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 BLADE

saucer	small	large
Parma ham 24 months	7.00	13.00
Jamón Ibérico	12.00	24.00
Branchi baked ham	7.00	13.00
Coppa	7.00	13.00
Felino Salami	7.00	13.00
Favola Mortadella	7.00	13.00

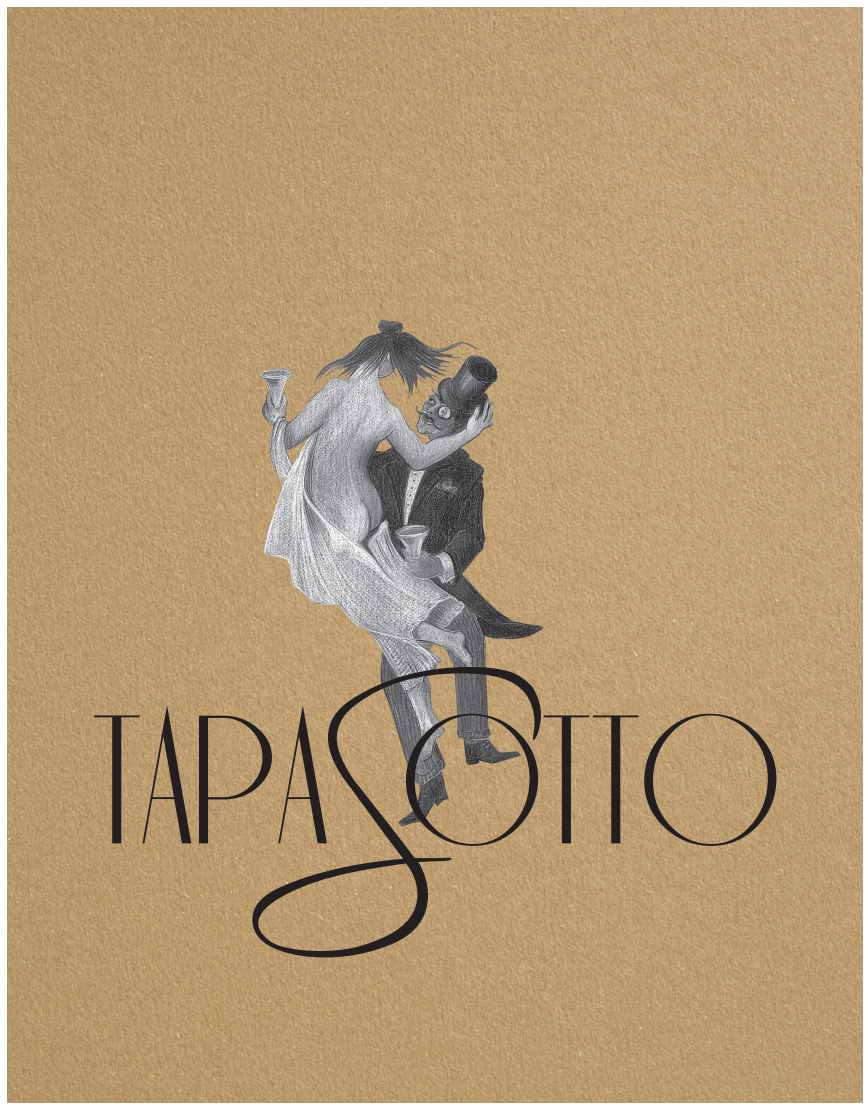
TO THE KNIFE

Selection of Italian and French cheeses served with jams and mustards

3 pieces	7.50
6 pieces	14.50
10 pieces	22.50

CICCHETTI

Panelle as in Palermo with lemon mayo	12.50
WOW sandwich with horseradish mayo	12.50
Fried tortellini with stracchino cheese	12.50
Mini croissants, Verona celeriac salad, and Calvisius caviar	18.00
Raw beef tartare, rice, Nori seaweed, and caviar trout	14.00
Raw horse meat, mustard, and chives	12.50
Meatballs, tomato sauce, and basil	12.50
Chicken salad with chicory, apple, almonds, and grapes	12.50
Cabrette potatoes with salsa verde, tangy goat cheese, and anchovies	12.50
Grilled shrimp skewers with lettuce, and saffron	13.00
Pan-seared gyoza with sweet & sour sauce	13.00
Ricotta gnocchi with pumpkin and fig leaf	12.50
Traditional Italian pasta with beans and rosemary	12.50
Chanterelle mushroom couscous with potato foam, and chives	12.00
Egg in the jar, Parmigiano cheese foam, tomato sauce, and basil	11.00
Scrambled eggs with sautéed turnip greens, and tuna bottarga	12.50



NO RESERVATION, ONLY WALK IN

WINES

SPARKLING WINES

	GLA	BOT
Prosecco *Biancavigna*	5.00	28.00
S.P.1 *Zambon Vulcano*	9.50	58.00
Franciacorta *SoloUva*	8.00	48.00
Crémant de Bourgogne *Veuve Ambal*	8.00	48.00
Champagne Cuvée Royale "Selezione Xbe" *Philipponnat*	14.50	80.00

WHITE WINES

Soave Classico "VinSoave" *Inama*	5.00	30.00
Lugana *Patrizia Cadore*	5.00	30.00
Grillo "Kebrilla" *Fina*	6.00	36.00
Riesling Trocken *Immich-Batterieberg*	7.00	42.00
Mâcon-Villages *Joseph Drouhin*	8.00	48.00

RED WINES

Valpolicella *Roccolo Callisto*	5.00	30.00
Valpolicella Superiore *Tasi*	7.00	42.00
Langhe Nebbiolo *Produttori del Barbaresco*	7.50	45.00
Sangiovese *Villa Papiano*	7.00	42.00
SP68 (Frappato-Nero d'Avola) *Arianna Occhipinti*	7.00	42.00

DESSERT WINES

Recioto della Valpolicella *La Cidalca*	10.00
Sauternes *Château Villefranche*	12.00

SWEETS

Mom Paola's Tiramisu	8.00
Tonka bean crème brûlée	9.00
Ricotta and chocolate cake with sabayon foam	9.00
Deconstructed cannolo	9.00
1000foglie Xbe	12.00
Sorbet of the day	8.00

BEER

Lager: Budweiser Budvar *Czech Republic*	33 cL	5.00
Blanche de Neiges: Brouwerij Huyghe *Belgium*	33 cL	6.00
Session IPA: AM:PM Thornbridge *England*	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 *Macario*		4.00
Peach tea, lemon tea *Macario*		4.00
Spritz Bianco / Cynar / Aperol / Campari		6.00
Americano		6.00
Negroni		7.00
Gin Tonic, Vodka Tonic		from 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.