

il **CEPPO**[®]

Bistrot

Menù

To start

Cone “mantecato” stockfish creamed ^{1,4,6,7}

€ 6.00

Fried courgette flower

in rice paste, with vegetable gazpacho ¹

€ 15.00

Venetian Scottona Garronese tartare

with stracciatella cheese and semidry tomatoes

with “Ceppo’s sauce” ^{3,4,7,9,12}

€ 18.00

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

The Salad 1971

Tomato

Tomato, basil, valerian, stracciatella cheese ⁷

€ 18.00

Octopus

Slice of octopus, celery, lime, semidry tomatoes ^{9,12,14}

€ 14.00

Fennel

Fennel, “Ceppo’s sauce”, strips of meat, orange ^{3,4,9,12}

€ 12.00

Bacalà

The mantecato in THREE-colours

Stockfish “mantecato” classic, with herbs
and dried tomato ^{1,4,7}

€ 16.00

Poker d'Assi

Four ways to eat bacalà: bacalà alla vicentina,
“bacalà mantecato”, boiled bacalà
and fried bacalà fritters ^{1,3,4,5,7}

€ 29.00

Bacalà salad

Boiled Bacalà with EVO oil, parsley, potatoes
and “Ceppo’s sauce” ^{1,4,7,12}

€ 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

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

Pasta

Gnocchetti 1971

with squid ink with stockfish “mantecato”
creamed ^{1,3,4,7,14*}

€ 18.00

Mancini with paccheri,

burrata cream, black olives and lime ^{1,7}

€ 15.00

Bigoli with duck,

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

€ 18.00

Daily special from the deli ^{1,3,7,9}

€ 13.00

Second course

Sliced cuttlefish

with balsamic vinegar on pea foam ^{7,12,14*}

€ 20.00

Soft veal

with tuna sauce ^{3,4,12}

€ 18.00

Vegetable tartare

with tzatziki sauce ⁷

€ 16.00

Dessert

Fruit cubes

with chocolate crumble and I Capitelli Anselmi ^{1,7,8,12}

€ 9.00

Spoonable summer sorbet*

€ 8.00

Our Tiramisù ^{1,3,7,8,12}

€ 8.00

Cheesecake in our way

with berries ^{1,3,7,12}

€ 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

€ 3.00 service charge per person

From the 500 labels of our cellar

Sparkling wine

Durello “Il nostro Prosecco” – Metodo Charmat lungo
100% durella – Cantina Corte Moschina – Verona
€ 4.50/25.00

Durello Nostrum – Metodo Classico, 3 anni sui lieviti
100% durella – Cantina Cecchin – Vicenza
€ 7.00/37.00

The bubble you don't expect – Metodo Classico
uve diverse, eleganti
€ 7.00/38.00

White wine

Our territory
uva garganega autoctona
€ 4.50/21.00

Pietralava
100% durella – Cantina Casa Cecchin – Vicenza
€ 4.50/25.00

Camparsi
100% trebbiano veronese – Cantina Ca' dei Maghi
Verona
€ 5.00/28.00

La Pettegola
100% vermentino toscano – Cantina Banfi – Toscana
€ 4.50/25.00

Red wine

Tai Rosso – Autoctono rosso vicentino

100% tai rosso – Cantina Mattiello – Vicenza

€ 4.50/25.00

Ode rosso

50% cabernet and 50% merlot – Cantina Vignalta
Colli Euganei

€ 4.50/22.00

Nonomemo – Tutto merlot

100% merlot – Cantina Mattiello – Vicenza

€ 4.50/25.00

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

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, Petronela, Nicola
and the chefs