

### **The menu changes...**

We have decided to insert the "cicchetto" version  
to give the possibility to the small tables of 1 and 2 people,  
to range in a longer path



i T I G L I

Our doughs are all made with wholemeal and semi-wholemeal flours with natural leavening...  
in some cases are flavored with other flours or seeds

Depending on hydration, processing or the type of cooking,  
they take on different textures and crunchiness.

## The Margherita...



**Crocante** ...tomato San Marzano and burrata cheese

€ 26,00

€ 16,50

.1 .9

**Soffice** ...tomato San Marzano and mozzarella

€ 25,00

€ 16,00

.1 .9

**La Bufala** ...datterino tomato with basil and buffalo  
mozzarella from Paestum

€ 28,00

€ 17,50

.1 .8 .9

## Classical only with tomato...

**La marinara** ... tomato and red galic

€ 14,00

€ 10,50

.1

**Il capperò** ... tomato and caper of Salina

€ 17,00

€ 12,00

.1

**L'acciuga** ... tomato and anchovy

€ 21,00

€ 14,00

.1

**\*In rosso i codici degli allergeni, chiedere la tabella al personale di sala**

Il pesce e la carne da noi acquistati freschi, per preparazioni a crudo, subiscono un trattamento di bonifica mediante abbattimento a -20° per almeno 48 ore conforme alla prescrizione del reg.(ce) 853/2004 allegato III, capitolo 2, lettera D.

## From the Sea...

**Mallet with Butter...**corn focaccia, mallet, burrata cheese and vegetables in vinegar

.1 .2 .9 .11



€ 48,00



€ 27,50

**Sea bass Marinated...**burrata cheese, and fennel in mustard vinaigrette

.1 .6 .8 .9 .12 .13

€ 38,00

€ 22,50

**Turbot in the Oven...**buffalo ricotta cheese, baked turbot and spinach

.1 .6 .9

€ 38,00

€ 22,50

**Polenta and Codfish...**corn focaccia, creamed codfish, spicy caponata

1 .6

€ 38,00

€ 22,50

**Squid...**mozzarella cheese, baked squid, turnip tops and their mayonnaise

.1 .6 .9 .13

€ 38,00

€ 22,50

**Scallop Carbonara ...**mozzarella cheese, purple cabbage, scallop, salty zabaglione and crispy bacon

1 .3 .5 .8 .9.13

€ 38,00

€ 22,50

\*in red the allergen code, ask the room staff

The fish and meat purchased by us fresh, for raw preparation, undergoes a treatment by blast chilling at -20° for at least 48 hours in accordance with the requirements of Regulation (EC) 853/2004 Annex III, Chapter 2, point D.

## From the Ground...



### **Burrata cheese and Culatello of Zibello...**

.1 .8 .9

€ 32,00 € 19,50

**Kitchen Garden...** smoked provola cheese, leeks and black beans, carrot in barbeque sauce, cream of burnt pepper and almonds with paprika

.1 .8 .9 .10 .13

€ 31,00 € 19,00

**Liguria ...** mozzarella cheese, taggia olives, pine-nut and basil emulsion, pecorino cheese

.1 .8 .9 .13

€ 29,00 € 18,00

**Fillet of "Fassona" beef...**mozzarella cheese, wild skewers, fillet of fassona and bacon of "cinta senese"

.1 .8 .9 .13

€ 34,00 € 21,00

**Duck in Beer...**Josko's lard, grilled chicory, duck breast and fermented red turnip

.1.8. 9. 13

€ 34,00 € 21,00

**Sweetbreads with Butter...**baked cauliflower, sweetbreads with hazelnut butter and quince mustard

.1.8.11.13

€ 34,00 € 21,00

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## Like a Sandwich:

**Tar tar of Beef...** pan brioches focaccia with seeds, tartar of beef, egg cream, chicory and black truffle

1 .5 .8 .9.13

€ 34,00

**the Tigli-Burger...** pan brioches focaccia with seeds, beef hamburger, mustard mayonnaise, spinach, monte veronese cheese and crispy bacon

1 .5 .8 .9 .12 .13

€ 34,00



**Pulled Pork...** pan brioches focaccia with seeds, pulled pork, Bbq sauce, chicory and sour cream

1 .5 .8 .9 .12 .13

€ 34,00

€ 21,00

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