

Tabarin

OSTERIA POPOLARE

MANIFESTO

We are the Cooperativa Clandestina,
a very young cooperative
born in May 2014

In our restaurant
(almost) everything you find
is produced by us.
We produce every kind of pasta and bread
you find in our menu.

The desserts are also homemade,
therefore sometimes they should be not perfect,
but always rich in personality.

We are stubborn and tenacious,
so don't ask us a "cappuccino"!!
After dinner you can have only a coffee espresso,
at most decaffeinated.
Barley coffee? Yes, but only in a small cup.

We are very friendly.
Therefore don't worry if we look so informal:
it means trust, friendship
and maximum availability to you.
No matter if you don't like it!
Anyway we hope you'll enjoy
your experience at Tabarin!

Waiting-times may be longer during the weekends:
we are not a fast food
and we don't like working
as in a production line.

Starters

Advice: taste different courses and share them!

- Gnocco Fritto (Emilian fried bread) 0,60€ (1)
- Giardiniera (Emilian typical mixed pickled vegetables) 7€ (9)
- Sweet and sour puffed onions from Tropea 8€
- 36-month-old Parma ham Azienda Sant'Ilario (for 1 person) 12€
- Mortadella igp Bologna (for 1 person) 8€
- Trio of typical salumi (cured meats) (for 1 person) 10€
- Stracchino (soft cheese) 5€ (7)
- Spoon Gorgonzola cheese (blue cheese) 7€ (7)
- Premium selection of 60-month-old parmesan 9€ (7)
- Premium selection of 36-month-old parmesan 7€ (7)
- Erbazzone (Emilian typical fried ravioli, stuffed with wild chard and spinach, rice, eggs and parmesan) 7€ (1,7,3,8,9,11)
- Fried polenta (cornmeal mush) 6€
- Fried polenta with lardo di Colonnata 7€
- Red or white draft wine ½ 4€ 1 6€ 1L 10€*
- Wine selection by glass 5€*
- Draft Wine by glass 3€*
- Beer bottle, small 3€ medium 4€*
- Bottle of water 1L 2,5€*
- Coca cola 0,33cl 3,5€*
- Spritz/Negroni/American 6€
- Desserts 5€ (1,3,7,8)**

Cover charge 2,50 €

Including homemade bread, produced with Italian organic flours, ground in a millstone

N.B. At Tabarin we only use organic flours and Italian wheat

Handmade Pasta

- Spaghetti "Cacio e pepe" (pecorino cheese and black pepper) 12€ (1,3)
- Spaghetti "Carbonara" (eggs, pecorino cheese, pork cheek and black pepper) 12€ (1,3)
- Spaghetti "Gricia" (pecorino cheese, pork cheek and black pepper) 12€ (1,3)
- Spaghetti with Tomato sauce, garlic, oil and basil 10€ (1,3)
- Ravioli stuffed with spinach and chard, flavoured with butter and sage 11€ (1,7,3)
- Pumpkin ravioli with "soffritto" sauce 12€ (1,7,3)
- Ravioli stuffed with potatoes, flavoured with Amatrice's bacon and rosemary 12€ (1,7,3)
- Tagliatelle with ragù 12€ (1,7,3,9)
- Tortellini (cappelletti in Reggio Emilia) with parmesan cream 14€ (1,9,10)
- Tortellini (cappelletti in Reggio Emilia) in capon and beef broth 14€(9)

Second Courses

- Fried frogs 14€ (1,4,3)
- Fried cod 14€ (1)
- Steak tartare 14€
- Ribs bbq with French fries 14€
- Sliced beef with Sautéed chicory 20€

Side Dishes

- Sautéed chicory 5€
- Baked potatoes 5€
- "Ugly potatoes" (jacket potatoes, boiled and after broken, fried) 6€
- French fries 5€