

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).

Water...



Ombrine in Ceviche... green beans chutney, bitter herb
.1.2.9.10

€ 42,00 € 25,00

Red Shrimp Sashimi guacamole, glasswort and bisque
.1.2.9.10

€ 58,00 € 34,00

Hucho Hucho (freshwater fish), mozzarella, agretti
and mediterranean sauce
.1.4.6.7

€ 42,00 € 25,00

Roast Squid... burrata cheese, parsley potatoes and
caper salmoriglio
.1.4.6.7

€ 42,00 € 25,00

Roast Scallop... mozzarella, green asparagus,
red turnip marinated and yuzu and wasabi mayonnaise
.1.3.6.7.10.11.14

€ 46,00 € 27,00

Polenta and Codfish... corn focaccia, creamed codfish,
silene herb and wild garlic
.1.4

€ 42,00 € 25,00

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Ground



Kitchen Garden... baked leek, stracchino cheese all'antica
grilled white asparagus

€ 35,00 € 21,50

.1.6.7.11

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

€ 35,00 € 21,50

.1.6.7.11

Burrata cheese and Culatello of Zibello...

€ 35,00 € 21,50

1.7

Horse TarTar... mozzarella, chicory and soy and ginger emulsion

€ 40,00 € 24,00

.1.3.6.7.11

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

€ 40,00 € 24,00

.1.6. 7.11

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

€ 45,00 € 26,50

.1.6.7.11

Baked Pigeon mozzarella, chicory,
leg confit and campari reduction

€ 45,00 € 26,50

.1.6.7.11

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Like a **S**andwich:

the Tigli-Burger... pan brioches focaccia with seeds, beef hamburger, mustard mayonnaise, spinach, Monte Veronese cheese and crispy bacon
.1.3.6.7.10.11 € 42,00

Beef Tartar... pan brioches focaccia with seeds, beef tartar, egg cream with truffle and silene erb
.1.3.6.7.10.11



€ 42,00



€ 25,00

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