

# CUCINA ANGELINA

**Arancini** 3.5 € per person  
**Salumi** 12 €

## ANTIPASTI

**Ribollita**, borlotti bean, cavolo nero & bread soup, extra virgin olive oil 11 €  
**Vitello tonnato**, capers, anchovies, parsley 14 €  
**Orata**, sea bream carpaccio, saffron, breadcrumbs 13 €  
**Barbabietola**, beetroot, goats' cheese, pine nut salad 12 €  
**Insalata anatra**, smoked duck breast, shaved radishes, pecorino 14 €

## PRIMI

**Pansotti**, ricotta & wild herb ravioli, walnut sauce 13/20 €  
**Pappardelle**, wild boar ragu, parmesan 14/21 €  
**Orecchiette**, broccoli, chilli, garlic, pecorino 12/19 €  
**Spaghetti alla puttanesca**, tomato, caper, olive, chilli 12/19 €

## ALLA GRIGLIA

**Côte de bœuf**, 1kg (for 2) 79 € (HB supp 15 €)  
**Fillet**, 250g per person 34 € (HB supp 5 €)  
**Sirloin**, 300g, 30 €  
**Sea bream**, (for 2) 60 € (HB supp 5 €)  
**Côte de veau**, 800g to 1kg (for 2) 58€  
**Poussin alla diavola**, 24 €  
**Lamb rump**, 250g, 26 €  
**Bacon chop**, 300g, 26 €

Bearnaise, Peppercorn, Salsa Verde

## SECONDI

**Sogliola**, sole, lemon & caper butter 40 € (HB supp 10 €)  
**Agnello**, lamb strip loin, aubergine caponata, rosemary & anchovy 27 €  
**Nasello**, roasted hake, peperonata, fennel salad 26 €  
**Zuppa di pesce**, fish stew, tomato, chilli, pesto bruschetta 27 €

## CONTIORN

**Insalata**, green salad 5 €  
**Verdure arrosto**, roasted vegetables 7 €  
**Patatine al forno**, roasted potatoes, rosemary, garlic 7 €  
**French fries**, 7 €  
**Zucchine fritte**, courgette fries 7 €  
**Verdure invernale**, winter greens 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

**Foie gras poêlé** 16 € (HB supp 5 €)

**Salade de crabe** 14 €

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**Poulet chasseur**, légumes d'hiver 25 €

**Bœuf bourguignon**, pommes de terre 25 €