

TANNICO

WINE BAR

STARTERS

Homemade chips	5
Chicory, fennel, orange, radishes and mustard seeds	7
Fried anchovies and spicy mayo	10
Bésse de Brans (typical fried cheese)	8
Pimientos	9
Oyster Gillardeau n3	6
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

Mazara red prawn tartare, saffron chips and aromatic mixed greens	26
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
Herb plin (pasta) asparagus cream and mullet bottarga	18
Pulled lamb, eggplant cream with paprika, yogurt, dill	16
Greater amberjack, zucchini cream and pico de gallo	21
Roasted octopus, peas and confit cherry tomatoes	21

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



Lemon curd, strawberries and meringues	8
Ricotta, cedar, almond, bergamot gel, Modica chocolate	8
Traditional panettone, mascarpone cream and red wine sauce	7
Caffé	2
Decaffeinato	2

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