

# CUCINA ANGELINA

Arancini 5 €  
Salumi 12 €

## ANTIPASTI

**Vitello tonnato**, capers, anchovies, parsley 12 €  
**Orata**, sea bream ceviche, fennel, chilli, orange 11 €  
**Insalata anatra**, smoked duck breast, chicory, pistachio 12 €  
**Porcini torta**, mushroom tart, toasted hazelnuts, pesto 11 €  
**Mozzarella**, raddicio, toasted crumbs, raisins 11 €  
**Cavolfiore**, cauliflower, cashew hummus 10 €

## PRIMI

**Lasagna**, wild boar ragout, parmesan bechamel 20 €  
**Agnolotti**, rabbit, lemon, olives, sage 13/19 €  
**Spaghetti carbonara**, parmesan, guanciale, black pepper 13/19 €

## ALLA GRIGLIA

**Cote de boeuf** 1kg (for 2) 80 € (HB supp 15 € per person)  
**T Bone** 800gms (for 2) 80 € (HB supp 15 € per person)  
**Bavette** 200gms 28 €  
**Sirloin** 300gms 32 € (HB supp 10 € per person)  
**Cote de veau** 500gms 40 € (HB supp 10 € per person)  
**Dry aged lamb** 26 €  
**Spatchcock 1/2 chicken** 24 €

Bearnaise, peppercorn, anchovy butter, salsa verde

## SECONDI

**Sole meuniere**, capers, lemon, parsley 45 € (HB supp 15 €)  
**Agnello**, lamb shoulder, ragout, polenta, salsa verde 24 €  
**Maiale arrosto**, bacon chops, charred cabbage, sage 26 €  
**Merluzzo**, cod, romanesco crust, crushed potatoes 24 €  
**Costolette di manzo**, cured beef ribs, red cabbage slaw 25 €

## CONTORNI

**Insalata**, green salad 5 €  
**Patatine al forno**, potatoes, rosemary, garlic 7 €  
**French fries** 7 €  
**Finocchi gratinati**, fennel gratin 9 €  
**Verdure di stagione**, winter greens 7 €  
**Spinaci**, spinach 7 €

## SAVOYARD CLASSICS

**Cheese fondue**, charcuterie, green salad

**Raclette**, charcuterie, potatoes,  
green salad

minimum two persons for each  
22 € per person  
*Please give 24 hours notice*

## CLASSIQUES FRANÇAIS

**Velouté d'oignons blanc** 12 €

**Rilette de porc** 12 €

**Terrine de foie gras** 15 € (HB supp 5 €)

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**Poulet à l'estragon** 25 €

**Boeuf Bourguignon** 25 €

**Cuisse de canard confite** 23 €

Lovely sharing dishes on the table  
for the family