravioli or Potato Gnocchi, accompanied by 3 sauces: BBQ Beef Ragout, Tomato and White Farmyard Ragout

ONLY FOR LUNCH



pop food uno tira l'altro

***POLPETTE DELLA NONNA** 5 Pz 10,00
Meatballs With Curry Sauce & psm13 sauce
(1 2 5 6 13)

***SAN DANIELE DOP E BURRATA** 15,00
San Daniele DOP Raw Ham, Pickles and Burrata

***MOZZARELLA IN CARROZZA** 5,00
Mozzarella, Bread, Cantabrian Sea Anchovies

***POLPETTINE DI MELANZANE** 6 Pz 9,00
Eggplant and Smoked Provola Meatballs

focaccia romana

Inspired by
"Ancient Roman Pinsa"
made with a mix
of flours and
double cooking

***SAN DANIELE & BURRATA** 16,00
Focaccia with Mozzarella, Burrata and San Daniele DOP Raw Ham (1 2 5 6 13 14)

***FUMÈ**  18,00
Focaccia with Mozzarella, Smoked Salmon and Robiola

***BATTUTA E TARTUFO NERO** 20,00
Focaccia with Mozzarella, Raw Fassona Piemontese Beef Tartare, Black Truffle and Horseradish Mayo

***VEGGIE** 16,00
Focaccia with Mozzarella, Mushrooms, Zucchini, Fried Eggplants, Roasted Cherry Tomatoes and Parmesan Flakes

burger 100% psm13

We make the bread and bake it every day, soft, fragrant, scented for a superior taste experience. Our new burgers are created with a balanced blend of selected meats prepared daily.

***PURO** 12,00

Burger, Salad, Tomato, Mayo

***HOT BBQ NEWYORK STYLE** 16,00

Burger, Hot BBQ Sauce, Double Cheese and Bacon, Glazed Onion, Tomato, Lettuce, Mayo

***VERY FURLAN** 16,00

Burger, San Daniele DOP Ham, Salad, Potato Frico, Grilled Onion, Beetroot Mayo

***NATURE PARMESAN VEGGIE** 14,00

Fried Purple Eggplant, Buffalo Mozzarella, Beef Heart Tomato, Basil Mayo, Cheese Clouds

***IBERICO BISMARK** 17,00

Burger, Piquillo Peppers, Iberian Bacon, Fried Egg, Caramelized Onion, Salad, Pimentón de la Vera Sauce

***WHITE BURGER** 15,00

Chicken Burger, Baked Tomatoes with Lime and Oranges, Fresh Spinach, Turkey Breast, Smoked Provola, Wasaby Mayo

***RED MOUNTAIN** 16,00

Burger, Mountain Lard, Tomino plancha coked, Smoked Provola, Mushrooms Champignon, Salad, Truffle and Horseradish Mayo

***PANE E GAMBERI** 18,00

Boiled Shrimp Tails, Pink Sauce, Buffalo Mozzarella, Fried Zucchini, Smoked Bacon Chips, Gentle Salad

origine naturale ricette vegetali

***MELANZANE ALLA PARMIGIANA** 11,00

Fried aubergines*, Agerola fior di latte, San Marzano DOP tomatoes, Parmigiano Reggiano DOP, Basil

***INSALATA PSM13** 13,00

Mixed Salad, Beef Burger, Onion, Bacon, Cherry Tomatoes, Goat Cheese, Bread Croutons, Olives, Mustard

***INSALATA DI POLLO** 13,00

Mixed Salad, Chicken, Radishes, Apples, Walnuts, Dried Tomatoes, Greek Feta, Caesar Dressing, Crispy Bacon

***INSALATA DEL MARE** 13,00

Mixed Salad, Prawns, Cherry Tomatoes, Grilled Courgettes, Boiled Potatoes, Bread Croutons

***FRENCH FRIES** 5,00

INSALATA MISTA 5,00

Mixed Salad with seasonal salad, carrots and tomatoes

SERVICE AND COVER CHARGE € 3,00

drinks cold & hot

SOFT DRINKS	0,33L	3,50
COCACOLA, FANTA, CHINOTTO, LEMONSODA, THE FREDDO		
BOTTLE OF WATER	0,75L	3,50
CAFFÈ ESPRESSO		1,50
DECAFFEINATO		2,00
CAFFÈ CORRETTO		2,50
CAPPUCCINO		2,50

wines from our cellar

sparklings

LE MONDE		
Prosecco D.O.C. Brut	3,50	20,00
MONVIERT		
Ribolla Gialla		24,00
CONTADI CASTALDI		
Franciacorta cuvée brut	6,00	38,00
Franciacorta cuvée brut 1,5l		75,00
Franciacorta satén		42,00
Franciacorta Rosee		42,00
FERRARI		
Brut perlè		50,00
Brut perlè rosée		50,00
BOLLINGER		
Special cuvée		90,00
PHILIPPONAT		
Blanc de blanc		90,00
KRUG		
Blanc de blanc		350,00
MOET ET CHANDON		
DOM PÉRIGNON Vintage cuvée		350,00

white wines

LE MONDE		
Sauvignon	3,50	20,00
Friulano	3,50	20,00
MARCO FELLUGA		
Pinot grigio Mongris	4,50	27,00
MONVIERT		
Ribolla gialla		22,00
Friulano		22,00
Traminer		22,00
J. HOFSTATTER		
Gewürztraminer		27,00

red wines

LE MONDE		
Cabernet Franc	3,50	20,00
Refosco Peduncolo Rosso	3,50	20,00
Merlot	3,50	20,00
MONVIERT		
Schioppettino	4,50	25,00
Refosco dal Peduncolo Rosso		23,00
Pinot Nero		23,00
Cabernet		23,00
MARCO FELLUGA		
Merlot		27,00
Cabernet sauvignon		27,00
J. HOFSTATTER		
Meczan Pinot Nero		32,00
Merlot		32,00
Cabernet Sauvignon		32,00
BERTANI		
Valpolicella ripasso	5,00	29,00
Valpolicella		27,00
ORNELLAIA		
Le volte	6,00	38,00
Le serre nuove		58,00
FRESCOBALDI		
Terremore	4,00	23,00
Chianti Castiglioni		23,00
Santa Maria Morellino		23,00
Tenuta Frescobaldi Castiglioni		23,00
TENUTA SAN GUIDO		
Le Difese		38,00
Guidalberto		65,00
VIGNAIOLI DI SCANSANO		
Morellino Bio	4,00	24,00

sweet wines

COLOSI		
Moscato passito di Pantelleria	5,50	25,00
CONTADI CASTALDI		
Pinodisè 750 ml	6,00	30,00
LA CAUDRINA		
Moscato d'Asti 750ml		20,00

aperitifs & cocktail

CECCHINO	4,00
Prosecco, Sambuco, Angostura, Soda	
APEROL SPRITZ	4,00
Prosecco, Aperol, Soda	
CAMPARI SPRITZ	4,00
Prosecco, Bitter Campari, Soda	
MILANO-TORINO	8,00
Punt e Mes, Bitter Campari	
AMERICANO	7,00
Campari, Martini Rosso, Soda	
MOSCOW MULE	8,00
Vodka, Lime, Ginger Beer	
BOULEVARDIER	8,00
Vermouth, Bitter, Bourbon Wiskey	
MOJITO	8,00
Rhum, Zuccherio, Lime, Menta, Soda	
MARGARITA	8,00
Tequila, Lime, Triple Sec	
DAIQUIRI	8,00
Rum, Lime, Sciroppo di Zuccherio	
PALOMA	8,00
Tequila, Lime, Sciroppo di zucchero e Soda al Pompelmo	
GIN TONIC	da 7,00 a 10,00

mocktail 0.0 non-alcoholic cocktails

NEGRONI 0.0	7,00
Gin 0.0, Vermouth 0.0, Bitter 0.0	
GIN TONIC 0.0	7,00
Gin Tanqueray 0.0, Tonic water	
AMERICANO 0.0	7,00
Bitter 0.0, Vermouth 0.0 Soda	
MOJITO 0.0	7,00
Lime, Menta, Zuccherio, Soda al Limone	
ROSE-LEM SPRITZ 0.0	6,00
Soda al Limone, Sciroppo di Rose, Lime	
SHIRLEY TEMPLE 0.0	6,00
Granatina, Ginger Ale	
PALOMA 0.0	7,00
Lime, Soda al Pompelmo, Miele	

craft beer on tap

zahre beer - sauris

3,50	6,50	13,00	20,00
SMALL	BIG	1,00L	1,50L

PILS

5% - Light, golden in colour, lager style

ROSSA VIENNA

6% - Warm red lager style. Austrian recipe

CANAPA

5% - Light and golden in colour, lager style, full-bodied and delicate

AFFUMICATA

6% - Dark amber in colour, lager style, with a smoky aftertaste

• bottled beer

FINISTERRAE	0,75L	13,00
Birificio Italiano - Italia - 5,0%		
HEFE WEIZEN		
WITHEER BLANCHE	0,33L	5,00
Scheldebrouterij - Belgio - 5,0%		
BLANCHE		
ORVAL	0,33L	6,00
Brasserie d'Orval - Belgio - 8%		
TRAPPISTA		
MOONELLA	0,33L	6,00
Vertiga - Italia - 4,8%		
GERMAN ALE - no glutine		
EXTRA	0,33L	5,50
Westmalle- Belgio - 4,8%		
BELGIAN BLONDE		

• beer in a can

LA STRONZA	0,33L	6,00
Birra Mastino - Italia		
4,5% - SESSION IPA		
HIGH WIRE	0,33L	5,00
Magic Rock- Inghilterra - 5,5%		
APA		
ANGHELLES	0,33L	5,50
Vertiga - Italia - 4,9%		
HELLES		
SOUL KISS	0,44L	8,50
Eastside Brewing - Italia - 5,5 %		
APA - no glutine		
IMPLOSION	0,33L	5,00
To Øl - Danimarca - 0,5%		
LOW ALCOL LAGER		



QR MENU IN ENGLISH



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www.piazzettasanmarco13.it

ALLERGENS

THE ALLERGENS USED IN EACH INDIVIDUAL DISH ARE VISIBLE IN THE APPROPRIATE DOCUMENTATION WHICH CAN BE CONSULTED ON REQUEST. THE ALLERGENS PRESENT IN ANNEX II OF EU REGULATION NO. 1169/2011 ARE:

**1. CEREALS CONTAINING GLUTEN 2. EGGS 3. CRUSTACEANS 4. FISH 5. PEANUTS 6. MILK 7. NUTS
8. CELERY 9. MUSTARD 10. LUPINS 11. MOLLUSCS 12. SESAME 13. SULPHITES 14. SOY**

*Some ingredients in our dishes may be frozen at source or purchased fresh and frozen by us with a blast chiller for proper preservation, in compliance with health regulations. Some dishes may be prepared with a mix of fresh ingredients, ingredients purchased fresh and frozen by us with a blast chiller, for proper preservation, in compliance with health regulations and ingredients frozen at source. For any further or specific information on the nutritional characteristics of the dishes on the menu, The staff at PIAZZETTASANMARCO13 is at your disposal.