



OUR SPECIAL DISH TO SHARE

Made with a rice base slowly cooked in broth with its seasoning and finished in the oven
for a pleasant crispiness

Flavor combinations follow seasonality, using fresh, local, and regional ingredients

MEAT TECIARÌ (for 2 people)

Luganega (local sausage) and rabbit
allergens 1 **30€**

Guinea fowl and farmhouse ragù
allergens 1 **30€**

FISH TECIARÌ (for 2 people)

Squid, prawns and monkfish
allergens 1,3,4,12 **35€**

Baccalà* (typical fish from the
Veneto region) **35€**
allergens 1,3,4,12

VEGETARIAN TECIARÌ (for 2 people)



Artichokes, peas and peppers* **26€**
allergens 1,3,7

Beetroot and Gorgonzola* **26€**
allergeni 1,3,7

WATCH HOW THE TECIARÌ IS MADE



*If fresh ingredients are not available, frozen products may be used.

This restaurant cannot guarantee the absence of cross-contamination from allergens.

Cover charge €2.

MENÙ

STARTERS

SELECTION OF CURED MEATS AND CHEESES 12€

grilled cooked ham, cured ham, salami, speck, and Bastardo del Grappa cheese
allergens 7

OLIVE ASCOLANE * 5€

ascoli-style stuffed and fried olives
allergens 1,3,7,9,10,11

FRITTI TILLY'S* (for 2 people) 12€
rösti, Ascoli-style stuffed olives, mozzarella and spinach bites, jalapeños, and Camembert cheese
allergens 1,3,7,9,10,11

CAPRESE 10€
buffalo mozzarella, tomatoes, and fresh basil
allergens 1,3,7

ITALIAN MAIN COURSES

MARINATED PORK RIBS* 16€
slow-cooked in the oven at low temperature, glazed with honey and mustard.
allergens 10

MARINATED CHICKEN THIGH* 14€
seasoned with spices, slow-cooked in the oven at low temperature, and finished on the grill.
allergens 7

BEEF TAGLIATA 24€
flank and skirt cuts, flavorful and tender cuts.

SIDE DISHES

COOKED VEGETABLES * 5€
Spinach, Swiss chard and chard stalks
allergens: 1,3,7,12

ROASTED POTATOES* 5€

FRENCH FRIES* 5€

SMALL/LARGE MIXED SALAD 5€/10€
Mixed greens, tomato, carrots

ITALIAN FIRST COURSES

PACCHERI CARBONARA 12€
allergens 1,3,7

SPAGHETTI NERANO 12€
with fried zucchini and pecorino cheese.
allergens 1,3,5,7

*→ You can also choose paccheri or spaghetti with tomato sauce or Bolognese ragù
*allergeni 3,7,9**

LASAGNA WITH BOLOGNESE RAGÙ* 10€
the ragù is homemade, according to our recipe
allergens 1,3,4,7,8,9

PARMESAN RAVIOLI WITH WALNUT CREAM SAUCE* 12€
allergens 1,3,6,7,8,10

INTERNATIONAL DISHES

TIILY'S BURGER * 16€
wagyu beef burger with bacon, cheddar cheese, lettuce, tomato, served with French fries
allergens 1,3,4,5,6,7,8,9,10,11

VEG BURGER * 14€
black charcoal bun, cheddar, artichoke cream, vegetarian burger, lettuce, tomato, crispy onions, served with French fries
allergens 1,3,4,5,6,7,8,9,10,11

CLASSIC CLUB SANDWICH 10€
toasted white bread, cheddar cheese, mayonnaise, turkey, bacon, tomato, and lettuce
allergens 1,3,5,6,7,8,10,11,13

VEG CLUB SANDWICH 10€
toasted whole wheat bread, cheddar cheese, artichoke cream, grilled vegetables, lettuce, and sun-dried tomatoes
allergens 1,3,5,6,7,8,10,11,13

FAJITAS*  16€
soft tortillas filled with mildly spiced chicken, seasoned with onions, bell peppers, and lime, with cheese, guacamole, and yogurt sauce
allergens 1,3,5,6,7,8,10,11

CHICKEN SALAD* 10€
salad, sun-dried cherry tomatoes, chicken, bread croutons
allergens: 1, 11

*Se gli ingredienti freschi non sono disponibili, potrebbero essere utilizzati prodotti surgelati.
Questo ristorante non può garantire l'assenza di contaminazione incrociata da allergeni.
Coperto €2.

ALLERGEN LIST

- 1.CEREALS CONTAINING GLUTEN (WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, ETC.)
- 2.CRUSTACEANS (SHRIMP, CRAB, LOBSTER, ETC.)
- 3.EGGS
- 4.FISH
- 5.PEANUTS
- 6.SOY
- 7.MILK (INCLUDING LACTOSE)
- 8.TREE NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS, PECANS, CASHEWS, BRAZIL NUTS, PINE NUTS)
- 9.CELERY
- 10.MUSTARD
- 11.SESAME SEEDS
- 12.SULPHITES AND SULFUR DIOXIDE (USED AS PRESERVATIVES, E.G., IN WINE, DRIED FRUIT)
- 13.LUPIN
- 14.MOLLUSCS (MUSSELS, CLAMS, SQUID, OYSTERS, ETC.)