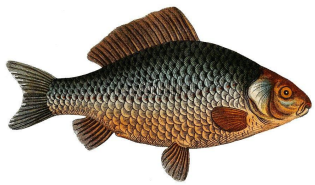


TANNICO

WINE BAR

FROM THE KITCHEN

*Please ask our staff the specials of the day.
Specials vary according to market availability.*



Monkfish, fish soup, Fiolaro cabbage 16

Roasted octopus, tomatoes, olives, capers 16

Creamed codfish, crispy polenta, seasonal herbs 14



Vitello Tonnato - Veal with tuna sauce 12

Cotechino, smoked aioli, leaf mustard wasabina 12

Reverse searing steak, mashed potato, meat sauce 19



Pigeon, celeriac, lampascione 19



Homemade Gigli (pasta), mussels, beans 14

Homemade Spaghetti, home special meat sauce 14

Homemade Fusilli (pasta), tomato and fresh basil sauce 10



Grilled vegetable ravioli, tomato and mushroom sauce 12

Crescenza cheese foam, shallot, puff pastry 12

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.

TANNICO

WINE BAR

DESSERTS

A final note of sweetness.



Hot chocolate foam, pear cream, hazelnut crumble	7
Saint Honoré cream tartlet, vanilla, candied citrus	7
Carrot cake, dates salted caramel, cream cheese and cashew	7
Espresso	2
Decaf espresso	2

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