

TANNICO

WINE BAR

STARTERS

San Filippo Cantabric anchovies, Breton butter, crostini	14
Pimientos de Padròn	8
Fried mushrooms, sage	12
Meatballs, tomato coulis	13
Grilled Cheese Sandwich	11
Homemade chips	5
Duck 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
Caserecci (pasta), sausage ragout	12
Green gnocchi (pasta), ricotta cheese, spinach	12
Catch of the day tartare, hummus, fennel	17
Roasted octopus, potato cream, broccoli	19
Creamed cod, glasswort, fish roe	18
Vitello tonnato - Veal with tuna sauce	14
Fassona Piemontese beef tartare, egg yolk, caper fruit	18
Skirt steak, pumpkin, nuts	16
Millefeuille of sweet potato, smoked cheese, celeriac and spinach	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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