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



Menù

APPETIZERS

Selection of cold cuts and local cheeses (km 0) served with fried dough, honey and dried fruit

16 EURO Small (1, 3, 7, 8)

24 EURO Large (1, 3, 7, 8)

Selection of local cheeses with honey and dried fruit

18 EURO (7, 8) (gluten free)

Cauliflower and chestnut velouté with toasted hazelnuts and grilled porcini mushrooms

18 EURO (8, 9) (gluten free) vegan

Braised-meat lollipops with salsa verde, bell pepper ketchup and Greek yoghurt cream

16 EURO (1, 3, 7, 9)

Polenta crostoni with oxtail ragù Roman-style, and pecorino cheese

16 EURO (7, 9) (gluten free)

Pane carasau cannoli filled with whipped salt cod, caramelised onion and pistachios; ricotta and anchovy mousse with hazelnuts and parsley oil

16 EURO (1, 4, 7, 8)

Artichokes in tempura batter

18 EURO (1)

Amberjack tartare with orange gazpacho, caramelised onion and burrata mousse

20 EURO (4, 7) (gluten free)

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FIRST PLATES

Spaghettoni with three tomato varieties

13 EURO (1) vegan

Rigatoni carbonara with organic eggs (Arianna's eggs), Pecorino Romano DOP and crispy guanciale

14 EURO (1, 3, 7)

Tonnarelli cheese and pepper

14 EURO (1, 3, 7) vegetarian

Artisanal rigatoni all'Amatriciana (tomatoes, guanciale and Pecorino Romano DOP)

14 EURO (1, 7)

Ziti alla Genovese, finished with Parmesan

18 EURO (1, 7, 9)

Chickling pea soup with mixed pasta

16 EURO (1, 9) vegan

Chickling pea soup with mixed pasta and mussels

18 EURO (1, 9, 14)

Egg tagliolini with lesser-spot octopus ragù

18 EURO (1, 3, 14)

Pappardella stuffed with ricotta and herbs, served with Parmesan fondue and porcini mushrooms

20 EURO (1, 3, 7) vegetarian

Risotto with lamb ragù, Pecorino Romano DOP and truffle shavings

22 EURO (7, 9) (gluten free)

SECOND PLATES

Potato and tofu bites with creamy coconut sauce

16 EURO (9) vegan (gluten free)

Beef burger with bacon, taleggio cheese and homemade BBQ sauce, served with roasted potatoes and sesame bun

16 EURO (1, 7, 10, 11)

Chicken bites with Greek yoghurt, turmeric and paprika, served with roast potatoes and mixed salad

16 EURO (7) (gluten free)

Goulash (spiced braised beef cheek) with mashed potatoes and grilled carrots

24 EURO (9) (gluten free)

Veal sweetbreads with sautéed mushrooms, celeriac cream and parsley oil

24 EURO (7, 9) (gluten free)

Beef fillet with green peppercorn sauce

24 EURO (7, 10, 12) (gluten free)

Curry-marinated salmon fillet with escarole, raisins and pine nuts, served with potato and saffron cream

22 EURO (4, 7, 8) (gluten free)

Slow-cooked salt cod with pumpkin hummus and black olive powder

24 EURO (4) (gluten free)

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BOWLS (ONLY FOR LUNCH)

Rocket, smoked salmon, avocado, coriander, caramelized red onion, grilled courgettes, almond flakes

13 EURO (4, 8) (gluten free)

Baby spinach, chicken, romanesco broccoli, confit cherry tomatoes and parmesan flakes

13 EURO (7) (gluten free)

SIDE DISHES

Roasted potatoes

6 EURO

Mixed salad

6 EURO

Sautéed chicory

7 EURO

Seasonal vegetables (ask the staff)

8/9 EURO

DESSERT

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

8 EURO (3, 7) (gluten free)

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

8 EURO (3, 7) (gluten free)

Almost a cannolo (ricotta, sour cherries, dark chocolate chips and crumbled cannolo pastry)

8 EURO (1, 3, 7, 8)

Chocolate mousse with chopped pistachios and kataifi pastry

8 EURO (1, 3, 7)

Almond-milk blancmange with chocolate chips

8 EURO (gluten free) vegan

Mont Blanc chestnut dessert

8 EURO (3, 7) (gluten free)

Pineapple carpaccio with red berries

8 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

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