

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

€ 29,00

€ 18,00

.1 .9

Soffice ...baked tomato sauce and mozzarella from Lessinia

€ 29,00

€ 18,00

.1 .9

Bufala ...datterino tomato with basil and buffalo

€ 32,00

€ 19,50

mozzarella from Paestum

.1 .8 .9

Classical only with tomato...

The marinara ... baked tomato sauce and red garlic

€ 16,00

€ 11,50

.1

The caper ... baked tomato sauce and salt caper

€ 19,00

€ 13,00

.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...



Lobster... burrata cheese and gardener .1 .2 .8 .9 .12 .13	€ 50,00	€ 29,00
Shrimp Sashimi... pumpkin, kale seaweed and shrimp bisque .1 .2 .8 .12	€ 50,00	€ 29,00
Snapper Carpaccio... with oil, cappers and lemon, burrata cheese and curly salad .1 .6 .9 .11 .13	€ 40,00	€ 24,00
Baked Seared Squid... lard, and grilled radicchio .1 .6 .11.13	€ 40,00	€ 24,00
Polenta and Codfish... corn focaccia, creamed codfish, spicy beans and sesame seeds 1 .6 .12	€ 40,00	€ 24,00
Scallop Carbonara ... mozzarella, black beans, scallop, salty zabaglione and crispy bacon 1 .3 .5 .8 .9.13	€ 43,00	€ 26,00

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From the Ground...



Burrata cheese and Culatello of Zibello...

.1 .8 .9

€ 35,00 € 21,00

Kitchen Garden... Caramelized onion, Alta Quota alpine cheese, radicchio and burnt onion powder

.1 .8 .9 .13

€ 34,00 € 21,00

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

.1 .8 .9 .13

€ 32,00 € 20,00

Fillet of "Fassona" beef... mozzarella cheese, spinach and bacon of "cinta senese"

.1 .8 .9 .13

€ 37,00 € 22,00

Baked Guinea Fowl... mozzarella cheese, wild spinach and quince chutney

.1 .8 .9 .12 .13

€ 40,00 € 24,00

Sweetbreads with Butter... mozzarella, mushrooms and artichokes

.1 .8 .9 .12 .13

€ 39,00 € 23,00

Baked Pigeon... mozzarella cheese, artichokes, cherries chutney and cooking base

.1 .8 .9 .13

€ 43,00 € 25,00

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Like a Sandwich:

the Tigli-Burger... pan brioches focaccia with seeds, beef hamburger, mustard mayonnaise, grilled radicchio, Monte Veronese cheese and crispy bacon

1 .5 .8 .9 .12 .13

€ 39,00



Beef Tartar... pan brioches focaccia with seeds, beef tartar, wasabi and yuzu mayonnaise, salad

1 .5 .8 .9 .13

€ 39,00

€ 23,00

Pulled Pork... pan brioches focaccia with pepper, pulled pork, radicchio and sour cream

1 .5 .8 .9 .12 .13

€ 39,00

€ 23,00

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