



il tirángo
caportigia restaurant

Menù



Raw food

- ~ Cheffina's Raw Food 40
④⑥⑦
- ~ Tuna, figs and pistachio 26
④⑥⑧
- ~ Knife-cut Piedmontese fassona, vegetables, Cetara anchovy juice mayo,
parmesan cheese ice cream 24
③④⑦
- ~ Raw Mazara red shrimp, burrata cheese, basil plum tomato fond, black
garlic powder 27
④⑦

Starters

- ~ Caprese salad Twenty-Two 22
③⑦
- ~ Seared scallops on watermelon and lime soup, ricotta cheese dressing
and black olives 27
④⑦
- ~ Low temperature cooked deer cube, cooked chicory, smoked milk ice
cream 26
③⑦
- ~ Octopus on teriyaki sauce, mozzarella di bufala and melon 25
⑥⑦





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First course

- ~ Black olives Scialatielli pasta with lobster and lobster's BBQ infusion 28
①④
- ~ Black garlic spaghetti, chili extra virgin olive oil "Terraliva" with burrata cheese and marinated shrimp 27
①⑦
- ~ Basil agnolotti pasta filled with Roccaverano robiola cheese, beet and pistachio 24
①⑦⑧
- ~ Pressed maccheroni pasta with clams, bottarga and tomato's water 27
⑭

Second course

- ~ Roasted ricciola, green apple and fennel vortex, olive crumble, bittersweet Tropea onion and capers 28
①④
- ~ Low temperature cooked Catalan lobster with fruit and vegetables, wasabi ice cream 32
③⑦
- ~ Tuna on Japanese panko crust, purple cabbage and fennel salad, tangerine sorbet 28
①③
- ~ Beef filet on Eastern fond, broccoli in two textures 28





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Desserts

- ~ Watermelon sorbet, ricotta cheese cream and fresh fruit 9
⑦
- ~ Passion fruit cheesecake, cocoa ice cream 10
①③⑦
- ~ Bronte pistachios cream, dark chocolate spere and black blueberry 10
①③⑦⑧
- ~ Verdello lemon and limoncello lemon parfait, Piedmont nut ice cream,
caramelised peanuts 9
③⑤⑦⑧





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Our tasting menus

The tasting menus are meant to be shared by all the
diners of the table

Shizen 80

- ~ Knife-cut Piedmontese fassona, vegetables, Cetara anchovy juice mayo,
parmesan cheese ice cream
③④⑦
- ~ Basil agnolotti pasta filled with Roccaverano robiola cheese, beet and
pistachio
①⑦⑧
- ~ Low temperature cooked deer cube, cooked chicory, smoked milk ice
cream
③⑦
- ~ Pre Dessert
- ~ Bronte pistachios cream, dark chocolate spere and black blueberry
①③⑦⑧





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Tasting Menu “South” 85

~ Tuna, figs and pistachio

④⑥⑧

~ Black garlic spaghetti, chili extra virgin olive oil “Terraliva” with burrata cheese and marinated shrimp

①⑦

~ Roasted ricciola, green apple and fennel vortex, olive crumble, bittersweet Tropea onion and capers

①④

~ Pre Dessert

Watermelon sorbet, ricotta cheese cream and fresh fruit

⑦





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Tasting menu "Fusion" 95

~ Raw Mazara red shrimp, burrata cheese, basil plum tomato fond, black garlic powder

④⑦

Octopus on teriyaki sauce, mozzarella di bufala and melon

⑥⑦

~ Black olives Scialatielli pasta with lobster and lobster's BBQ infusion

①④

~ Tuna on Japanese panko crust, purple cabbage and fennel salad, tangerine sorbet

①③

~ Pre Dessert

Passion fruit cheesecake, cocoa ice cream

①③⑦





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Allergens list

List of allergenic ingredients used in thi place and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intollerances”.

The relative number is noted next to the courses that contain this food.

- ① Cereal containing gluten;
- ② Crustaceans and products thereof;
- ③ Eggs and products thereof;
- ④ Fish and products thereof;
- ⑤ Peanuts and products thereof;
- ⑥ Soybeans and products thereof;
- ⑦ Milk and products thereof (including lactose);
- ⑧ Nuts and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
- ⑨ Celery and products thereof;
- ⑩ Mustard and products thereof;
- ⑪ Sesame seeds and products thereof;
- ⑫ Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
- ⑬ Lupin and products thereof;
- ⑭ Molluscs and products thereof.

*We inform our kind customers that the fish meant to be consumed raw was subject to temperature reduction (in accordance with the Reg.CE n. 852/04)

The products marked with a * are frozen: the products quickly reach -18°C, the speed in the cooling does not damage the biological structure of the food.

Freezing is the best preservation method, thanks to the thorough compliance of the cold chain during the entire process that the product undertakes to be intact when on the customer’s table

*Customers with allergies or intolerances are invited to speak to the staff for the necessary clarifications (Reg. UE 1169/2011)

