

# TIZ

CUCINA e  
SOFA

Menu for lovers of goodness, beauty and smiles, created with selected ingredients and designed with love  
Meat from the Feroci butcher's shop - We use only organic eggs: The Eggs of Arianna



Menu

## APPETIZERS

Filo pastry "candies" filled with feta cheese, chicory, ricotta, sesame seeds, served with honey and chili jam

14 EURO (1, 3, 7, 11) vegetarian

Platter of local cured meats and cheeses with fried dumplings

16 EURO Small (1, 3, 7)

24 EURO Large (1, 3, 7)

Selection of local cheeses with honey and dried fruits

16 EURO (7, 8) (gluten free)

Cod taco with whipped cod, caramelized red onion, dehydrated black olives, sun-dried tomatoes, mixed greens

16 EURO (4, 7, 12) (gluten free)

Grilled octopus with pea and ginger cream, octopus mayo, pepper ketchup

18 EURO (14) (gluten free)

King prawns in kataifi pastry, pink sauce, Greek yogurt, parsley oil

18 EURO (1, 2, 3, 7)

Vitello tonnato (sliced veal with tuna sauce) with capers, caramelized red onion, and parsley oil

18 EURO (3, 4, 9) (gluten free)

Beef tartare with burrata cream, breaded egg yolk (The Eggs of Arianna), truffle pearls, toasted hazelnuts, and anchovy colatura

18 EURO (1, 3, 4, 7)

Eggplant boat with baba ganoush, confit tomatoes, caramelized red onion, capers, olives, pine nuts, and raisins

16 EURO (8, 12) (gluten free) vegan

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## FIRST PLATES



Spaghettoni with three types of tomatoes (pachino sauce, semi-dried red and yellow datterini tomatoes)

13 EURO (1) vegan

Rigatoni alla carbonara with organic eggs (The Eggs of Arianna), Pecorino Romano D.O.P., crispy guanciale, and black pepper

14 EURO (1, 3, 7)

Rigatoni alla amatriciana estiva (summer version, with pachino tomatoes, red onion, crispy guanciale, and Pecorino Romano D.O.P.)

14 EURO (1, 7)

Tonnarelli cacio e pepe

14 EURO (1, 3, 7) vegetarian

Spaghettoni with zucchini cream, fried zucchini, and provolone cheese

18 EURO (1, 7) vegetarian

Tagliolini with seafood and cannellini bean cream

18 EURO (1, 2, 3, 4, 9, 14)

Risotto with pea cream, cuttlefish, cuttlefish ink, and lemon zest

18 EURO (4, 9, 14) (gluten free)

Ravioli filled with eggplant and ricotta, cherry tomato sauce, basil, and salted ricotta

18 EURO (1, 3, 7) vegetarian

Spaghettoni with black garlic, olive oil, friggittelli peppers, anchovy colatura, and spicy taralli

18 EURO (1, 4)



## SECOND PLATES



Chickpea and potato meatballs with paprika, cumin, and pachino tomato coulis

16 EURO (1) vegan

Stuffed zucchini bombetta with ricotta, mortadella, purple and orange carrots, and crushed pistachios

16 EURO (7, 8) (gluten free)

Chicken meatballs with soy (S.G.) and ginger with red and yellow pepper sauce and friggittelli peppers

18 EURO (6) (gluten free)

Beef burger (200g) with sesame seed bun, Taleggio cheese, bacon, caramelized red onion, homemade BBQ sauce, and roasted potatoes

16 EURO (1, 7, 11)

Beef fillet with brown sauce and grilled vegetables

24 EURO (9, 12) (gluten free)

Lamb shank C.B.T. with new potatoes and brown sauce

24 EURO (9, 12) (gluten free)

Sea bream fillet with aromatic herbs, asparagus puree, lime, and confit tomatoes

22 EURO (4, 7) (gluten free)

Salted cod with mashed potatoes, cherry tomatoes, olives, and capers

24 EURO (4, 7) (gluten free)

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## MIXED SALAD (ONLY FOR LUNCH)

Smoked salmon, rucola, avocado, coriander,  
caramelized red onion, almond flakes

13 EURO (4, 8)

Chicken breast, spinach, green beans, confit  
tomatoes, grana padano flakes

13 EURO (7)

Hard-boiled eggs, mixed greens, baked  
early potatoes, olives, capers, boiled  
carrots

13 EURO (3)

## SIDE DISHES

Roasted potatoes

5 EURO

Green salad with tomatoes

6 EURO

Chicory

6 EURO

Seasonal Vegetables

6/7 EURO

## DESSERT

Tirami-più-su (chocolate biscuit, creamy coffee,  
mascarpone, chocolate chip)

7 EURO (3, 7) (gluten free)

Pavlova (meringue semi-sphere, mascarpone  
chantilly and drops of eggnog and red fruits)

7 EURO (3, 7) (gluten free)

Almost cannolo (ricotta cheese, cherries, chocolate  
chips and crumble cannolo)

7 EURO (1, 3, 7)

Chocolate and raspberry mousse  
with puff pastry crumble

7 EURO (1, 3, 7)

Seasonal fruit salad

8 EURO

Sorbet

7 EURO (gluten free)

Bread basket

3 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