



*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 Valentine's Day Menu

\$70 prix fixe. Four courses completely handmade with only the finest organic and natural ingredients and a complementary cocktail to start off the evening. Add all the suggested wine pairing for only \$102.

Antipasti (appetizers)

formine di spuma di mortadella.

mortadella and ricotta cheese mousse served with aged balsamic vinegar and roasted pumpkin seeds.

🍷 lambrusco i.t.g. zonin (6oz).

bruschette al salmone affumicato.

smoked salmon served with goat cheese on organic homemade broiled white bread.

🍷 2008 soave san brizio d.o.c. la cappuccina (3oz).

polpettine in salsa di pomodoro piccante. 🍷🌿

deep-fried croquettes made with organic arugula, fresh ricotta, imported parmigiano reggiano d.o.p.cheese and pine nuts. served in a spicy organic marinara sauce.

🍷 2009 pinot noir st. michael-eppan (3oz).

Primi (pasta)

lasagne casaline al ragù di cinghiale.

homemade organic lasagna with wild boar ragù.

🍷 2008 rosso di montalcino d.o.c.g. uccelliera (3oz).

risotto con granchio e zucchine. 🌿

"vialone nano" rice, is indigenous to northeastern italy where it thrives in the colder wetter climate. cooked in just the right amount of fish stock to never drain away all its rich nutrients, we serve it tossed in crab meat and zucchini squash. 100% organic (except the fish which is sustainably raised).

🍷 2009 pinot bianco st. michael eppan (3oz).

tortelloni di ricotta e piselli. 🍷

traditional homemade egg ravioli filled with minty peas, ricotta cheese, onions, garlic, pine nuts italian herbs and extra virgin olive oil. tossed in cream and thyme sauce and raspberries. 100% organic.

🍷 2008 tocai friulano d.o.c. livio felluga (3oz).

Intervallo (interval)

sorbetto al lambrusco. 🍷🍷

homemade with lambrusco wine, the sorbet is often used in italy to cleanse your palate during the interval between a meat and a fish course or vice versa.

Secondi (entrées)

filet mignon con crema di funghi.

pan-seared filet mignon, served in a mushroom sauce over a jasmine aromatized organic potato purée and a medley of organic grilled veggies.

🍷 2008 carandelle d.o.c. podere san cristoforo (3oz).

tagliata di tonno con pesto alla menta. 🍷

tuna filet seasoned with salt pepper and mint pesto. cut in stripes and served over an organic cherry tomatoes, green beans and potatoes salad.

🍷 2007 ravello bianco d.o.c. marisa cuomo (3oz).

melanzane alla parmigiana. 🍷🍷

layers of fried organic eggplants, organic marinara sauce, imported buffalo mozzarella and parmigiano reggiano d.o.p. cheese.

🍷 2008 lagrein d.o.c. abbazia di novacella (3oz).

Dolci (desserts)

tiramisù al cioccolato. 🍷

our classic tiramisù. made even richer with chocolate mascarpone mousse.

🍷 2006 Carmenos La Cappuccina (3oz).

tris di gelati. 🍷🍷

homemade ice cream: orange and bergamot, chocolate and cherries and passion fruit and hazelnuts. 100% organic.

🍷 our homemade cherry liquor.

cherry jubilee. 🍷

cherries and brandy served as a flambé sauce over our homemade vanilla ice cream and almond cookies. 100% organic.

🍷 2006 arzimo la cappuccina (3oz).

TIGELLERIA ORGANIC RESTAURANT
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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** - **V 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 6 OR MORE.
➔ PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



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