

TANNICO

WINE BAR

APERITIVO

Per accompagnare un calice all'aperitivo o da condividere.



Torchon di foie gras d'oca, pan brioche, composta di stagione	14
Frittelle di gamberi e carciofi, spicy mayo e BBQ homemade	14
Polpettine di carne, coulis di pomodoro	11
Grilled Cheese Sandwich con Comté, funghi, spinaci	12
Acciughe di Cetara, burro bretone, crostini	9
Acciughe cantabriche San Filippo, burro bretone, crostini	16
Chips homemade	4
Misto salumi	13
Prosciutto crudo di San Daniele 20 mesi	14
Pane e salame	7
Pane e burro salato bretone	5
Selezione di formaggi italiani o francesi	9

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To pair with a glass at aperitif time or to share.



Goose foie gras, pan brioche, seasonal compote	14
Shrimp and artichoke fritters, homemade BBQ sauce and spicy mayo	14
Grilled cheese sandwich - Comté, mushrooms, spinach	12
Meatballs, tomato coulis	11
Cetara anchovies, Breton butter, crostini	9
“San Filippo” Cantabric anchovies, Breton butter, crostini	16
Homemade chips	4
Selection of cold cuts	13
San Daniele raw ham aged 20 months	14
Bread and salami	7
Bread and salted Breton butter	5
Selection of Italian or French cheeses	9

Some ingredients can be deep frozen or frozen on site (by rapid temperature abatement) as described in the procedures of Hygienic self control Manual pursuant to Reg. CE n. 852/04. Our team is available for any explanation .
For any allergies and/or intolerances is available the list of products containing allergens.