



*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.*

antipasti (appetizers)

- burrata.** ♥ *silky pugliese burrata; served on broiled organic white bread. with organic arugula and heirloom tomato. 11*
- carpaccio di bresaola.** ♥ *cured beef, wild arugula, flakes of aged parmigiano reggiano dop. 12*
- pere al gorgonzola.** ♥ *slices of organic barlett pears dressed with a light gorgonzola fondue and topped with roasted walnuts. 10*
- prosciutto e melone.** ♥ *slices of tuscan cantaloupe wrapped in authentic italian prosciutto "s. danielle" d.o.p. aged 18 months. 12*
- panzanella toscana.** ♣ *homemade organic tuscan bread soaked in fresh tomatoes, sweet onions, cucumbers and fresh basil. served with slices of pecorino toscano (vegan & 100% organic without cheese). 10*

insalate e minestre (soups & salads: most salads can be made vegan (V) to order.)

- pesche e pomodori.** V *local nectarines, cherry tomatoes, sweet onions and mint. dressed with virgin olive oil, salt and fresh pepper. 12*
- caprese di bufala.** ♥ *buffalo mozzarella, organic heirloom tomatoes, fresh organic basil, extra virgin olive oil. 18*
- anguria e arugola.** ♥ *diced watermelon, baby arugula, feta cheese, black taggiasca olives and sweet red onions. 11*
- spinaci e pesto.** ♥ *baby spinach; homemade genovese pesto, peas, pine nuts; parmigiano reggiano dop. cheese. 12*
- tre venezie.** V *red leaf lettuce, oven baked fennel, hazelnuts and slices of navel orange. dressed with tangerine juice, wine reduction and a hint of espresso coffee. 100% organic. 12*
- greca.** ♥ *tomatoes, onions, cucumbers, olives and bell peppers, oregano, extra virgin olive oil, feta cheese. 100% organic. 12*
- zuppetta di pomodori e fragole.** V *velvety "gazpacho" soup. prepared with tomatoes, strawberries, bread and white vinegar. served cold with extra-virgin olive oil and freshly ground black pepper. 100% organic. 8*

primi (pasta: comfort spaghetti carbonara, bucatini amatriciana, fusilli pesto, spaghetti aglio & olio (V) or simple marinara (V) are always available in our kitchen. Just ask your server.)

- spighe sarde.** ♥ *homemade organic ravioli filled with fresh pecorino di moliterno cheese, potatoes, mint and black pepper. topped with genuine marinara sauce and fresh basil. 20*
- gnocchi al ragù.** ♥ *homemade potato gnocchi tossed with traditional bolognese sauce. 100% organic. 18*
- crepelle estive.** ♥ *traditional italian crêpes, filled with zucchini, toasted ham and "groviera" cheese. served with béchamel. 20*
- ravioli all'orata.** ♥ *homemade squid ink ravioli filled with dorade fish and spinach. tossed with shrimps and cherry tomatoes. 22*
- risotto alle quaglie.** ♥ *carneroli rice cooked in chicken stock and italian porcini mushrooms. creamed with parmigiano reggiano cheese and served with quail sauteed in demi-glace. 22*
- pappardelle alla cacciatora.** ♥ *egg pasta ribbons tossed with white rabbit ragù sautéed with bardolino wine and organic veggies. 21*
- chitarre alla sorrentina.** V *homemade square pasta strands tossed with sautéed eggplants, fresh tomatoes and basil. 100% organic. 18*

secondi (entrées)

- petto d'anatra al vincotto.** ♥ *all natural duck breast, pan-seared in extra virgin olive oil and "vincotto", a traditional sauce made by reducing red wine and sugar. served over pearl onions sautéed in balsamic vinegar. 21*
- coniglio arrosto.** ♥ *rabbit saddle, roasted with smoked speck and flavored with fresh marjoram and sage. served on a bed of mashed potatoes with blueberry sauce and rabbit demi-glace. 22*
- tagliata alle salsine.** ♥ *all natural "chateaubriand" steak. seasoned with salt and fresh black pepper and grilled to your temperature of choice. served cut in strips on a bed of baked potatoes with mustard, bellpeppers and balsamic vinegar sauce. 22*
- cous-cous mediterraneo.** V *traditional mediterranean cous-cous topped with grilled italian eggplants and served with a side of cannellini beans salad. 100% organic. 17*
- millefoglie di pollo e verdure.** ♥ *layers of butterflied chicken breast, mixed grilled veggies and imported mozzarella cheese. 100% organic. 20*
- lonza di maiale arrosto.** ♥ *all natural pork sirloin, rolled in dijon mustard and sesame seeds. oven roasted to your temperature and served on a zucchini carpaccio dressed with aioli sauce and pine nuts. 21*
- branzino in crosta.** ♥ *sustainably raised whole mediterranean sea bass oven baked in sea salt and flour crust with lemon, rosemary and thyme. served with traditional eggplant "cajonata" stew. 30*

charcuterie

cutting boards

(selection of meats, cheeses, grilled veggies & spreads available in 10" and 14" sizes)

- giuseppe verdi. *prosciutto di parma, prosciutto cotto, coppa; stracchino, sweet provolone and parmigiano reggiano; grilled zucchini, yellow bell peppers, candied pears and walnuts; acacia honey and blueberry spread. 20 - 30*
- s.p.q.r. *salamino cacciatore, porchetta and pancetta; caciotta, smoked scamorza, pecorino romano; sautéed porcini mushrooms in extra virgin olive oil; fig spread, grape jelly, rosemary & thyme balsamic reduction. 18 - 28*
- stella alpina. *salamino cacciatore, bresaola and speck; fontina, bitto and aged monte veronese; roasted cherry potato with extra virgin olive oil and rosemary; garlic, parsley and fennel seeds spread, chestnut honey, quince paste. 20 - 30*
- amarcord. *prosciutto di parma, pancetta, mortadella. stracchino, caciotta with chives and cimbro; roasted zucchini, green bell peppers, cherry tomatoes in extra virgin olive oil, fresh basil; walnuts, black cherry spread, wildflowers honey. 20 - 30*
- dante alighieri. *prosciutto cotto, finocchiona, salamino cacciatore; pecorino rosso, pecorino nero, caciotta with black pepper; cannellini beans with garlic, parsley; black olives spread, toasted walnuts, almonds, acacia honey. 20 - 30*
- salumi. *selection of italian cold cuts, sliced to perfection: prosciutto di parma, prosciutto cotto, coppa, pancetta, speck, porchetta, mortadella, salame, bresaola; served with crescenza, a creamy slightly sour cheese. 22 - 33*
- formaggi. ♡ *selection of italian cheeses, arranged clockwise by aging: buffalo mozzarella, gorgonzola, taleggio, provolone, asiago, fontina, pecorino and parmigiano reggiano; served with honey, nuts and fruit spreads. 24 - 36*
- verdure. ♣ *selection of marinated and grilled seasonal vegetables; served with homemade sun-dried tomato spread, olive tapenade and hummus. 18 - 28*
- trio. *combination of the above three entrees, beautifully presented on a single large cutting board; you'll get to sample all our delicious salumi and the best regional organic cheeses, all surrounded by marinated and grilled seasonal vegetables. 75*

cured meats

- | | | | |
|------------------------|------------------------|---------------|---------------------|
| prosciutto di parma. 6 | salamino cacciatore. 4 | mortadella. 4 | prosciutto cotto. 5 |
| bresaola. 6 | salamino al tartufo. 6 | speck. 5 | porchetta. 4 |
| salame finocchiona. 4 | soppressata. 4 | pancetta. 4 | coppa. 4 |

imported cheeses

- | | | | |
|-------------------------------|-------------------------------|-----------------------|------------------------|
| buffalo mozzarella. 5 | caciotta with truffle. 6 | spicy provolone. 4 | pecorino romano. 4 |
| crescenza. 3 | caciotta with chili pepper. 4 | fontina. 4 | pecorino sardo. 4 |
| gorgonzola. 4 | cimbro. 4 | asiago. 4 | pecorino siciliano. 4 |
| caciotta with black chives. 4 | aged monte veronese. 4 | groviera. 4 | bitto. 5 |
| caciotta with black pepper. 4 | sweet provolone. 4 | pecorino moliterno. 4 | parmigiano reggiano. 5 |

grilled veggies

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|--------------|-------------------------|-----------------|----------------------|
| eggplants. 4 | porcini mushrooms. 5 | sweet onions. 3 | potatoes. 3 |
| zucchini. 3 | portobello mushrooms. 4 | bell peppers. 4 | treviso radicchio. 3 |

homemade spreads

- | | | | |
|-----------------------|--------------------|---------------------|-------------------|
| salsa verde. 2 | black olives. 2 | black cherries. 2 | concord grapes. 2 |
| babaganoosh. 2 | green olives. 2 | wild blueberries. 2 | chestnuts. 3 |
| hummus. 2 | pumpkin & maple. 2 | chestnuts honey. 3 | apricots. 2 |
| sun dried tomatoes. 2 | black figs. 2 | acacia honey. 3 | amarene fabbri. 2 |
| carrots & garlic. 2 | peanuts. 2 | orange honey. 3 | nutella. 2 |

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

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

🌱 **VEGETARIAN - V VEGAN**

- Ⓟ 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 6 OR MORE.
- PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



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