

CICCHETTO OF THE MONTH

Snails à la Bourguignonne
€ 12,50

TAPASOTTO

NEWS

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Snails à la Bourguignonne
€ 12,50

Galleria Pellicciai 12, 37121 Verona +39 045 591477 tapasotto@gmail.com www.tapasotto.it   Service charge € 2,00

TO THE HAND

Wholewheat bread, goat cheese, Cantabrian anchovies and Luigia grass (2 pieces)	7,00
Fried tortellini and stracchino cheese	10,50
Fried creamed cod and lime	12,00
Panelle, pepper and lemon mayo	9,00
Shrimp and friggirelli yakitori	10,00

TO THE BLADE

	50g	100g
Parma ham 24 months	6,50	12,00
Branchi baked ham	6,50	12,00
Coppa	5,50	10,00
Felino salami	6,00	12,00
Rolled bacon	5,50	10,00

TO THE KNIFE

Selection of Italian and French cheeses served with jams and mustards

3 pieces	8,00
6 pieces	15,00
10 pieces	22,50

CICCHETTI

Meatballs, tomato sauce and basil	10,50
Beef tartar, anchovies, mustard and olive powder	10,00
Beef diaphragm plancha and chimichurri sauce	12,00
Crispy suckling pig belly, carrots and liquorice	12,00
Gyoza and sweet-and-sour sauce	12,00
Pan y tomate and Pata Negra	12,50
Gazpacho	10,00
Potato mousse, turnip and mushroom ragout, porcini powder	10,50
Roasted spring onions, yoghurt and vinaigrette	9,50
Tomato, fennel, avocado and yuzu salad	10,00
Rice rolls, ice vegetables, raw tuna and soya	13,50
Scrambled egg, taleggio cheese mousse and chives	10,50
Egg in the jar, parmesan foam, tomato sauce and basil	10,50
Calamari parmigiana style	12,50



WINES

SPARKLING WINES

	GLA	BOT
Prosecco <i>Biancavigna</i>	4,50	26,00
Alami (Garganega 60 Mesi Pas Dosé) <i>Imala</i>	7,50	45,00
Susumante Rosé <i>L'Archetipo</i>	6,50	39,00
Champagne BdB CV[17]50 <i>Valentin Leflaive</i>	13,00	75,00

WHITE WINES

Soave <i>Vicentini</i>	4,50	26,00
Lugana <i>Patrizia Cadore</i>	5,00	30,00
Langhe Bianco Dragon <i>G.D. Vajra</i>	6,00	36,00
Verdicchio di Matelica <i>Marani</i>	6,00	36,00
Sp 68 Bianco <i>Arianna Occhipinti</i>	7,00	42,00

RED WINES

Valpolicella Classico <i>Meroni</i>	4,50	26,00
Valpolicella Superiore <i>Vaona</i>	6,50	39,00
Amarone della Valpolicella "Punta 470" 2018 <i>Ca' Rugate</i>	15,00	90,00
Rosso di Montalcino <i>San Polo</i>	7,00	42,00
Ciliegiolo d'Umbria <i>Bussoletti</i>	7,00	42,00

DESSERT WINES

Recioto della Valpolicella <i>Ca' Rugate</i>	10,00
Sauternes <i>Château Roumieu</i>	10,00

SWEETS

Mom Paola's Tiramisu	8,00
Tonka bean crème brûlée	8,00
1000foglie Xbe	12,00
Raspberry, strawberry and yogurt meringue pie	8,00
Sorbet of the day	7,00

BEER

Budweiser Budvar <i>Czech Republic</i>	33 cL	4,50
Blanche de Neiges Brouwerij Huyghe <i>Belgium</i>	33 cL	6,00
Thornbridge AM:PM Session IPA <i>England</i>	33 cL	6,00

NOT JUST WINE

Panna and San Pellegrino mineral water	L 0,5	2,50
Coca-Cola, Coca-Cola Zero		4,00
Cedrata Tassoni, Gingerino		4,00
Red Orangeade, Chinotto, Lemonade <i>Macario</i>		4,00
Peach tea, lemon tea <i>Macario</i>		4,00
Spritz Bianco/Cynar/Aperol/Campari		6,00
American, Negroni		6,00
Gin Tonic, Vodka Tonic	da	8,00

IN CONCLUSION

Torrefazione Giamaica coffee	2,50	
Rhum, Whisky, Cognac, Bas Armagnac	da	10,00
National/Craft Liquors	da	5,00
Grappas and spirits	da	5,00

LUNCH 12:30-14:30

DINNER 19:00-22:30
(SUNDAY 19:00-22:00)

CLOSED MONDAY ALL DAY AND TUESDAY LUNCHTIME