



*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.*

## Dolci (desserts)

*items marked with an asterisk (★) may contain raw eggs.  
items marked with a diamond (◆) may contain nuts.*

**meringata.** ★ *delicious meringue and dark chocolate crumbs dipped in zabaglione and topped with frozen whipping cream. 100% organic. 11*  
◆ *recommended wine: marengo 2006 moscato d'asti d.o.c.g.*

**salame dolce.** ◆ *sweet chocolate salame. a little known italian delicacy, made with chocolate, dry cookie crumbs, almonds, butter and sugar. 100% organic. 9*  
*recommended wine: la cappuccina 2003 carmenos.*

**tiramisù.** ★ *lady finger cookies dipped in italian espresso and marsala wine. topped with mascarpone cheese cream and flakes of organic dark chocolate. 10*  
*recommended wine: la cappuccina 2003 carmenos.*

**macedonia.** v *made-to-order fruit salad with banana, apples, pineapple, kiwi, mango and other seasonal fruits finely diced and steeped in orange juice. topped with wild cherries, and optionally, a splash of Cognac. 100% organic. 9 (11 with cognac)*  
*recommended wine: la cappuccina 2004 arzimo.*

**gelato.** ★ *italian ice cream, homemade using only the finest organic ingredients. ask your server for the daily available flavors. optionally served topped with organic chocolate fudge. 6 (9 pistacchio)*  
*recommended wine: la cappuccina 2003 carmenos.*

**tiramisù alle fragole.** ★ *lady finger cookies dipped in a sugar and limoncello syrup. topped with organic strawberries, organic dark chocolate chips and mascarpone cheese cream. 9* *recommended wine: homemade limoncello.*

**pannacotta.** *an italian expression which literally means "cooked cream". originally from the northern italian region of piemonte it's now enjoyed all over the world. made by simmering together cream, milk and sugar, and letting it cool until set. flavored with bronte pistacchio paste topped with salted caramel. 100% organic. 10*  
*recommended wine: badia di morrona 2004 vinsanto d.o.c.*

**budino al cioccolato.** v *smooth and velvety chocolate mousse. homemade and handmade with fair-trade organic extra-dark Dagoba® chocolate. served with your choice of amarena, amaretto or orange sauce. healthy, low-calories and 100% organic. 9*  
*recommended wine: la cappuccina 2003 carmenos.*

**torta tenerina.** *traditionally from the city of ferrara, this homemade dark chocolate cake is known for its thin and crispy crust and soft and moist heart. served with vanilla cream and oven roasted strawberries. 11*  
*recommended wine: la cappuccina 2003 carmenos.*

**torta ai frutti di bosco.** *wildberry shortcake. layers of velvety mixed-berry mousse (strawberry, blackberry, blueberry and raspberry), lady finger cookies and thick whipping cream with chunks of extra-dark dagoba® chocolate. 100% organic. 11*  
*recommended wine: la cappuccina 2004 arzimo.*

**affogato al cioccolato.** *ice cream drown in italian espresso and smooth cocoa. homemade organic vanilla gelato soaked in regular or decaf. italian espresso and velvety extra-dark organic chocolate. 9*

## Caffè (coffee)

**espresso.** *italian espresso (with optional cordial). regular or decaf. 100% organic blend. served directly from the traditional moka, just like most italians do. straight, or with a splash of one of the following: sambuca, grappa, baileys, baileys mint, kahlua or godiva. 3 (5 with cordial)*

**d'orzo.** *barley coffee. what was known, a century ago, as the poor people's coffee, has now become a delicious, healthy and hip alternative to the original one. made of toasted organic barley, it has a distinctive flavor and it's caffeine free. 3*

**lungo.** *stretched espresso. a little more of our 100% organic regular, decaf. or d'orzo blend with twice as much water as in our regular espresso. because of the extended brewing time, the "lungo" is generally less strong, but slightly bitter. 4*

**affogato.** *ice cream drown in italian espresso (with optional cordial). a scoop of organic vanilla gelato drown in a regular or decaf. italian espresso. the only thing that could make it better is a splash of one of the following: Sambuca, Grappa, Baileys, Baileys Mint, Kahlua or Godiva. 4 (6 with cordial)*

## Digestivi e Liquori (digestives & liquors)

*"amaro" is a delicious bitter-sweet liquor made of brewed medicinal herbs, known to ease digestion.*

grappa bertagnolli. 11

amaretto di saronno. 12

amaro cynar. 9

pampero aniversario. 12

branca menta. 9

amaro nonino. 9

limoncello *(homemade & organic)*. 8

fernet branca. 9

tuaca. 9

➔ Depending on market conditions and seasonal supplies, some of the items listed above may not be available. Please check with your server.

### Italian Espresso

*For many people coffee is an art, for Italians it can undoubtedly be an obsession.*

*Introduced in Italy by the merchants of Venice in the second half of the XVI century, while trading spices with the Ottoman Empire, the traditional "tazzina di caffè" is now deeply rooted in all levels of Italian society: a beverage, a ritual, almost a way of life.*

*What sets the espresso apart is the blend of beans used and the roasting process, meticulously developed and passed on over the last century. Known today as the "Italian Roast", the espresso is a carefully selected blend of 80% Arabica, a Middle-Eastern bean with intense aromatic smell and low caffeine content, and 20% Robusta, an African variety richer in caffeine. The toasting is slowly carried out in large vessels through hot air flows (about 465°F) while the beans are gently stirred.*

*Chemically, the higher the toasting temperature is, the lower the resulting caffeine residual will be. For this reason, and contrary to popular belief, the Italian espresso has a significantly lower content of caffeine, when compared to other blends, due to the extremely high temperatures employed during the roasting process.*



**TIGELLERIA ORGANIC RESTAURANT**  
76 East Campbell Ave.  
Campbell, CA 95008  
  
408.884.3808  
www.tigelleria.com  
info@tigelleria.com

**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

**VEGETARIAN - VEGAN - GLUTEN FREE**  
P PRIVATE PARKING ON 4TH AVE. PUBLIC PARKING ON 3RD AVE.  
S SLOW FOOD USA® MEMBER (WWW.SLOWFOODUSA.ORG).  
R PRINTED ON RECYCLED PAPER.  
➔ 18% GRATUITY ADDED FOR PARTIES OF 6 OR MORE.  
➔ \$25 CORKAGE FEE.  
➔ FIXED MENU FOR PARTIES OF 6 OR MORE.  
➔ PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



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