

TIZ

CUCINA e
SOFA

Menu for lovers of goodness, beauty and smiles, created with selected ingredients and designed with love
Bread from the Bonci oven - Meat from the Feroci butcher's shop



Menu

APPETIZERS

Gazpacho with tuscan bread salad, strawberries, tomatoes, caramelized red onions and flaked almonds

14 EURO (1,8) vegan

Beef tartare with quail egg, scapece courgettes, and fried courgette flower stuffed with anchovies and mozzarella

16 EURO (1,3,4,7,10)

Cutting board of cold cuts and cheeses with fried bread

22 EURO **Large** (1,3,7)

14 EURO **Small** (1,3,7)

Cheeses selection with honey, nuts, and fresh fruits

16 EURO (7,8) gluten free

Grouper ceviche with leche de tigre, avocado cream, caramelized red onions and passion fruit

16 EURO (4,9) gluten free

Roasted octopus with yellow and purple potatoes, carrots cream with ginger

16 EURO (14) gluten free

Creamed cod millefeuille with black olive crumble, caramelized red onions and parsley oil

14 EURO (1,3,4,7)

Aubergine pie with mozzarella, dry tomatoes and basilic oil

14 EURO (1,7) vegetarian

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FIRST PLATES

Spaghettoni with 3 kinds of tomatoes
12 EURO (1) vegan

Carbonara rigatoni with organic eggs, pecorino romano
Dop and crispy bacon
13 EURO (1,3,7)

Rigatoni alla amatriciana with fresh tomatoes,
red onion, pecorino romano dop and crispy bacon
14 EURO (1,7)

Tonnarelli cheese and pepper
14 EURO (1,3,7) vegetarian

Spaghettoni with black garlic, sweet green peppers
and bottarga
18 EURO (1,4)

Fettuccine with asparagus, bacon and pecorino cheese
18 EURO (1,3,7)

Risotto with courgettes, buffalo mozzarella cream,
cantabrico's anchovies and lemon
18 EURO (4,7) gluten free

Ravioli filled with artichokes and ricotta cheese,
with parmigiano cream, lemon and mint
18 EURO (1,3,7)

SECOND PLATES

Beef Hamburger with bacon and taleggio cheese, bbq
homemade sauce, served with potatoes and sesame
bread from Bonci's bakery
14 EURO (1,7,11)

Lentil meetballs, potatoes and curry with bell pepper
ketchup, parsley oil
14 EURO (9) vegan

Baccalà fillet with pea and ginger cream, potatoes
22 EURO (4) gluten free

Chicken nuggets and bell pepper with potatoes
and dry tomatoes
18 EURO gluten free

Sea bream with dried tomatoes, flavored bread
crumble and baba ganush
22 EURO (1,4,11)

Beef fillet with Porto brown bottom, potatoes and
grilled vegetables
24 EURO (9) gluten free

Lamb stew in fricassea (egg cream, lemon, meant
and thyme, fried green beans)
24 EURO (1,3)

Tuna meetballs, tomatoes sauce and basil
14 EURO (1,4)

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BOWLS (ONLY FOR LUNCH)

Rocked salad, smoked salmon, avocado,
coriander, caramelized red onion, flaked almonds

13 EURO (4,8) gluten free

Spinacino, chicken, grilled zucchini, dried
tomatoes, grana parmesan flakes

12 EURO (7) gluten free

Songino salad, boiled egg, black olives,
bread croutons, tomatoes, green bean,
capers

13 EURO (1,3)

SIDE DISHES

Baked potatoes

5 EURO

Mixed salad

6 EURO

Sautéed chicory

6 EURO

Seasonal vegetables

6/7 EURO

DESSERT

Tirami-più-su (chocolate bisquit, creamy coffee,
mascarpone, chocolate chips)

7 EURO (3,7) gluten free

Pavlova (meringue semi-sphere, mascarpone
Chantilly and drops of eggnog and red fruits)

7 EURO (3,7) gluten free

Almost cannolo (ricotta cheese, cherries, chocolate
chips and crumbled cannolo)

7 EURO (1,3,7)

Chocolate and raspberry mousse
with puff pastry crumble

7 EURO (1,3,7)

Fruit sorbet

7 EURO gluten free

Fruit salad

8 EURO gluten free

Bread basket from
Bonci oven

2,50 EURO (1,8)

Filtered water

2 EURO

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CUCINA e SOFA

If you have food allergies and/or intolerances, report it to our staff,
we are prepared to advise you in the best possible way.

The foods offered in this place are produced and administered in environments
where products containing allergens are used and served. Consequently,
cross-contamination cannot be ruled out.



The 14 substances considered “allergens” in the legislation in force are the following:



1 Cereals containing gluten and derived products
(rye wheat, barley, oats, spelled, kamut)



2 Crustaceans and crustacean products



3 Eggs and egg products



4 Fish and fish products



5 Peanuts and peanut products



6 Soy and soy products



7 Milk and milk-based products



8 Nuts and their products
(almonds, hazelnuts, walnuts, cashew, pecan,
Brazil nuts, pistachios, macadamia nuts)



9 Celery and celery-based products



10 Mustard and mustard-based products



11 Sesame seeds and sesame based products



12 Sulphites in concentrations higher than 10 mg/kk



13 Lupins and lupine-based products



14 Molluscs and shellfish-based products