

TANNICO

WINE BAR

STARTERS

San Filippo Cantabric anchovies, butter, crostini	14
Pimientos de Padròn	8
Fried mushrooms, sage	12
Meatballs, tomato coulis	13
Grilled Cheese Sandwich	11
Homemade chips	5
Goose foie gras, pan brioche, seasonal compote	19
Selection of cold cuts	13
Parma ham aged 18 months	13
Selection of Italian cheeses	12

MAIN COURSES

Tagliolini (pasta), guinea fowl ragout	14
Mezze maniche (pasta), spicy tomato and fish ragout	12
Pasta alla Norma - Pasta with tomato, aubergines, ricotta	11
Catch of the day tartare, hummus, fennel	19
Roasted octopus, potato cream, broccoli	19
Creamed cod, glasswort, bottarga, fish roe	18
Vitello tonnato - Veal with tuna sauce	14
Beef tartare, egg yolk, mustard, caper fruit	18
Roast-beef, zucchini, mayo	17
Celeriac quiche, red radicchio, soft cheese	10
Vegetarian tartare with sautéed mushrooms, poached egg	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.

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DESSERTS

A final note of sweetness



Cinnamon panna cotta, apple compote, crumble	8
Tiramisù	8
Brownie, white chocolate mousse, passion fruit	8
Caffé	2
Decaffeinato	2

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