

CUCINA ANGELINA

Arancini 5 €

Salumi carta di musica 12 €

Tarte flambée 10 €

ANTIPASTI

Fritto misto, squid, prawns, cod, aioli 15/21 €

Insalata, pear, pecorino, chicory 10 €

Zucca, pumpkin, gorgonzola, sage, rocket 10 €

Orata, sea bream ceviche, orange, chilli, fennel 12 €

Bruschetta, mushrooms, parsley, fried egg 10 €

Carne cruda, steak tartare, shallots, cornichons 15/21 €

PRIMI

Risotto ossobuco, veal shin, saffron risotto 16/22 €

Spaghetti carbonara, parmesan, guanchiale, black pepper 13/20 €

Gnocchi, game ragout, potato, parmesan 13/20 €

Tortelli, pumpkin, amaretti, sage 12/19 €

Agnolotti, guinea fowl, rosemary, black truffle 14/21 €

Linguini, clam, garlic, chili, tomato 13/20 €

ALLA GRIGLIA

Maiale arrosto, pork belly, radicchio, hazelnuts, raisins 22 €

Pollo, poussin, lemon, rosemary 22 €

Manzo, cote de boeuf 1kg (for two) 70 €

T bone, 1 kg (for two) 70 €

Bavette, 300gms 25 €

Sirloin, 300gms 30 €

béarnaise / pepper sauce / anchovy butter

SECONDI

Tartiflette, reblochon cheese, potato, pancetta, onion 20 €

Zuppa di pesce, cod, clams, squid, prawns, bruschetta 23 €

Costolette di manzo, cured beef ribs, red cabbage slaw 24 €

Sogliola meuniere, capers, lemon, parsley, butter 24 €

Agnello, braised lamb shoulder, polenta, salsa verde 23 €

Merluzzo, cod, white beans, confit tomato, basil 24 €

CONTORNI

Insalata verde, green salad 5 €

Patatine al forno, sautéed potatoes 7 €

French fries 7 €

Verdure di stagione, winter greens 7 €

Spinaci, spinach 7 €

Finocchi gratinati, fennel gratin 10 €

Bietola gratinati, Swiss chard gratin 10 €