

il **CEPPO**[®]

Bistrot

Menù

To start

Fresh fiordilatte cheese braid with extra virgin olive oil, marinated tomatoes, and prosciutto crudo
(recommended for 2 people) ^{1,7,12}

€ 18.00

Zucchini blossom rice flour tempura with zucchini and basil ¹

€ 15.00

Rabbit confit salad with plums and peppered goat cheese sauce ^{5,7,9}

€ 16.00

Salami and cheese plate

Selection of Parma ham aged 28 months, mortadella La Dotta, sopressa from Vicenza, n. 3 Vicenza cheeses ^{1,7,10,12}

€ 18.00

Allergens

The main allergens are indicated for each dish, but we cannot guarantee the absence of any contamination.

1) gluten 2) shellfish and derivatives 3) eggs and derivatives 4) fish and derivatives 5) peanuts and derivatives 6) soy and derivatives 7) milk and derivatives 8) nuts and derivatives 9) celery and derivatives 10) mustard and derivatives 11) sesame seeds and derivatives 12) sulfur dioxide and sulphites 13) lupine and derivatives 14) molluscs and derivatives.

Dishes marked with * may contain frozen or deep-frozen raw materia

From the 500 labels of our cellar

Sparkling wine

Durello Corte Moschina Metodo charmat lungo

100% durella – Corte Moschina – Verona

€ 5.00/ € 25.00

Pinot grigio metodo charmat vicentino

100% pinot grigio – Fondo Rubro – Vicenza

€ 5.00/ € 25.00

Franciacorta Opera Rosè

pinot nero, chardonnay – Bonfadini – Franciacorta

€ 8.00/ € 35.00

White wine

Prima Rosa

100% nebbiolo rosè – Angelo Negro – Piemonte

€ 4.50/ € 22.00

Mosca Bianca

garganega, chardonnay – Corte Moschina – Verona

€ 5.00/ € 25.00

Soave Monte Fiorentine

90% garganega 10% trebbiano Soave – Ca' Rugate – Verona

€ 5.00/ € 27.00

Phigaia bianco

70% sauvignon, 30% pinot bianco

Serafini e Vidotto – Treviso

€ 5.50/ € 29.00

Our four sommeliers are at your service to help choose the best bottle of wine for you. With a € 10.00 surcharge to consume in the restaurant

Il Bacalà

Traditional mantecato varieties

Whipped stockfish with chervil, with squid ink wafer, and with fried polenta ^{1,4,7,14}

€ 16.00

Poker d'Assi

Four ways to eat bacalà: bacalà alla vicentina, 'bacalà mantecato', boiled bacalà and fried bacalà fritters ^{1,3,5,7}

€ 29.00

Bacalà salad

Poached bacala with extra virgin olive oil and parsley ^{1,4,7}

€ 18.00

Il Ceppo's signature Vicenza-style stockfish ^{1,3,4,7}

€ 22.00

Same but different

Bacalà made with rice flour and without lactose, with polenta ^{4,7}

€ 25.00

Bacalà and cicchetti

(seven-piece appetizer platter)

Shrimp in saor marinade ^{1,2,4,12}

Sardines in saor marinade with raisins and pine nuts ^{1,4,8,12}

Bacalà mantecato with squid ink ^{1,4,7,14}

Stracciatella cheese with Cantabrian anchovies ^{1,7,4}

Fried zucchini flowers with cream of zucchini and basil ¹

Bacalà alla vicentina with polenta ^{1,3,4,7}

Dessert ^{1,3,7,8,12}

tot. € 48.00

Pasta

Squid ink tortello stuffed with bacalà
mantecato, basil, and lemon ^{1,3,4,7,9}

€ 19.00

Pacchero with baked tomato ^{1,9}

€ 18.00

Bigoli with duck, orange zest,
and Asiago di malga cheese ^{1,3,12}

€ 18.00

Daily special from the deli

€ 14.00

Meat and fish

Baby octopus with olive oil bruschetta ^{1,9,12,14}

€ 20.00

Octopus with celery and lemon ^{9,12,14}

€ 18.00

Slow-cooked veal rump
with yellowfin tuna sauce ^{4,5,12}

€ 19.00

Dolci

Fresh stracciatella cheese
with strawberries and cucumber ^{1,3,7,8,12}

€ 8.00

Melon basil sorbet

€ 8.00

Semifreddo with Cologna Veneta almond nougat ^{1,3,7,8}

€ 8.00

Drink

Sparkling and still natural water 50 cl

€ 2.00

Local beer 33 ml

Birrificio Ofelia Vicenza

€ 5.00

Coffee

€ 1.80

Distillates and grappas

€ 6.00 and up

€ 2.80 service charge per person

We made the bistro beneath
our shop, in the cozy cellar where
our wine mature and develop
and where you can still see the ruins
of the ancient city below..

A special place to talk about food,
wine and life with passion.

Ivana, Maria Giovanna
Cristina, Santa and Cristina
the chefs Luca e Alberto