

CUCINA ANGELINA

Arancini (Rosemary & Onion, Safran, Mushroom)

4 pieces 8€ / 8 pieces 16€ / 12 pieces 24€

Salumi,

for 2 persons 10€/ for 4 persons 20€

ANTIPASTI

Pumpkin velouté hazelnut pesto black truffle 18€

Burrata, orange, roasted fennel, olive oil 21€

Beef carpaccio, black truffle cream, rocket leaves & artichokes 22€

Oratta, seabream crudo, saffron vinaigrette & pistachio 23€

PRIMI

Gnocchi, game ragout, lemon, rosemary 18€/26€

Tortelli, winter greens & ricotta, walnut butter 17€/25€

Orecchiette, cavalo nero fennel & chilli pesto 15€/23€

ALLA GRIGLIA

Sirloin steak 250g 38€

Chateaubriand 250g 40€ (HB Supp 10€)

Côte de bœuf 800g -1kg (for 2) 98€ (HB Supp 25€)

Côte de veau 800g (for 2) Roquefort butter 90€ (HB Supp 20€)

Roasted Nduja chicken, green salad (for 2/3) 92€

Sauces: Salsa Verde / Peppercorn / Bearnaise / Café de Paris

SECONDI

Sole meunière, (on the bone), parsley, lemon, capers 55€ (HB Supp 15€)

Braised beef cheek, pickled onions, polenta 32€

Monkfish, with cream of cep & tarragon ragu 38€

Cheese soufflé, baked twice, green salad 24€

Roasted cauliflower, cashew hummus, pickled celery, dill cream 22€

CONTIORN

9€

Fennel gratin

Green salad

Steamed Tenderstem broccoli

Roast potatoes, garlic & rosemary

French fries

Creamed potato

SAVOYARD CLASSICS

Cheese fondue, charcuterie, green salad

Raclette, charcuterie, potatoes,
green salad

minimum two persons for each

35 € per person

Please give 24 hours notice