



CUCINA ANGELINA



Soups & Salads

Tomato soup 19€
Roasted winter tomatoes,
white beans & garlic

French onion soup 20€
Gruyère cheese crouton

Caesar salad 18€
Romaine lettuce, egg, anchovy,
parmesan cheese, croutons

Greek salad 18€
Feta cheese, cucumber, green leaves,
lemon, olive oil, oregano

Starters

Steak tartare 22/30€
Hand-cut steak, capers, shallots,
gherkin & spicy ketchup

Charcuterie board 20€
Cornichons & capers

Pressed Foie gras 24€
Confit duck terrine,
fig & toasted brioche

Conchiglie 21/29€
Bolognese, ragù

Gnocchi con parmigiano 19/26€
Cacio e pepe

Risotto 19/26€
Wild mushroom,
parmesan



Mains

Steak frites 38€
Sirloin steak, French fries,
tarragon & mustard sauce

Chicken pangrattato 29€
Green leaves, house dressing

Casserole 30€
Slow cooked stew,
crusty bread

Merguez sausage 29€
Lamb and pork sausage,
braised lentils

Tartiflette 28€
Potato, reblochon,
smoked bacon

Fish of the day 32€
Broccoli

Quiche 26€
Leek quiche & salad



Sandwiches

Chicken burger 28€
Buttermilk chicken, dill pickle,
hot sauce, fries

Croque-monsieur 26€
Smoked ham, Savoie
cheese, fries

**Beef burger/cheeseburger
30/32€**
(Cheese), pickles, burger sauce,
onion, tomato, fries



Sides 9€

French fries
Green salad

Pizza

Margharita 22€
Tomato, mozzarella, basil

Salsiccia 26€
Fennel & spicy sausage, scarmoza

Regina 26€
Tomato, ham, mushrooms

Marinara 22€
Tomato, garlic, olive oil

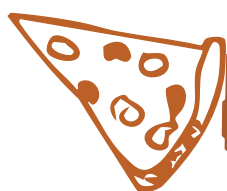
Diavola 28€
Tomato, spicy salami,
hot honey, stracciatella

Bianca 28€
Lardo di Colonnata, potato,
rosemary, crème fraîche

Formaggio 26€
Mozzarella, parmesan,
taleggio, gorgonzola

Fichi 26€
Taleggio, preserved figs,
coppa, balsamic

Funghi 26€
Mushroom cream, wild mushroom,
rocket, parmesan



If you have any dietary requirements, or require further details on allergens, please ask your waiter