

### **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...



**Shrimp Sashimi in Ceviche...** burrata cheese, salicornia and watermelon

.1 .2 .8 .9 .12

€ 50,00

€ 29,00

**Row Sea Bass** marinated tomato and katsuobushi

.1 .3 .11 .13

€ 40,00

€ 24,00

**Steamed Squid...** carrot chutney and curly salad

.1 .6 .11.13

€ 40,00

€ 24,00

**Lobster...** burrata cheese and giardiniera

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

€ 50,00

€ 29,00

**Polenta and Codfish...** corn focaccia, creamed codfish, zucchini and tomato paste

1 .6 .12

€ 40,00

€ 24,00

**Scallop ...** mozzarella, arugula, fermented lemon, yuzu mayonnaise and red turnip in vinegar

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...** smoked provola cheese, date confit sauce, grilled courgettes, blanched red pepper, baked aubergine

.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

€ 40,00 € 24,00

**Horse TarTar...** mozzarella cheese, blanched red pepper and paprika mayonnaise

.1 .8 .9 .12 .13

€ 40,00 € 24,00

**Veal Tonnato...** mozzarella cheese, green beans, roast beef, bluefin tuna tartar and mustard mayonnaise

.1 .8 .9 .12 .13

€ 43,00 € 26,00

**Glazed Sweetbreads ...** mozzarella cheese, teriyaki sweetbreads, vinegar cabbage salad

.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



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

1 .5 .8 .9 .13

€ 39,00

€ 23,50

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