

# TIZ

CUCINA e  
SOFA

Menu for lovers of goodness, beauty and smiles, created with selected ingredients and designed with love  
Bread from the Bonci oven - Meat from the Feroci butcher's shop



Menu

## APPETIZERS

Tartare beef tris (in a parmesan wafer with culaccia (cured ham) and fried sage, quail egg and anchovies mayonnaise)

15 EURO (3, 7,10) gluten free

Roasted octopus, its mayonnaise, purple and yellow potatoes in a double texture

15 EURO (14) gluten free

\*Raw tuna taco with friggittelli, guacamole and red and yellow (bell) pepper cream

15 EURO (4) gluten free

Platter of cold cuts and cheeses with basket of fried cake

22 EURO **Large** (1,3,7)

14 EURO **Small** (1,3,7)

Selection of cheese with honey and nuts

15 EURO (7,8) gluten free

Gazpacho, bufala cheese and crumble of flavored bread

14 EURO (1,7) vegetarian

Baked eggplant with tomatoes, olives, pine nuts, caramelized red onion, toasted bread and herbs

13 EURO (1,8) vegan

Ricotta and pecorino bean cake with a taleggio heart and a crispy bacon wafer

14 EURO (3,7) gluten free

\* Product subjected to preventive reclamation treatment by freezing in compliance with the prescriptions of CE 853/2004, attached III; section VIII, chapter 3, letter D.

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## FIRST PLATES

Carbonara rigatoni with organic eggs,  
pecorino romano Dop and crispy bacon

12 EURO (1,3,7)

Rigatoni alla amatriciana (summery) with fresh  
tomatoes, red onion, pecorino romano DOP  
and crispy bacon

13 EURO (1,7)

Tonnarelli cheese, pepper, lemon and mint

14 EURO (1,3,7)

Artisanal Spaghettoni with 3 kinds of tomatoes

10 EURO (1) vegan

Artisanal Spaghettoni with a red (bell) pepper cream,  
Cantabrico' anchovies, taggiasche olives and capers

16 EURO (1,4)

Green tortelli stuffed with ricotta cheese and salmon,  
fondente di parmigiano

18 EURO (1,3,4,7)

Asparagus cream risotto with clams, lime and ginger  
flavored oil

18 EURO (14) gluten free

Spaghettoni with zucchini cream, Del Monaco  
provolone (cheese) and fried zucchini

16 EURO (1, 7) vegetarian



## SECOND PLATES

Beef Hamburger with bacon and taleggio cheese, bbq  
homemade sauce, served with baked potatoes and  
sesame bread

13 EURO (1,7,11)

Lemon veal meatballs with parmesan fondant

13 EURO (1,3,7)

Eggplant balls with chickpea, cous- cous  
and zucchini, potatoes, lentils and coriander,  
accompanied with a vegan mayonnaise, (bell) pepper  
ketchup and parsley oil

14 EURO (1) vegan

Baccalà all'anconetana (tomatoes, potatoes, olives,  
anchovies, capers)

18 EURO (4) gluten free

Salmon fillet marinated with gin , zucchini flowers  
stuffed with ricotta cheese and anchovies, parsley oil

22 EURO (4,7,12) gluten free

Squid stuffed with potatoes, pecorino and ciauscolo,  
with peas cream and black wafer

22 EURO (14,7) gluten free

Vitello tonnato (veal) cooked at a low temperature  
with caramelized red onion, green oil, capers' fruits

22 EURO (4,3) gluten free

Rabbit with bacon, filled with potatoes, black olives,  
dried tomatoes and herbs served with potatoes  
and confit

24 EURO (9) gluten free

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## SIDE DISHES



Seasonal vegetables

6 EURO

Sautéed chicory

6 EURO

Mixed salad

5 EURO

Baked potatoes

5 EURO



## DESSERT



Tiramisù

7 EURO (3,7) gluten free

Sorbet

7 EURO

Pavlova

7 EURO (3,7) gluten free

Lemon tart

7 EURO (1,3,7)

Fruit salad

8 EURO gluten free



Bread basket from

Bonci oven

2,50 EURO (1,8)

Filtered water

2 EURO

# TIZ

## CUCINA e SOFA

If you have food allergies and/or intolerances, report it to our staff,  
we are prepared to advise you in the best possible way.

The foods offered in this place are produced and administered in environments  
where products containing allergens are used and served. Consequently,  
cross-contamination cannot be ruled out.



The 14 substances considered “allergens” in the legislation in force are the following:

-  1 Cereals containing gluten and derived products  
(rye wheat, barley, oats, spelled, kamut)
-  2 Crustaceans and crustacean products
-  3 Eggs and egg products
-  4 Fish and fish products
-  5 Peanuts and peanut products
-  6 Soy and soy products
-  7 Milk and milk-based products
-  8 Nuts and their products  
(almonds, hazelnuts, walnuts, cashew, pecan,  
Brazil nuts, pistachios, macadamia nuts)
-  9 Celery and celery-based products
-  10 Mustard and mustard-based products
-  11 Sesame seeds and sesame based products
-  12 Sulphites in concentrations higher than 10 mg/kk
-  13 Lupins and lupine-based products
-  14 Molluscs and shellfish-based products