

TANNICO

WINE BAR

STARTERS

Homemade chips	5
Fennel, oranges, radishes, teriyaki sauce	7
Arancini, saffron, meat ragù	8
Pimientos de Padrón	9
Beef pastrami, pickles, mustard, crunchy bread	10
Meatballs, tomato coulis	13
Selection of cold cuts	14
Cheese selection, seasonal mustard	14
San Filippo Cantabric anchovies, demi sel salted butter, croutons	15
Fried cod, coleslaw	16

MAIN COURSES

Smoked burrata, peaches gazpacho, toasted almond	12
Stewed mushrooms, raw sea scallop and shrimp	15
Beef tartare, hollandaise sauce, hazelnuts, chive	18
Fregola (pasta), mussels and clams, lemon, parsley	15
Tagliatelle (pasta), mushrooms cream, Monte Veronese	16
Chicche (pasta), zucchini cream, burrata, Mazara red prawns	18
Pulled lamb, eggplant cream with paprika, yogurt, dill	16
Madama Bianca skirt steak and guacamole	18
Roasted octopus, cream of broad beans, chicory	16

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



White chocolate and basil mousse, red fruit coulis	8
Ricotta, cedar, almond crumble, bergamot gel, Modica chocolate	8
Torta de queso, persimmons, nuts	8
Caffé	2
Decaffeinato	2

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