

TIZ

CUCINA e
SOFA

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



Menù

APPETIZERS

Beef stew balls in green sauce with anchovies from Cantabrian sea

16 EURO (1, 3, 4, 7, 9)

Mixed vegetables in deep fried tempura

16 EURO (1) vegan

Selection of local cheese with honey and dried fruit

16 EURO (7, 8) (gluten free) vegetarian

Creamy soup with porcini mushrooms, potatoes, chestnuts and rosemary

16 EURO (gluten free) vegan

Chicken liver patè in red berries sauce, chopped hazelnuts, caramelized red onion and toasted dark bread

16 EURO (1, 8, 9)

Roasted octopus in a cream of chickpeas and curcuma, with caramelized red onion

16 EURO (14) (senza glutine)

Red mullet filet in a sauce of Greek yogurt and herbs

16 EURO (1, 4, 7)

Cutting board of cold cuts and cheeses with fried bread

16 EURO Small (1, 3, 7)

24 EURO Large (1, 3, 7)

Phyllo dough's pies filled with chicory, feta and ricotta cheese, with honey and pepperoncino jam

14 EURO (1, 3, 7, 11) vegetarian

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FIRST PLATES



Spaghettoni with three kinds of tomatoes (pachino sauce, red and yellow semi-dry datterini tomatoes

12 EURO (1) vegetarian

Carbonara rigatoni (organic eggs, pecorino romano D.o.p. and crispy bacon

13 EURO (1, 3, 7)

Amatriciana rigatoni with tomato sauce, pecorino romano D.O.P. and crispy bacon

13 EURO (1, 7)

Tonnarelli cheese and pepper

14 EURO (1, 3, 7) vegetarian

Spaghettoni with Normandie butter, anchovies from Cantabrian sea and lemon zest

18 EURO (1, 4, 7)

Home-made passatelli (eggs and parmesan) in broth

16 EURO (1, 3, 7, 9)

Green fettuccine in rabbit's ragù

18 EURO (1, 3, 7, 9)

Home-made ravioli stuffed with potatoes and porcini mushrooms in a sauce of butter, parmesan and mushrooms

18 EURO (1, 3, 7)

Risotto in broccoli cream, pecorino cream, mussels and confit tomatoes

18 EURO (gluten free) (4, 14)



SECOND PLATES



Balls of lentils, potatoes and curry with pepperoni ketchup and parsley oil

14 EURO vegan

Burger (beef 200 grams), bun, crispy bacon, taleggio cheese, caramelized red onion and homemade bbq sauce, baked potatoes

15 EURO (1, 7, 11)

Baccalà (codfish) fillet with topinambour puree and chips

24 EURO (4) (gluten free)

Tripe "alla romana" (tomato sauce, pennyroyal, pecorino)

16 EURO (1, 9)

Stewed cuttlefish with tomato and chard, with grilled polenta

18 EURO (14) (gluten free)

Ossobuco (veal shank) with puree of potatoes and saffron, chicory and a venus rice waffle

24 EURO (1, 4, 7)

Beef fillet with a porto wine dressing, potatoes millefeuille and pumpkin cream

24 EURO (7, 9) (gluten free)

Seasonal vegetable flan with taleggio cheese fondue

14 EURO vegetarian (7) (gluten free)

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MIXED SALAD (ONLY FOR LUNCH)

Smoked salmon, rucola, avocado, coriander,
caramelized red onion, almond flakes

13 EURO (4, 8)

Hard-boiled eggs, mixed greens, baked
early potatoes, olives, capers, boiled
carrots

13 EURO (3)

Chicken breast, spinach, romaine broccoli, confit
tomatoes, grana padano flakes

13 EURO (7)

SIDE DISHES

Roasted potatoes

5 EURO

Green salad with tomatoes

6 EURO

Chicory

6 EURO

Seasonal Vegetables

6/7 EURO

DESSERT

Tirami-più-su (chocolate biscuit, creamy coffee,
mascarpone, chocolate chip)

7 EURO (3, 7) (gluten free)

Chocolate and raspberry mousse
with puff pastry crumble

7 EURO (1, 3, 7)

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

7 EURO (3, 7) (gluten free)

Pineapple carpaccio with cooked
wine and chopped hazelnuts

7 EURO (8) (gluten free)

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

7 EURO (1, 3, 7)

Carrot cake with whipped cream

7 EURO (1, 3, 7)

Bread basket

3 EURO (1, 8)

Filtered water

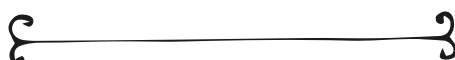
2 EURO

Tiz

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