

TANNICO

WINE BAR

STARTERS

Homemade chips	5
Fried anchovies and spicy mayo	10
Cold cream of broad beans, crusco pepper coulis and oregano	7
Pimientos	9
Cantabric anchovies, demi sel salted butter, croutons	15
Beef pastrami, pickles, mustard, crunchy bread	10
Meatballs, tomato coulis	13
Selection of cold cuts	14
Cheese selection, seasonal mustard	14

MAIN COURSES

Tomato and peach gazpacho, prawns and toasted pine nuts	14
Beef tartare, hollandaise sauce, hazelnuts, chive	18
Fregola (pasta) with seasonal vegetables	15
Tagliatelle (pasta) with ragù and 24 month aged Parmigiano	17
Roast veal, baked potatoes and peppers	20
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, candied orange, almond, bergamot gel, Modica chocolate 8

Caffé 2

Decaffeinato 2

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