



*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 "Convivio"

gourmet italian buffet

from Tuesday to Friday between 11:30am and 2:30pm. \$20/person (including tea or soft drinks)

traditional, genuine, organic

antipasti (appetizers)

tiroto. ✓ traditional italian focaccia with extra virgin olive oil and onions. 100% organic.

focaccia con pomodorini. ✓ homemade soft focaccia with extra virgin olive oil and cherry tomatoes. 100% organic.

frittata di patate. ✓ omelette with potatoes, parmesan cheese, rosemary, sage and garlic. 90% organic.

tartine di mango e feta. ✓ tartine with mango, feta cheese, walnuts, chestnut honey and balsamic vinegar. 90% organic.

pinzimonio. ✓ balsamic vinaigrette crudités with sticks of carrots, celery, bell pepper, zucchini and radish. 100% organic.

insalate e minestre (salads & soups)

farro & rape. ✓ baby spinach, roasted beets, spelt and feta cheese. balsamic, extra virgin olive oil and mustard. 90% organic.

mista. ✓ red leaf, arugula, baby spinach, endive, frisée and mint. extra virgin olive oil and balsamic. 100% organic.

zuppa di farro. ✓ traditional spelt soup with fresh black pepper, onion and rosemary. served with ditalini pasta. 100% organic.

primi (pasta)

linguine agli asparagi. ✓ linguine pasta tossed with sweet peas, asparagus, green onions, thyme and lemon zest. 100% organic.

farfalle alla boscaiola. ✓ bow-tie pasta tossed with tomato sauce, italian sausage, porcini mushrooms and green peas. 80% organic.

secondi (main entrée & charcuterie)

polenta e peperonata. ♡ *customary corn flour polenta served with "peperonata" (bell peppers & tomatoe stew). 100% organic.*

salamelle ai ferri. *grilled sausages, homemade with all natural pork, lambrusco wine, garlic, black pepper and nutmeg.*

taglieri misti. *assorted charcuterie: speck, porchetta, asiago and pecorino. served with homemade pear jam and toasted walnuts.*

dolci (desserts)

tiramisù. ♡ *lady fingers, italian espresso, marsala wine, mascarpone cheese and flakes of dark chocolate.*

sbrisolona. ♡ *homemade traditional crumbly cake with cornmeal, butter, sugar and almonds. 100% organic.*

frullato di mirtilli. ♡ *blueberries, mango, banana, pineapple, orange & açai juice, agave syroup and mint. 100% organic.*

→ 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**
Ⓟ PRIVATE PARKING ON 4TH AVE. PUBLIC PARKING ON 3RD AVE.
Ⓜ SLOW FOOD USA® MEMBER (WWW.SLOWFOODUSA.ORG).
♻️ PRINTED ON RECYCLED PAPER.
→ 18% GRATUITY ADDED FOR PARTIES OF 6 OR MORE.
→ \$25 CORKAGE FEE.
→ FIXED MENU FOR PARTIES OF 8 OR MORE.
→ PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



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