

ZUPPE

Soups

- Minestrone* 8
Zuppa del giorno 8

Le PASTE

Pasta

fatti in casa / homemade

- Tonarelli Cacio e Pepe* 12
spaghetti, pecorino romano, cracked black pepper

- Capellacci alla Castagne* 12
pasta filled with chestnuts, ricota cheese,
rocky shrimps ragu and lemon mayer puree

- Fettuccine Verdi al ragu d'Angello* 13
spinach fettucine pasta with lamb ragout,
green asparagus, parmesan cheese

- Tagliolini neri ai ricci di mare* 18
black tagliolini, sea urchin, broccoli rabe puree,
roasted garlic and baked cherry tomatoes

- Lasagna Verde* 14
layered home made pasta, vegetables,
light bechamel sauce, parmigiano

- Spaghetti Al Pomodoro E Basilico* 12
artisanal dry spaghetti, grape tomato & basil

- Mezze maniche alla Bolognese* 14
half rigatoni with beef Bolognese sauce, parmigiano

- Ravioli di Caprino* 14
homemade ravioli filled with goat cheese, wild boar ragu,
pumpkin puerr, truffle oil

- Risotto al Radicchio* 16
risotto carnaroli with braised radicchio, Taleggio cheese,
crisp prosciutto San Daniele, glazed aged balsamic

IL PESCE

Fish

- Salmone alla griglia* 22
grilled salmon fillet, broccoli rabe, red crushed pepper,
green tomatoes marmalade, orange glaze

- Coda di Rospo al forno* 24
oven roasted Monkfish, fingerling potatoes,
baby artichokes, thyme

- Branzino in Padella* 23
pan roasted mediterranean sea bass, gaeta black olives,
crushed red potatoes, arugula pesto sauce, cherry tomatoes

Le CARNI

Meat

- Rib Eye* 32
grilled black angus rib eye, sauteed wild mushrooms, extra
virgin olive oil, yukon potato chips barolo, truffle sauce

- Stinco d'Angello* 26
braised lamb shank, baby vegetables, saffron rice
crispy cake

- Coscia di Pollo farcita* 22
baked organic chicken thigh, filled with porcini mushrooms,
asiago cheese, sundried tomatoes,
served with potatoes, artichokes and pomegranate

CONTORNI

Side Dishes

- Cime di rapa, Olio e Peperoncio* 7
sauteed broccoli rabe, garlic, lemon zest, chili flakes

- Asparagi Grigliati* 7
grilled green asparagus, zabaglione sauce

- Cavolfiore in Padella con Pinoli e uva Passa* 7
sauteed cauliflower, pine-nuts, raisins

- Peperonata Italiana* 7
peppers, zucchini squash, tomatoes, onion

- Brussels Sprouts* 7