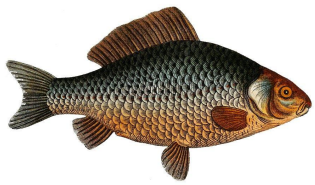


TANNICO

WINE BAR

FROM THE KITCHEN

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



Cetara anchovies, Breton butter, bread	13
San Filippo Cantabric anchovies, Breton butter, crostini	16
Squid fritters, homemade aioli and carrot ketchup	14
Homemade tagliolini (pasta), anchovies, butter	14
Seafood ravioli, wild garlic	16
Clams, sea truffles, jalapeño sauce, cilantro	15
Baby octopus, tomato, olives, capers	16
Creamed codfish, agretti vegetables	14
Turbot tartare, cicerchie humus, escarole	16
Sole, herbal oil, almonds	18



Selection of cold cuts	13
Parma ham aged 20 months	14
Bread and salami	9
Vitello tonnato - Veal with tuna sauce	12
Meatballs, tomato coulis	11
Beef tartare, mushrooms	16
Roast-beef, homemade mayo, new potatoes	19
Lamb cutlet, puntarelle, baby artichokes	17



Goose foie gras, pan brioche, seasonal compote	19
Breast of guinea fowl, rhubarb sauce, leeks	16



Homemade chips	4
Selection of Italian or French cheeses	12
Homemade short pasta, stracciatella, capers, wild garlic	15
Poached egg, green and white asparagus	14
Seasonal vegetables	10

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.



Banana bread, dark chocolate, nut fudge	7
Panna cotta, fig chutney, crispy sesame biscuit	7
Mascarpone cream, raspberry marmelade, lingue di gatto	7
Espresso	2
Decaf espresso	2

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