

TANNICO

WINE BAR

STARTERS

San Filippo Cantabric anchovies, Breton salted butter, crostini	15
Pimientos de Padròn	8
Fried anchovies, spicy mayo	11
Meatballs, tomato coulis	13
BLT Sandwich (crunchy bacon, lettuce, tomato)	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
Pasta, chickpea purée, mussels	11
Fregola (pasta), fish ragout, tomato, oregano	12
Creamed cod, crispy polenta, agretti	16
Croaker, lemon, artichokes	16
Roasted octopus, potato cream, pak-choi	17
Baby octopus “alla luciana” (tomato sauce)	16
Vitello tonnato - Veal with tuna sauce	14
Beef tartare, mustard mayonnaise, watercress, croutons	16
Beef pastrami, pickles, mustard, crunchy bread	18
Duck breast, rhubarb sauce, confit leek	17
Poached egg, asparagus, potato purée, nuts	9
Puntarelle, fennel, orange, French vinaigrette	6

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
Cheesecake, red berry sauce	8
Tiramisù	8
Caffé	2
Decaffeinato	2

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