

TANNICO

WINE BAR

STARTERS

Homemade chips	5
Fennel, agretti, oranges, radishes, anchovy vinaigrette	6
Arancini, saffron, meat ragù	8
Silverside fish in saor, glasswort, white sesame	10
Meatballs, tomato coulis	13
Selection of cold cuts	14
San Filippo Cantabric anchovies, demi sel salted butter, croutons	15
Beef pastrami, pickles, mustard, crunchy bread	18

MAIN COURSES

Pochè egg, crunchy vegetables, Parmesan's crumble	12
Liver patè, pistachio, caramelized onion, Marsala sauce	15
Beef tartare, hollandaise sauce, hazelnuts, chive	18
Herb's plin ravioli , saffron, orange	14
Tagliatelle, fava beans, pecorino cheese, bacon	15
Fregola (pasta), mussels and clams, lemon, parsley	15
Pulled lamb, eggplant cream with paprika, yogurt, dill	16
Madama Bianca skirt steak and guacamole	18
Fish&Chips	20

Water, bread with sourdough and stone-ground flours, cover charge 2 euro

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



Cheese selection, seasonal mustard	14
Cheese tasting of Comté AOP 12 months and Comté AOP 30 months	14
Cheesecake Basque, red fruits coulis	8
Ricotta, cedar, almond crumble, bergamot gel, Modica chocolate	8
Chocolate semifreddo, orange jam, granola	8
Caffé	2
Decaffeinato	2

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