

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

€ 2,50

The Margherita...



Crocante ...baked tomato sauce and burrata cheese

€ 30,00

€ 19,00

.1 .7

Soffice ...baked tomato sauce and mozzarella from Lessinia

€ 29,00

€ 18,50

.1 .7

Bufala ...datterino tomato with basil and buffalo

€ 32,00

€ 20,00

mozzarella from Paestum

.1 .6 .7 .11

Classical only with tomato...

The marinara ... baked tomato sauce and red garlic

€ 16,00

€ 12,00

.1 .6.11

The caper ... baked tomato sauce and salt caper

€ 22,00

€ 15,00

.1 .6.11

The anchovy ... baked tomato sauce and anchovy

€ 24,00

€ 16,00

.1 .6.11

***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...



Mallet Sashimi in Ceviche... pumpkin chutney, salicornia and shellfish bisque .1.2.9.10	€ 50,00	€ 29,00
Lobster... burrata cheese, ratte potatoes, tropea onion in carpione and ginger and yuzu fish stew .1.2.6.7.9.10.11	€ 50,00	€ 29,00
Baked Snapper mozzarella, scarola salad, katsuobushi and black garlic mayonnaise .1.3.4.6.7	€ 40,00	€ 24,00
Roast Squid... burrata cheese, parsley potatoes and caper salmoriglio .1.4.6.7	€ 40,00	€ 24,00
Polenta and Codfish... corn focaccia, creamed codfish, grill radicchio .1.4	€ 40,00	€ 24,00
Scallop Carbonara ... mozzarella, vinegar violet cabbage, salty zabaglione and crispy bacon .1.3.6.7.10.11.14	€ 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...



Kitchen Garden... caramelised blond onion,
Alta Quota alpine cheese, Chioggia radicchio and burnt onion powder

€ 35,00 € 21,50

.1.6.7.11

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

€ 33,00 € 20,50

.1.6.7.11

Burrata cheese and Culatello of Zibello...

€ 35,00 € 21,50

1.7

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

€ 40,00 € 24,00

.1.3.6.7.11

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

€ 40,00 € 24,00

.1.6.11

Glazed Sweetbreads ... mozzarella cheese,
teriyaki sweetbreads with sesame, vinegar cabbage salad

€ 40,00 € 24,00

.1.6.7.11

Baked Pigeon mozzarella cheese, artichokes,
leg confit and campari reduction

€ 43,00 € 26,00

.1.6.7.11



*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
.1.3.6.7.10.11 € 40,00

Beef Tartar... pan brioche focaccia with seeds, beef tartar, egg cream with truffle and rapunzel .1.3.6.7.10.11	 € 40,00	 € 24,00
---	--	--

***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.

