

Lunch

Menu



The Mediterranean diet is universally known to be one of the healthiest and flavorful.

With its genuine combination of simple and organic ingredients, with its perfect balance between veggies, fruits, proteins and carbs it's naturally low in sugar, has no trans-fats and provides all the nutrients required by our body and all the flavors needed by our mind.

This is what over two thousand years of evolution has been teaching us. And this is just how we are passing it on: humble, pure and unadulterated Italian fare. For you to enjoy, all over!

"Life is a combination of magic and pasta."

Federico Fellini

TIGELLERIA "PRIX FIXE" LUNCH MENU

Salad, Entrée, Dessert and Drink - \$14.99 with Pasta - \$17.99 with a Cutting Board

SALADS

(We dress all our salads with organic olive oil and organic aged balsamic vinegar. We exclusively use 100% organic, cold pressed, Redoro® D.O.P. extra-virgin olive oil from the Garda Lake region and 100% organic aged "del Duca®" C.A.B.M. balsamic vinegar from the Modena area.)

Mista (Green Mix)

Local green mix with thin slices of fresh bell pepper, sticks of carrots and zucchini and wheat berries. 100% organic. Vegan.

Spinaci al Pesto (Spinach Pesto)

Baby spinach dressed with handmade Genovese pesto. Topped with peas, pine nuts and flakes of Parmigiano Reggiano cheese. 100% organic. Vegetarian.

Rossa (Red Beets, Cherry tomatoes and Treviso Radicchio)

Diced red beets, fresh cherry tomatoes and shredded Treviso radicchio. Tossed with toasted almonds, extra virgin olive oil, ground black pepper and chopped mint leaves. Topped with soft goat cheese. 100% organic. Vegetarian (vegan without cheese).

Mango e Feta (Mango and Feta Cheese)

Baby arugula mixed with diced mango, Feta cheese and walnuts. Dressed with extra-virgin olive oil, honey and aged balsamic vinegar. 100% organic. Vegetarian.

Greca (Chopped Vegetables with Feta Cheese)

Freshly diced vegetables (tomatoes, onions, cucumbers, black olives and bell peppers). Dressed with oregano and extra virgin olive oil. Topped with Feta cheese. 100% organic. Vegetarian.

Siciliana (Oranges, Fennel and Red Onion)

Blood oranges, fennel and red sweet onions. Tossed with toasted hazelnuts, extra virgin olive oil, ground black pepper and chopped mint leaves. Topped with aged imported Pecorino cheese. 100% organic. Vegetarian (vegan without cheese).

ENTRÉES

PASTA

(Your choice of flour: durum wheat semolina, whole wheat, farro (spelt), corn (gluten free) and shape: spaghetti or penne. Same 100% organic De Cecco® and Rustichella® pasta. With our pasta, we serve only 24 months aged Parmigiano Reggiano® D.O.P. freshly grated cheese.)

Pomodoro (Tomato Sauce)

An Italian cuisine staple. Pasta with homemade tomato sauce (onions, tomatoes, black olives, capers, Italian parsley and extra-virgin olive oil). 100% organic. Vegan.

«Sanguannedd'» (Garlic, Tomatoes, Anchovies and Chili Pepper)

A savoury recipe from the Puglia region: organic fresh cherry tomatoes, anchovies, garlic, capers and chili pepper, gently sautéed in cold pressed extra-virgin olive oil. A true delicacy.

Pesto (Genovese Pesto)

From Genovese slang "pestâ": to pound, to crush. Homemade Genovese pesto (crushed basil, Pecorino Romano cheese, pine nuts and olive oil). 100% organic. Vegetarian.

Ortolana (Sautéed Seasonal Veggies)

Exemplifies the flavorful and healthy Mediterranean diet. Italian zucchini, eggplants, fresh tomatoes and other seasonal vegetables, lightly sautéed in extra virgin olive oil. 100% organic. Vegan.

Tonno (Tuna, Tomato Sauce and Chili Pepper)

Dolphin-safe tuna sautéed in 100% organic tomato sauce (onions, tomatoes, black olives, capers, Italian parsley, extra-virgin olive oil) and chili pepper.

Amatriciana (Tomato and Bacon)

Named after the town of Amatrice, near Rome. Pancetta, chili pepper and tomatoes sauce. Topped with Pecorino Romano cheese. 100% organic. Please, advise your server of the desired spiciness.

Carbonara (Black Pepper, Egg and Bacon)

A hearty Roman recipe made with, eggs, pancetta, fresh ground black pepper and grated Parmigiano Reggiano cheese. 100% organic. Please, advise your server of the desired amount of black pepper.

Ragù (Bolognese Sauce)

Fresh ground beef, pancetta, tomato sauce, extra-virgin olive oil, herbs and lots of love. Homemade. 100% organic.

Salsiccia (Sausages Sautéed in Cream Sauce)

Homemade from a family inherited recipe with all natural and organic meats, these sausages are leaner and lighter with distinct flavors of nutmeg and sweet Lambrusco wine.

Prosciutto e Ricotta (Ricotta Cheese and Toasted Ham)

Imported toasted ham, diced and tossed with delicate ricotta cheese and freshly ground black pepper.

(OVER, PLEASE)

(ENTRÉES, CONTINUED)

"TAGLIERI"

(Cutting boards with exquisite selections of all natural regional imported meats and cheeses. All served with "Tigella" flatbread.)

Salumi (Salumi Selection)

A selection of four of the most popular Italian cold cuts, sliced to perfection. Prosciutto di Parma, Prosciutto Cotto (toasted ham), Mortadella and Italian Salame.

Padus River (Salumi and Cheese Selection)

Coppa (dry-cured pork shoulder), Pancetta (salt-cured rolled bacon). Imported Provolone and Gorgonzola cheese.

Funiculì, Funiculà (Salumi and Cheese Selection)

Italian Salame, imported buffalo Mozzarella cheese and cherry tomatoes tossed with fresh basil and extra virgin olive oil.

Doge di Venezia (Salumi and Cheese Selection)

Speck (cold-smoked, juniper-flavored ham), Italian spicy Soppressata. Imported Monte Veronese and Asiago cheese.

Ulisse (Salumi and Cheese Selection)

Italian Salame and Salamino Cacciatore (Hunter's Salame). Caciotta with Chili Pepper and Caciotta with Black Pepper.

Formaggi (Cheese Selection)

A selection of four of the most popular Italian cheeses. Imported Asiago, Provolone, Gorgonzola and Pecorino. Vegetarian.

Etrusco (Salumi and Cheese Selection)

Porchetta (pork roast), Finocchiona (salami with fennel). Pecorino (sheep's milk cheese) Romano and Pecorino Toscano.

Alte Vette (Salumi and Cheese Selection)

Bresaola (air-dried salted beef eye of round), Speck (cold-smoked, juniper-flavored ham), imported Gruyère and Bitto cheese.

Legionario (Salumi and Cheese Selection)

Salamino Cacciatore (Hunter's Salame), Pancetta (salt-cured rolled bacon). Caciotta and Smoked Scamorza cheese.

Romagna (Salumi and Cheese Selection)

Prosciutto Cotto (toasted ham) and Mortadella. Stracchino (cream cheese), Caciotta with Chives and Cimbro.

Nothing says Italy like its food, and nothing says Italian food like pasta. And unlike other ubiquitous Italian foods, which have a fairly recent history, pasta dates back thousands of years.

Long before paper, gunpowder and the compass, the Chinese had invented yet another staple of human civilization. A coil of dry noodles, preserved for 4,000 years, was discovered in 2005 at an archaeological site in north-eastern China, effectively settling the score about who began producing pasta first.



The romantic myth of Marco Polo bringing back pasta on his return from China is, well, just that, a myth. The most accredited theory wants the pasta introduced in Italy by the hands of the Arabs during the colonization of Sicily in the 8th century AD.

An ideal staple, pasta easily spread to the mainland where durum wheat thrived in Italy's moderate climate. By the 1300's pasta was popular all over Europe for its nutrition values and long shelf life. However the next big advancement in the history of pasta would not come until the 19th century.

Although tomatoes were brought back to Europe shortly after their discovery in the New World, it took a long time for the plant to be considered edible. It was not until 1839 that a pasta recipe with tomatoes was first documented in the south of Italy. The rest is delicious history.

DESSERT

Macedonia (Fruit Salad)

Homemade fruit salad with banana, apples, strawberries, pineapple, kiwi, mango and other seasonal fruits finely chopped and steeped in orange juice. Vegan.

Salame Dolce (Sweet Chocolate Salame)

A little known Italian delicacy, made with organic chocolate, dry cookie crumbs, organic almonds, organic butter and organic sugar and raw organic eggs. Vegetarian.

DRINKS

Iced Tea

Home brewed with organic green tea leaves.

Soda

Your choice of Coke, Diet, Sprite, Root Beer, Ginger Ale and Tonic Water.

Sparkling Water

Double filtered and carbonated on our premises to help reduce bottled water packaging waste.

TIGELLERIA ORGANIC RESTAURANT

76 East Campbell Ave.
Campbell, CA 95008

408.884.3808
http://www.tigelleria.com
info@tigelleria.com

Sunday: 5pm - 10pm
Monday: Closed
Tuesday: Noon - 2pm & 5:30pm - 10pm
Wednesday: Noon - 2pm & 5:30pm - 10pm
Thursday: Noon - 2pm & 5:30pm - 10pm
Friday: Noon - 2pm & 5:30pm - 11pm
Saturday: 5:30pm - 11pm

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



Last review: Nov 18, 2009
Copyright © 2009, Tigelleria LLC.
All right reserved.