

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

# TAPASOTTO

NEWS

WE ARE CLOSED  
ALL DAY  
MONDAY AND TUESDAY

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 with lemon mayo.....	11,50
Fried creamed cod and lime.....	12,50
Sandwich ultra WOW.....	11,50
Churros and guacamole.....	10,50

## TO THE BLADE

saucer	small	large
Parma ham 24 months.....	7,00	13,00
San Daniele ham.....	12,00	24,00
Branchi baked ham.....	7,00	13,00
Coppa.....	7,00	13,00
Salame felino.....	7,00	13,00
Favola Mortadella.....	7,00	13,00

## 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

Egg in the jar, Parmigiano cheese foam, tomato sauce and basil.....	10,50
Scrambled egg, Taleggio cheese foam, lemon spinach.....	10,50
Eggs and asparagus ("Ovi e sparasi").....	12,50
Puntarelle, anchovy, pecorino cheese and croutons.....	12,00
"Castraure" salad, Parmesan, mint and herring caviar.....	12,00
Ravioli filled with cream, ham and peas.....	12,50
Onion foam, tomato bread and pepper.....	11,50
Grilled calamari, potato mousse and green sauce.....	12,00
Raw beef tartare, rice, nori seaweed and caviar trout.....	12,00
Meatballs, tomato sauce and basil.....	12,00
Crispy suckling pig belly, roasted potatoes and myrtle sauce.....	12,50



## WINES

### SPARKLING WINES

	GLA	BOT
Prosecco <i>Biancavigna</i> .....	4,50	26,00
S.P.1: <i>Zambon Vulcano</i> .....	9,50	58,00
Trento DOC Extra Brut Reiff <i>Furletti</i> .....	8,00	48,00
Crémant de Loire <i>Moulin de l'Horizon</i> .....	8,00	48,00
Champagne Cuvée Royale "Selezione Xbe" <i>Philipponnat</i> .....	14,50	80,00

### WHITE WINES

Soave Classico "Otto" <i>Prà</i> .....	5,00	30,00
Lugana <i>Patrizia Cadore</i> .....	5,00	30,00
Bianchetto del Metauro <i>Di Sante</i> .....	4,50	26,00
Aligoté <i>Grivot-Goisot</i> .....	8,00	48,00
Riesling Trocken <i>Immich-Batterieberg</i> .....	7,00	42,00

### RED WINES

Valpolicella "Monte Lencisa" <i>Peaks &amp; Valleys</i> .....	5,00	30,00
Valpolicella Superiore "Mizzole" <i>Cecilia Beretta</i> .....	7,00	42,00
Nebbiolo d'Alba <i>Walter Lodali</i> .....	7,00	42,00
Sangiovese Superiore <i>Villa Papiano</i> .....	7,00	42,00
SP68 (Frappato-Nero d'Avola) <i>Arianna Occhipinti</i> .....	7,00	42,00

### DESSERT WINES

Recioto della Valpolicella <i>Manara</i> .....	10,00
Sauternes <i>Château Villefranche</i> .....	12,00

## SWEETS

Mom Paola's Tiramisu.....	8,00
Vanilla burnt cream.....	9,00
Cake of the day and zabaglione.....	8,50
Chocolate and caramel cream, yogurt and raspberry mousse.....	9,00
1000foglie Xbe.....	12,00
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
Americano.....		6,00
Negroni.....		7,00
Gin Tonic, Vodka Tonic.....		da 10,00

## IN CONCLUSION

Coffee (Torrefazione Giamaica).....	2,50
Rhum, Whisky, Cognac, Bas Armagnac.....	from 10,00
National/Craft Liquors.....	from 5,00
Grappas and Spirits.....	from 6,00

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