

LUNCH 12:30–14:30  
DINNER 19:00–22:30  
(SUNDAY 19:00–22:00)

# TAPASOTTO

NEWS

WE ARE CLOSED  
MONDAY ALL DAY AND  
TUESDAY LUNCHTIME

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

## TO THE HAND

Panelle as in Palermo and lemon mayo.....	10,50
Fried creamed cod and lime.....	12,50
WoW sandwich and horseradish sauce.....	11,00
Bread, goat cheese, Cantabrian Sea anchovies and chives.....	10,50

## 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
Iberian Paleta.....	12,00	24,00

## TO THE KNIFE

Selection of Italian and French cheeses served with jams and mustards	
3 pieces.....	7,50
6 pieces.....	14,50
10 pieces.....	22,50

## CICCHETTI

Meatballs, tomato sauce and basil.....	12,00
Petit cordon bleu and BBQ sauce.....	12,00
"Traditional" raw beef.....12,00 (+5g Calvisius Tradition caviar).....	24,00
Chicken thigh diavola style.....	12,00
Veal tongue hosomaki, cucumber and horseradish.....	12,00
Ravioli with mascarpone cheese and wild garlic pesto.....	12,00
Pasta and potatoes, mussels, smoked ricotta and confit tomatoes.....	12,00
Warm castraure salad, parsnip mousse, herring caviar and liquorice.....	11,50
Schiacciata with tomato, mozzarella and pecorino cheese, courgette flowers.....	12,00
Squid, potato mousse, peas and chlorophyll.....	12,00
Plancha asparagus, creamy egg, pan brioche and balsamic vinegar.....	12,00
Egg in the jar, parmesan foam, tomato sauce and basil.....	11,00
Scrambled egg, taleggio cheese mousse and chives.....	11,00



## WINES

### SPARKLING WINES

	GLA	BOT
Prosecco <i>Biancavigna</i> .....	4,50	26,00
Alami (Garganega) Brut Nature <i>Imala</i> .....	8,00	48,00
Franciacorta Dosage Zero <i>Biondelli</i> .....	8,00	48,00
Crémant de Loire Extra Brut <i>Régner-David</i> .....	8,50	52,00
Champagne Cuvée Royale "Selezione Xbe" <i>Philipponnat</i> .....	14,50	80,00

### WHITE WINES

Soave "San Michele" <i>Ca' Rugate</i> .....	4,50	26,00
Lugana <i>Patrizia Cadore</i> .....	5,00	30,00
Fly (Chardonnay) <i>A.M. Project</i> .....	12,50	75,00
Aligoté <i>Grivot-Goisot</i> .....	8,00	48,00
Raisin de Loup (Clairette Blanche/Rosé) <i>Domaine de Marcoux</i> .....	6,50	39,00

### RED WINES

Valpolicella "Rio Albo" <i>Ca' Rugate</i> .....	4,50	26,00
Valpolicella Classico Superiore <i>Villa Bellini</i> .....	7,00	42,00
Valpolicella Ripasso <i>Cecilia Beretta</i> .....	7,50	45,00
Bolgheri Rosso Il Seggio <i>Poggio al Tesoro</i> .....	7,00	42,00
Rosso Piceno (Sangiovese-Montepulciano) <i>Agricola Lanciani</i> .....	6,00	36,00

### DESSERT WINES

Recioto della Valpolicella <i>Manara</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
Tenerine and eggnog.....	8,00
Sorbet of the day.....	8,00

## BEER

Lager: Budweiser Budvar <i>Czech Republic</i> ..... 33 cL.....	5,00
Blanche de Neiges: Brouwerij Huyghe <i>Belgium</i> ..... 33 cL.....	6,00
Session IPA: AM:PM Thornbridge <i>England</i> ..... 33 cL.....	6,00

## NOT JUST WINE

Panna and San Pellegrino mineral water..... 0,5 L.....	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 10,00

## 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 6,00

Some dishes may contain allergens. Please feel free to ask our staff for any information you may require.