

# TANNICO

## WINE BAR

### STARTERS

Homemade chips	5
Fennel, oranges, radishes, teriyaki sauce	7
Arancini, saffron, veal shanks ragù	8
Bésse de Brans (typical fried cheese)	8
Pimientos	9
Jerusalem artichoke, radicchio, grilled scamorza, pomegranate	10
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

### MAIN COURSES

Poached egg, kale, onion, Parmigiano Reggiano chips	12
Stewed mushrooms, raw sea scallop and shrimp	15
Beef tartare, hollandaise sauce, hazelnuts, chive	18
Fregola (pasta), guinea fowl ragù, aromatic herbs	14
Tagliatelle (pasta), mushrooms cream, Monte Veronese	16
Chicche (pasta), leeks cream, fish eggs, chestnuts	16
Pulled lamb spicy, eggplant cream with paprika, yogurt, dill	16
Skirt steak, pumpkin, hazelnuts	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*



Panna cotta, pear and red wine compote, pomegranate	8
Ricotta, cedar, almond crumble, bergamot gel, Modica chocolate	8
Torta de queso, persimmons, nuts	8
Caffé	2
Decaffeinato	2

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