

TANNICO

WINE BAR

STARTERS

San Filippo Cantabric anchovies, Breton salted butter, crostini	15
Pimientos de Padròn	8
Fried shrimp, Winter vegetables	13
Meatballs, tomato coulis	13
Grilled Cheese Sandwich	11
Homemade chips	5
Duck foie gras au torchon, pan brioche, onion jam	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), taleggio cheese fondue	10
Baby octopus “alla luciana” (tomato sauce)	16
Creamed cod, crispy polenta, agretti	16
Roasted octopus, potato cream, pak-choi	17
Vitello tonnato - Veal with tuna sauce	14
Beef tartare, mustard mayonnaise, watercress, croutons	16
Beef pastrami, pickles, mustard, crunchy bread	17
Pork belly, baby carrots, sauce	12
Braised beef, mashed potatoes, kale	16
Baked camembert (250 gr), honey, nuts	19

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



Lemon curd, crumble, baby meringue	8
Tiramisù	8
Brownie, nuts, whipped cream	8
Caffé	2
Decaffeinato	2

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