

*the "camuna" rose, eight thousand years old, is considered the oldest form of art known to mankind.
with our feet rooted in the past, our heads lost in the future and our hearts beating the present we welcome you to our home.*

Tigelleria New Year's Eve Menu

\$68 prix fixe. four courses completely handmade with only the finest organic and natural ingredients and a complementary house cocktail to start off the evening. add all the suggested wine pairing (🍷) for only \$100.

Antipasti (appetizers)

gnocco fritto al parmigiano e prosciutto di parma

prosciutto di parma and parmigiano reggiano d.o.p. cheese. served with "gnocco fritto": addictive little pockets of organic fried dough, traditionally from the emilia-romagna region.

🍷 lambrusco zonin (6oz).

gnocco fritto al pecorino e salami assortiti

same "gnocco fritto" (customary pockets of organic fried pastry) but this time served with a selection of hunter salame, fennel salame and pecorino romano d.o.p. cheese.

🍷 lambrusco zonin (6oz).

mozzarella in carrozza 🍷

literally "mozzarella in a carriage", this neapolitan appetizer is made of toasted bread stuffed with breaded and deep fried stringy buffalo mozzarella. served with a side of homemade pesto.

🍷 lambrusco zonin (6oz).

Primi (pasta)

risotto alla salsiccia con salsa di mirtilli 🍷

carnaroli rice toasted with shallots and "salamelle mantovane" (homemade northern italian sausages). cooked in organic chicken stock, "amaranto" wine and blueberry sauce. 100% organic.

🍷 2009 amaranto i.g.t. podere san cristoforo (3oz).

gnocchetti con polpa di granchio e gamberetti

a smaller form of the traditional potato gnocchi. homemade and tossed with shallots, crab meat, shrimps, tomatoes and spumante brut champagne sauce. 100% organic (except for the fish and the wine).

🍷 kerner carpenè malvolti (6oz).

cappellacci di zucca in pomodoro 🍷

ring-shaped egg pasta filled with roasted pumpkin, amaretto cookies, parmigiano reggiano d.o.p. and a hint of nutmeg. served with fresh tomato and basil sauce in a pumpkin bowl. 100% homemade, 100% organic.

🍷 2009 greco di tufo d.o.c.g. feudi san gregorio (3oz).

Intervallo (interval)

sorbetto all'arancia e rosmarino **v**

homemade with orange and rosemary, the sorbet is often used in italy to cleanse your palate during the interval between a meat and a fish course or vice versa.

Secondi (entrées)


filetto di manzo alla woronoff

named after a russian professor living in liguria during the turn of the 19th century. pan-seared filet mignon, served "over" a bergamot aromatized organic potato purée and "under" a mustard pepper sauce.

 2006 chianti classico d.o.c.g. castello d'albola (3oz).


filetto di siluro alla sorrentina

sustainably fished halibut filet. cooked in shallots, anchovies, capers, green olives, cherry tomatoes, shrimp "fumetto" and white wine. served with a side of potatoes baked in milk . 100% organic (except for the fish).

 2008 vermentino d.o.c.g. cantina di gallura (3oz).

rotolo di crespelle ai funghi

savoury pancakes roulade. stuffed with sautéed cremini mushrooms, italian herbs and imported mascarpone cheese. served with homemade mint pesto. 100% organic.

 2009 pinot noir st. michael-eppan (3oz).

Dolci (desserts)


tiramisù all'arancia con panettone

the "panettone" is a typical holiday sweet bread from milan. we serve it lightly soaked in rum and orange juice with luscious mascarpone cheese cream and white chocolate.

 moscato d'asti marengo (6oz).


gelato con crema di ciliegia e biscotti

all homemade with our beloved "lello musso" ice cream maker! organic vanilla ice cream, cherry liquor cream and handmade organic almond cookies.

 moscato d'asti marengo (6oz).

torta caprese







what most italians consider the best chocolate cake in the world, was actually created by accident, when a pastry chef from the capri island forgot to add flour to the mix. 100% organic.

 2006 carmenos i.g.t. la cappuccina (3oz).

TIGELLERIA ORGANIC RESTAURANT
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Sunday: 5:00pm - 10pm
Monday: Closed
Tuesday: 11:30 - 2:30 & 5:30pm - 10pm
Wednesday: 11:30 - 2:30 & 5:30pm - 10pm
Thursday: 11:30 - 2:30 & 5:30pm - 10pm
Friday: 11:30 - 2:30 & 5:30pm - 11pm
Saturday: 5:30pm - 11pm

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