

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

€ 28,00

€ 17,50

.1 .9

Soffice ...baked tomato sauce and mozzarella from Lessinia

€ 28,00

€ 17,50

.1 .9

Bufala ...datterino tomato with basil and buffalo

€ 30,00

€ 18,50

mozzarella from Paestum

.1 .8 .9

Classical only with tomato...

The marinara ... baked tomato sauce and red garlic

€ 15,00

€ 11,00

.1

The caper ... baked tomato sauce and salt caper

€ 18,00

€ 12,50

.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...



Lobster... burrata cheese and gardener

.1 .2 .8 .9 .12 .13

€ 50,00

€ 29,00

Shrimp Sashimi... chutney of tomato, zucchini,
raw red shrimp with his bisque

.1 .2 .8 .12 .13

€ 50,00

€ 29,00

Baked Squid...lard, roasted green asparagus
and fermented lemon

.1 .6 .8 .11 .13

€ 40,00

€ 24,00

Baked Red Mullet... tomato and salmoriglio

.1 .6 .8 .9 .13

€ 40,00

€ 24,00

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

1 .6

€ 40,00

€ 24,00

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

1 .3 .5 .8 .9 .13

€ 43,00

€ 26,00

**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

€ 34,00 € 21,00

Kitchen Garden... Monte Veronese cheese, asparagus, beans cream, soused onion, chard

.1 .8 .9 .10 .13

€ 34,00 € 21,00

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

.1 .8 .9 .13

€ 30,00 € 19,00

Fillet of "Fassona" beef... mozzarellà cheese, radicchio of Verona, fillet of fassona and bacon of "cinta senese"

.1 .8 .9 .13

€ 37,00 € 22,00

Beef Ribs... mozzarellà cheese, purple cabbage and curry mayonnaise

.1 .8 .9 .13

€ 37,00 € 22,00

Sweetbreads with Butter... parmesan, eggplant, sweetbreads with hazelnut butter, tomato and basil

.1 .8 .9 .13

€ 37,00 € 22,00

Baked Pigeon... mozzarella cheese and artichokes

.1 .8 .9 .13

€ 42,00 € 25,00

*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

€ 37,00



Beef Tartar... pan brioche focaccia with seeds, beef tartar, wasabi mayonnaise, radicchio salad

1 .5 .8 .9.13

€ 37,00

€ 22,00

Pulled Pork... pan brioche focaccia with pepper, pulled pork, salad with balsamic vinegar and sour cream

1 .5 .8 .9 .12 .13

€ 37,00

€ 22,00

*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.

