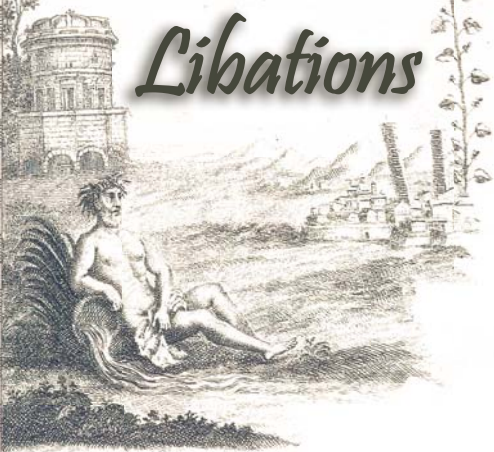


Tigelleria

Libations



COCKTAILS

\$12

Venetian Cocktail

*Bisot Prosecco D.O.C. from Veneto, Italy.
Served with sugar cube and Angostura Bitters.*

Prosecco Royal

*Bisot Prosecco D.O.C. from Veneto, Italy.
Served with Chambord liqueur and fresh organic raspberries.*

Negroni

*Tanqueray Gin with Cinzano rosso Vermouth and Campari.
Served over ice in a bucket with an orange wedge.*

4th Street

*Maker's Mark Bourbon, Averna and Angostura Bitters.
Served over ice in a bucket with organic orange
and Amarena Fabbri cherry.*

Black Lemonade

*Bacardi Rum, blackberry Brandy and fresh organic lemonade.
Topped with Myers's original dark Rum.*

Tigella-rita

*Patrón Anejo Tequila, Patrón Citronge, Tuaca and
homemade sweet and sour shaken over ice.
Topped with a float of Amaro Nonnino.*

Caipirinha

*Cachaça Rum, simple syrup and crushed lime shaken
over ice. Served with a lime wedge.*

Apple Martini

*Your choice of Vodka (Grey Goose or Effen) or
Gin (Tanqueray) and apple pucker. Served up with
Amarena Fabbri cherry and a slice of Granny Smith apple.*

Raspberry Martini

*Chilled Effen Vodka and Chambord liqueur.
Served over organic raspberry pomace.*

Chocolate Martini

*Van Gogh chocolate Vodka, chocolate liqueur and
vanilla syrup. Served up with a line of chocolate paste.*

Cable Car

*Sailor Jerry spiced Navy Rum, Orange Curacao and fresh
organic lemonade. Served up with an organic sugar rim.*

BIRRE

\$6

Menabrea

*Bottled choices of Menabrea Bionda (blonde) or
Menabrea Ambrata (amber) from Biella, Italy.*

Moretti

*Bottled choices of Moretti Bionda (blonde) or
Moretti Rossa (dark) from Udine, Italy.*

(OVER, PLEASE)

(CONTINUED)

APERITIVES & DIGESTIVES

\$7

| | |
|---------------------|---------------------|
| Fernet Branca | Amaro Averna |
| Branca Menta | Kahlúa |
| Fernet Stock | Sambuca Molinari |
| Amaro Cynar | Galliano |
| Tuaca | Amaro Nonnino |
| Frangelico | Baileys |
| Amaretto di Saronno | Liquore Strega |
| Maraschino Luxardo | Grand Marnier - \$9 |

COGNACS

| |
|-------------------------|
| Courvoisier VS - \$8 |
| Courvoisier VSOP - \$11 |
| Courvoisier XO - \$28 |

WHISKYS

| |
|-----------------------------------|
| Johnnie Walker Red Label - \$8 |
| Johnnie Walker Black Label - \$15 |
| Old Smuggler - \$10 |

| |
|-----------------|
| Jameson - \$8 |
| Bushmills - \$9 |

Crown Royal - \$8

| |
|--------------------|
| Glenfiddich - \$12 |
| Oban - \$19 |

BOURBONS

| |
|----------------------------|
| Jim Beam - \$7 |
| Jack Daniels - \$8 |
| Maker's Mark - \$9 |
| Knob Creek 9 yr old - \$10 |

"Il vino è come il sangue della terra, sole catturato e trasformato da una struttura così artificiosa qual è il granello d'uva, mirabile laboratorio in cui operano ordigni, ingegni e potenze congegnate da un clinico occulto e perfetto.

Il vino è licòre d'altissimo magistero composto d'umore e di luce, per cui virtù l'ingegno si fa illustre e chiaro, l'anima si dilata, gli spiriti si confortano e l'allegrezze si moltiplicano".

"Wine, earth blood, sun seized and transformed from such an artful structure that is the grape. Wonderful laboratory where devices, wits and powers act, planned by a secret and perfect alchemist.

Wine, quintessence of the highest mastery, made up of sap and light, whose virtue makes wits distinguished and renowned, souls expanded, spirits comforted and joys increased".

(Galileo Galilei, Florence - Italy 1579)

TIGELLERIA ORGANIC RESTAURANT

76 East Campbell Ave.
Campbell, CA 95008

408.884.3808

<http://www.tigelleria.com>
info@tigelleria.com

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