

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 ...baked tomato sauce and burrata cheese

€ 26,00

€ 16,50

.1 .9

Soffice ...baked tomato sauce and mozzarella from Lessinia

€ 26,00

€ 16,50

.1 .9

Bufala ...datterino tomato with basil and buffalo

€ 29,00

€ 18,00

mozzarella from Paestum

.1 .8 .9

Classical only with tomato...

The marinara ... baked tomato sauce and red garlic

€ 14,00

€ 10,50

.1

The caper ... baked tomato sauce and salt caper

€ 17,00

€ 12,00

.1

The anchovy ... baked tomato sauce and anchovy

€ 23,00

€ 15,00

.1

***In red allergen codes, ask the room staff for the table**

The fish and meat purchased by us fresh, for raw preparations, undergo a treatment reclamation by abatement at -20 ° for at least 48 hours in accordance with the prescription of reg. (EC) No 853/2004 Annex III, Chapter 2(D).

From the Sea...



Shrimp Sashimi...burrata cheese, agretti,
red shrimp with his bisque

.1 .6 .1.6 .8 .9 .12 .13

€ 48,00

€ 27,50

Snapper Carpaccio...mozzarella, cream kefir,
snapper carpaccio and radicchio with yuzu

.1 .6 .9 .11 .13

€ 39,00

€ 23,00

Butter, Anchovies and Lemon...

.1 .6 .9 .13

€ 39,00

€ 23,00

Mussels and Clams...ricotta cheese, mussels and clams
and silene

.1 .2 .9 .11

€ 39,00

€ 23,00

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

1 .6

€ 39,00

€ 23,00

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

1 .3 .5 .8 .9.13

€ 39,00

€ 23,00

*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

€ 33,00 € 20,00

Kitchen Garden... smoked provola cheese, leek, peas, silene, beans and white asparagus in barbeque sauce

.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

Veal with Red Tuna... mozzarella cheese, green asparagus veal, red tuna tartar and mustard mayonnaise

.1 .6 .8 .9 .13

€ 37,00 € 23,00

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

.1 .8 .9 .13

€ 35,00 € 21,00

Baked Duck... Josko lard, grilled agretti, baked duck and fermented red turnip

.1 .8 .13

€ 35,00 € 21,00

Sweetbreads with Butter... ricotta cheese, sweetbreads with hazelnut butter and radicchio with yuzu

.1 .8 .9 .13

€ 35,00 € 21,00

***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.



Like a Sandwich:

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

1 .5 .8 .9 .12 .13

€ 35,00



Tar tar of Beef... pan brioche focaccia with seeds, tartar of beef, egg cream and spring salad

1 .5 .8 .9 .13

€ 35,00

€ 21,00

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

1 .5 .8 .9 .12 .13

€ 35,00

€ 21,00

***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.

