

TANNICO

WINE BAR

STARTERS

Homemade chips	5
Fennel, oranges, radishes, teriyaki sauce	7
Arancini, saffron, meat 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
Creamed salt cod, crispy crusco pepper and caper powder	16
Beef tartare, hollandaise sauce, hazelnuts, chive	18
Fregola (pasta) with seasonal vegetables	15
Tagliatelle (pasta) with ragù and 24 month aged Parmigiano	17
Chicche (pasta), spicy gorgonzola, escarole and ham powder	16
Pulled lamb, eggplant cream with paprika, yogurt, dill	16
Roasted beef tongue, brown jus and sweet and sour savoy cabbage	16
Roasted octopus, cream of broad beans, chicor	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, bergamot gel, Modica chocolate	8
Torta de queso, persimmons, nuts	8
Caffé	2
Decaffeinato	2

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