il CEPPO®

Bistrot

Menù

To start

Fried radish [5]

€ 18.00

The double “mantecato” stockfish creamed [4,7]

€ 16.00

Cured meats and cheese board

Selection of coppa with wine, Veneto dry-cured ham from Montagnana, La Dotta mortadella, Vicenza sopressa, n. 3 types of cheese [1,7,8,10,12]

Portion for 2 people € 22.00

Luigi's all-natural Sopressa

with our polenta

€ 10.00

The pasta

Gargati pasta
with turnip tops, anchovy, crispy bread
and mountain cheese cream [1,3,4,7]
€ 19.50

Bigoli with duck sauce
topped with mountain Asiago cheese
and a hint of orange [1,3,7,12]
€ 18.00

Pasta and creamed beans [1,7,9]
€ 16.00

The “Lasagna” of the day [1,3,7,9]
€ 15.00

Meat and fish

Pan-braised guinea fowl
with its accompanying vegetables and polenta [9,12]
€ 22.00

Grandpa Bepi’s stewed baby octopus
with polenta [9,14]
€ 24.50

Vegetables of the day
start from € 5.00

Stockfish

Vicenza-style stockfish with polenta…
the founder's original recipe [1,3,4,7]
€ 24.90

Free from…
Lactose-free bacalà cooked in vicentina
with rice flour and served with polenta [4,7]
€ 25.90

Three-course bacalà
Stockfish creamed, stockfish fritters
Vicenza-style stockfish with polenta [1,3,4,7,12]
€ 33.00

Bacalà tasting menù
Stockfish fritters
Cannolo with whipped salt cod and caramelized onion
Gargati pasta with turnip tops, anchovy
and mountain cheese cream
Vicenza-style stockfish with polenta
Cake "la putana" [1,2,3,4,7,12]
€ 59.00

N.B. Vicenza-style stockfish may contain bones

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

Dessert

Cake "la putana"
with its sauce [1,3,5,7,8,12]
€ 8.50

Sbrisolona cake
with vanilla and grappa cream [1,3,7,8,12]
€ 8.50

Our Tiramisù [1,3,7]
€ 8.50

Vicenza-style pastry
with zabaione [1,3,7,8,12]
€ 8.00

Drink

Sparkling and still natural water
50 cl
€ 2.30

Local beer 33 ml
€ 5.50

Coffee
€ 1.80

Gin, spritits and grappas
starting from € 6.00

€ 3.30 service charge for person

From the 350 labels of our cellar

Sparkling wine

Durello “Il nostro Prosecco” – Metodo Charmat lungo
100% durella – Cantina Corte Moschina – Vicenza
"ombra" / glass / bottle
€ 3.50 / 6.00 / 25.00

Durello – Metodo Classico
100% durella – Cantine locali – Vicenza
"ombra" / glass / bottle
€ 5.00 / 8.50 / 40.00

When the little ones grow up...
L'altra Franciacorta
glass / bottle
€ 10.00 / 45.00

Trento DOC
glass / bottle
€ 10.00 / 45.00

White wine

Our territory
native garganega grape
"ombra" / glass / bottle
€ 3.00 / 6.00 / 25.00

From the Collio wine region
Sauvignon, Friuliano, Ribolla
glass / bottle
€ 7.50 / 35.00

Rosé wines

Local Rosé
Cantina Corte Moschina – Vicenza
"ombra" / glass / bottle
€ 3.50 / 6.00 / 25.00

“Solo Lei” Rosé – Metodo Classico 24 mesi sui lieviti
100% tai rosso – Cantina Natalina Grandi – Vicenza
"ombra" / glass / bottle
€ 3.50 / 6.00 / 28.00

Red wine

100% Vicentino
Tai rosso del territorio
"ombra" / glass / bottle
€ 3.50 / 6.00 / 25.00

Carmenere – Cabernet – Merlot
"ombra" / glass / bottle
€ 4.00 / 6.50 / 30.00

Valpolicella Superiore
"ombra" / glass / bott.
€ 5.00 / 8.50 / 40.00

Valpolicella Ripasso
"ombra" / glass / bott.
€ 5.00 / 8.50 / 40.00

Want to do a wine tasting?
Ask us, we're here to help.

Our complete **wine list (take away)**

Beneath our shop, in the cellar where the wine rests and where the remains of Ancient Vicenza can still be seen, we brought a dream to life: the Bistrot.

It’s a place to spond time together with you, “talking” about food, wine and life whit passion.

Ivana, Maria Giovanna,
Cristina, Petronela, Debora, Ange
and the chefs Luca,
Nicola and Filippo

Wi-fi: Ceppo_bistrot / password: ceppo2016