

### **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.

Service

€ 2,00

## The Margherita...



**Crocante** ...baked tomato sauce and burrata cheese

€ 29,00

€ 18,50

.1 .9

**Soffice** ...baked tomato sauce and mozzarella from Lessinia

€ 29,00

€ 18,50

.1 .9

**Bufala** ...datterino tomato with basil and buffalo

€ 32,00

€ 20,00

mozzarella from Paestum

.1 .8 .9

## Classical only with tomato...

**The marinara** ... baked tomato sauce and red garlic

€ 16,00

€ 12,00

.1

**The caper** ... baked tomato sauce and salt caper

€ 19,00

€ 13,50

.1

**The anchovy** ... baked tomato sauce and anchovy

€ 23,00

€ 15,50

.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...



**Mazancola Sashimi...** burrata cheese and red turnip with vinegar  
.1 .2 .8 .9 .12 .13

€ 48,00 € 28,00

**Shrimp Sashimi in Ceviche...** celeriac in chutney and marinade  
.1 .2 .8 .12

€ 50,00 € 29,00

**Mussels, Potatoes** and pesto  
.1 .3 .9 .11 .13

€ 40,00 € 24,00

**Baked Seared Squid...** lard, and grilled green asparagus  
.1 .6 .11.13

€ 40,00 € 24,00

**Polenta and Codfish...** corn focaccia, creamed codfish and broccoli fiolaro  
1 .6 .12

€ 40,00 € 24,00

**Scallop ...** mozzarella, agretti and pistachio and caper cream  
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 € 21,50

**Kitchen Garden...** stewed leek, stracchino, pea chutney and grilled white asparagus

.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

€ 39,00 € 23,50

**Wood-fired Horse Flank...** mozzarella cheese and fennel salad with mustard

.1 .8 .9 .12 .13

€ 40,00 € 24,00

**Roast Guinea Fowl...** parmesan and broccoli fiolaro and quince chutney

.1 .8 .9 .12 .13

€ 39,00 € 23,50

**Sweetbreads with Butter...** punterelle and artichokes

.1 .8 .9 .12 .13

€ 40,00 € 24,00

**Baked Pigeon...** mozzarella cheese, artichokes and cooking base with Campari

.1 .8 .9 .13

€ 43,00 € 26,00

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## 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

€ 39,00



€ 39,00



€ 23,50

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

1 .5 .8 .9 .13

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