

## ANTIPASTO

Calamari fritti o alla griglia.....	17.00
Fried or grilled calamari	
Polpettine di Casa .....	15.00
Baby meatballs light tomato topped with Parmesan cheese	
Cozze Affogate.....	16.00
Mussels in tomato sauce or white wine sauce	
Degustazioni di salami e formaggi x2.....	20.00
Assortment of cold cuts and cheeses	
Beef Carpaccio.....	18.00
Thinly sliced beef tenderloin in olive oil and lemon topped with arugula and Parmesan cheese	

## INSALATE

Insalata di casa .....	10.00
Mixed green salad in Tigo dressing	
Ceaser salad .....	14.00
Arugola salad al parmigiano.....	15.00
Arugola salad with parmisan in a Tigo dressing	
Insalata pomodoro e cipolla.....	12.00
Fresh tomatoes, onions, and basil in olive oil	
Caprese salad .....	17.00
Fresh tomato, fior di latte and olive oil	
Daily Soup.....	10.00

## SIDE PASTA DISHES

Capellini aglio e olio.....	9.00
Angel hair pasta with garlic and olive oil	
Capellini al Pomodoro.....	9.00
Angel hair pasta in a light tomato sauce	

**\* Spelt pasta or corn pasta at request add \$3.00\***

**\* Any dish requests don't hesitate to ask your server**

## **PASTA**

Gnocchi ai quattro formaggi.....	22.00
Potato dumplings in a four-cheese light cream sauce	
Penne alla vodka .....	18.00
Penne with pancetta, onions, white wine in a rose sauce	
Pappardelle ai funghi misti.....	20.00
Pappardelle with wild mushrooms in a garlic and white wine sauce	
Linguini pescatora.....	27.00
Linguini with seafood in a light tomato sauce	
Orecchiette di casa.....	19.00
Orecchiette with rapini and sausages in a garlic and oil sauce	
Ravioloni.....	22.00
Ravioli stuffed with ground veal and ricotta cheese in a rose sauce	
Tagliatelle alla Milena.....	19.00
Tagliatelle with prosciutto, mushrooms, and green onions in a Brandy rose sauce	
Fettuccine mare e monti.....	24.00
Tiger shrimps and wild mushrooms in a light cream sauce	

## **CARNE**

Pollo al limone.....	22.00
Pan seared chicken breast in a lemon sauce	
Pollo alla Crema.....	23.00
Pan seared chicken breast in a light cream and white wine sauce	
Vitello ai funghi misti.....	25.00
Veal scaloppini with wild mushrooms in a white wine sauce	
Vitello Pizzaiola.....	23.00
Veal scaloppini with garlic, oregano, capers, white wine, and tomato sauce	
Veal Piccata.....	23.00
Pan seared veal scaloppini in a lemon sauce	
Grigliata mista di carne.....	36.00
Grilled chicken, sausage, and lamb chop in a tigo sauce	

## **PESCE**

Gamberoni alla griglia.....	28.00
Jumbo tiger shrimp grilled in a tigo sauce	
Grigliata mista.....	32.00
Shrimp, calamari and fish of the day in a tigo dressing	
Zuppa di pesce.....	38.00
Assortment of seafood in a spicy tomato sauce	
Salmone alla griglia.....	27.00
Grilled salmon in a tigo sauce	



*DESSERT*  
*MENU*

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TIGIO  
TRATTORIA



## CAKES

*Tiramisu*.....9.00

*Torta Della Nonna*.....9.00

*Cheese Cake*.....9.50

*Chocolate Cake*.....9.00

*Special Dessert*.....12.00

## ICE CREAMS

*Raspberry Crepe*.....7.50

*Chocolate Tartufo*.....7.50

*Sorbet*.....7.50  
(wild berry or lemon)

*Vanilla Ice cream*.....7.00

*Chocolate Ice cream*.....7.00

