

food

ALLERGENS

All details on substances that may cause allergies and any other information you may need will be provided by our store manager upon request. Dishes marked with (*) are prepared with either frozen or deep-frozen ingredients. Fish intended for raw and semi-raw consumption undergoes a temperature abatement process, in compliance with EC Regulation 853/2004. We do not guarantee the absence of cross-contamination.



1 - GLUTEN



2 - SHELLFISH



3 - EGG



4 - FISH



5 - PEANUT



6 - SOY



7 - DAIRY



8 - NUT



9 - CELERY



10 - MUSTARD



11 - SESAME



12 - SULPHUR
DIOXIDE & SULPHITES



13 - LUPIN



14 - MOLLUSCS



P.ZZETTA DEL BASTIONE, 7
LA SPEZIA

TAPAS & CO.

Tapas crunch* burrata, mortadella and pistachio crumbles (1,6,7,8)	3,5 €
Tapas gustosa* extra virgin olive oil, Maldon salt, rosemary and pancetta (1,6)	3,5 €
Tapas leggera* burrata, confit tomatoes and basil (1,6,7)	4 €
Tapas capriccio stracchino and 24-month aged prosciutto di Parma (1,6,7)	4 €
Bread and Butter* with Cantabrian Sea anchovies (1,4,7)	14 €

CHARCUTERIE AND CHEESE BOARDS

Selection of cured meats (coppa di Parma ighp, culatta, 24-month aged prosciutto di Parma, mortadella, pancetta arrotolata) served with our giardiniera (Italian pickled vegetables) (9,12)	14 €
TEN platter 24-month aged prosciutto di Parma, burrata, confit tomatoes, Taggiasca olives (7,9,12)	14 €

FRIED APPETIZERS

Onion rings* battered and fried onions (1,3,7)	5 €
Breaded mozzarella bites* (1,3,7)	8 €
Polenta Stick* with speck (1,2,3,4,6,7,8,9,14)	5 €
Rustic potatoes* (1)	5 €
Potato croquettes* (1,2,3,4,6,7,8,9,14)	6 €
Fritto TEN* onion rings, mozzarella bites, polenta and speck sticks, rustic potatoes, potato croquettes (1,2,3,4,6,7,8,9,14)	14 €

TARTARE

Piedmontese Fassona beef cut shavings of Grana Padano cheese, sweet and sour onions, confit tomatoes and honey mustard sauce (1,3,7,10,12)	19 €
Salmon tartare* with passion fruit, chives and lime zest (1,4)	19 €
Tuna tartare* with avocado and confit tomatoes (1,4)	19 €

PINSE

Classica* rosemary, extra virgin olive oil and Maldon salt (1,6)	10 €
Crunch* burrata, mortadella and pistachio crumbles (1,6,7,8)	16 €
Leggera* burrata, confit tomatoes and basil (1,6,7)	16 €
Gustosa* extra virgin olive oil, Maldon salt, rosemary and pancetta (1,6)	16 €
Capriccio* burrata and Parma prosciutto (1,6,7)	16 €
Cantabrica* burrata, confit tomatoes, Cantabrian Sea anchovies, capers and basil (1,4,6,7)	19 €

DESSERTS

Strawberries* with ice cream (1,3,5,6,7,8,11)	8 €
Coffee Affogato* vanilla ice cream served with coffee and hazelnut crumbles (1,3,5,6,7,8,11)	8 €

BEVERAGES

Coffees	1.5 €
Soft drinks	4 €
Bottled beer 33cl (Ichnusa Unfiltered, Corona, Tennent's, gluten-free Pedavena, alcohol-free))	5 €
Draft Beer small (Blonde Leffe, Red Leffe, Blonde Lowenbrown)	4 €
Draft Beer large (Blonde Leffe, Red Leffe, Blonde Lowenbrown)	5.5 €