



OUR TAPAS COLLECTION

Travel Diaries (discovering rarities)

Ancient bread with salted butter with wild herbs and <i>anchovies from Menaica</i> (1, 4, 7)	10
Mangalica raw ham - <i>fine black pig</i> breed - with carrot and pumpkin hummus	10
<i>Baked goat ricotta</i> , pears in wine, rosemary focaccia crumble and <i>golden cream</i>	 8
Burrata di masseria, turnip greens, <i>crusco pepper</i> and <i>dehydrated duck yolk</i> (3, 7)	 8



La Rlverenza – <i>Author's excellence between cured meats and cheeses, to be enjoyed with reverence.</i>	20
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And for the bolds...

Our version of Venetian liver! (1, 7)	8
The game of the goose: <i>fresh seared</i> goose liver, smoked <i>goose breast</i> and <i>goose salami</i> (1, 12)	14
Bread croutons with <i>braised</i> Neapolitan Cicoli <i>and sheep's milk ricotta</i> (1, 7)	10
<i>Marinated and cooked horse diaphragm</i> à la plancha with Galician potatoes (10)	10

Comfort Tapas


Fassona tartare with classic dressing – mustard, capers, anchovies, egg yolk (3, 4, 10)	14
Octopus glazed with teriyaki sauce with soft pumpkin and radicchio with red fruits (6, 14)	10

Creamed cod with almond milk with crispy wafer (4, 7, 8)	8
Catch of the day on amaranth bowl, crème Fraiche and avocado (4, 7)	14
Warm caponatina by Casa Creanza (8, 9) 	6
Vegetarian bonbons with tzatziki sauce (1, 7, 9) 	6

Vegan, vegetarian and gluten-free variations are possible for different dishes on the list



Bubu-settete: 4 Tapas recommended and chosen by the Chef	26
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TRADITIONAL DISHES

What’s available today (the dish of the day)	...
Paccheri with 5 tomatoes and salted ricotta (1, 7) 	14
Ziti alla genovese (1, 9)	16
Sheep arrostiticini with side dishes and chimichurri sauce (10 pieces))	16

IT'S TIME TO –PUMPKIN AND MUSHROOMS

Seasonal off-menus

Fusilloni with pumpkin cream, crispy bacon and Roquefort sauce (1, 7)	15
Pumpkin soup with ricotta and seed crumble and rye bread (1, 5, 8) 	12
Egg tagliatelle with porcini mushrooms and alpine butter (1, 3, 7) 	16
Addition of fresh black truffle	4

THE WEDNESDAY OF THE LIONS!

The evening that lights up the week

Artisan Buffet Specialties + 2 tapas of the Chef's choice + 1 drink/beer	22
Available from 18.00 every Wednesday	
"Come on, the week is halfway through..."	

CREANZA'N JAZZ

The return of the most beloved event!

Tasting menu and live music	35
Thursdays at 8.30 pm	

HOMEMADE DESSERTS

Dessert tasting	12
Desserts of the day	6
Cover charge and bread	2,5
 Vegetarian or vegan	

ALLERGENS:
1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk and dairy products 8. Nuts
9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupini 14. Molluscs

