

il **CEPPO**®

Bistrot

Menù

To start

Il mantecato

Ball stockfish classic ^{1,3,4,7}

€ 8,00

Castelfranco radish fried in rice batter, with cream of roasted potatoes and thyme ^{1,5}

€ 15,00

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 material

From the 450 labels of our cellar

Sparkling wine

**Io e il baccalà – Il “nostro prosecco” da uve vicentine
vespaiola, chardonnay, pinot bianco –
IoMazzucato – Vicenza**

€ 4,50/ € 23,00

**Durello Nostrum – Metodo classico, 3 anni sui lieviti
100% durella – Casa Cecchin – Vicenza**

€ 7,00/ € 35,00

**Moser 51.151 – Il Trento DOC del grande Francesco
100% chardonnay – Moser – Trento**

€ 7,50/ € 40,00

**Franciacorta Rosé Cuvée Prestige – 45° Edizione
pinot nero, chardonnay – Ca' del Bosco – Franciacorta**

€ 8,00/ € 45,00

White wine

Corte dei Mei

100% garganega – Marchetto – Gambellara

€ 4,50/21,00

Pietralava

100% durella – Casa Cecchin – Vicenza

€ 5,00/25,00

Ribolla gialla

100% ribolla gialla – Russolo – Friuli Venezia Giulia

€ 5,50/28,00

Red wine

Tai Rosso Giusto

100% tai rosso – Masiero Wine – Vicenza

€ 5,50/27,00

Cabernet Franc

100% cabernet franc – Fondo Rubro – Vicenza

€ 7,00/35,00

Blend n. 3

corvina e cabernet appassito – Ca' dei Maghi – Verona

€ 7,00/38,00

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.



Our complete wine list

Bacalà

Traditional mantecato varieties

Whipped stockfish classic, with chives
and with squid ink wafer ^{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 bacalà with extra virgin olive oil,
parsley and citrus fruits ^{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

(six-piece appetizer platter)

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

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

Baby octopus stewed ^{1,9,12,14*}

Fried stockfish balls with beans cream ^{1,4,7,9}

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

Putana cake with custard ^{1,3,7,8,12}

tot. € 48,00

Pasta

Red turnip tortello

with goat's gorgonzola and toasted walnut ^{1,3,7,8}

€ 19,00

“Pasta e fasoì”

Borlotti beans cream with pasta ^{1,9}

€ 15,00

Bigoli with duck,

orange zest, and Asiago di malga cheese ^{1,3,7,12}

€ 18,00

Daily special from the deli ^{1,3,7}

€ 15,00

Meat and fish

Baby octopus

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

€ 20,00

Venetian liver

with polenta ^{1,12}

€ 19,00

Rabbit in pan

with olives and rosemary ^{1,9,12}

€ 20,00

Dessert

Milk and grappa: Golosesso

Veneto-style fried custard ^{1,3,7,8,12*}

€ 8,00

Putana cake with custard ^{1,3,7,8,12}

€ 8,00

Our Tiramisù ^{1,3,7,8,12}

€ 8,00

Drink

Sparkling and still natural water 50 cl

€ 2,00

Local beer 33 ml

Birrificio Ofelia Vicenza

€ 5,50

Coffee

€ 1,80

Distillates and grappas

€ 6,00 and up

€ 3,30 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, Cristina and Aramatuo,
the chefs Luca and Alberto