

# TANNICO

## WINE BAR

### STARTERS

Homemade chips	5
Pimientos de Padròn	8
Fried anchovies, spicy mayo	10
Selection of cold cuts	13
Meatballs, tomato coulis	13
San Filippo Cantabric anchovies, Demi Sel salted butter, croutons	15
Beef pastrami, pickles, mustard, crunchy bread	18

### MAIN COURSES

Quiche with turnip greens, Parmesan fondue gratin, tomato powder	12
Creamed cod, crispy polenta, peppers	16
Beef tartare, mustard mayonnaise, topinambur pickles, chives	18
Duck foie gras, pan brioche, seasonal compote	19
Linguine (pasta), turnip greens cream, lemon zest, scented bread	15
Ravioli (pasta) of mixed meat with brown stock	16
Tagliatelle (pasta), red ragù, 24 month old red cow parmesan	17
Skirt Steak, pumpkin cream, toasted hazelnuts	19
Roasted octopus, black cabbage farinata, romanesco cabbage	19
Roast beef vein, cream of potatoes, turnip tops	22

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*



Apple with cinnamon and caramel, apple and ginger sorbet, pumpkin seeds	8
Tarta de queso	8
Mascarpone and coffee mousse, hazelnut crumble, Modica chocolate	8
Modica chocolate, Sicilian salt	5
Cheeses selection, seasonal mustard	14
Caffé	2
Decaffeinato	2

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