

TANNICO

WINE BAR

*Please ask our staff today's specials.
Specials vary according to market availability.*

STARTERS

San Filippo Cantabric anchovies, Breton butter, crostini	14
Pimientos de Padròn	8
Fried anchovies	10
Meatballs, tomato coulis	12
Homemade chips	5
Goose foie gras, pan brioche, seasonal compote	19
Selection of cold cuts	13
Parma ham aged 20 months	14
Selection of Italian cheeses	12

MAIN COURSES

Linguine (pasta), anchovies, fennel pesto, hazelnuts	14
Warm pasta, chickpea cream, mussels	13
Pasta alla Norma - Pasta with tomato, aubergines, ricotta	11
Turbot with lemon, green beans, potatoes, basil	19
Roasted octopus, pak-choi, red pepper sauce	17
Cod pil pil, seasonal salad, trout and herring roe	16
Amberjack carpaccio, yellow cherry tomato sauce	19
Vitello tonnato - Veal with tuna sauce	14
Beef tartare, peaches, anchovies, egg yolk	18
Roast-beef, homemade mayo, scapece courgettes	19
Half roasted cockerel, gribiche sauce, new potatoes	19
Veal pastrami, rocket, percoche peaches	16
Pappa al pomodoro e burrata - Tomato & bread warm soup with burrata	13
Catalan tomatoes and almonds	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.

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DESSERTS

A final note of sweetness.



Mousse au chocolat with hazelnut crumble	8
Tiramisù	8
Lemon curd, sponge cake, strawberries	8
Espresso	2
Decaf espresso	2

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