

ANGEL

Aperitif

Patatine fritte | 5

Potato fries served with our beetroot ketchup

Dip Trio | 22

Hummus, baba ganoush, tabbouleh salad and crunchy pita
| 1 | 7 | 9 | 11 |

Fried meat ravioli | 14

Slowly cooked meat served with yogurt and herbs sauce
| 1 | 3 | 7 | 9 |

Fried vegetarian ravioli | 12

Potatoes, truffle served with truffle aioli
| 1 | 3 | 7 |

Tagliere | 34

Selection of cold cuts and cheese platter, served with our bread,
homemade jam and fresh fruits
| 1 | 7 | 8 | 11 |

Pretzel | 10

Pretzel served with grated tomatoes, labaneh and za'tar
| 1 | 7 | 11 |

Basket of bread | 6

Homemade milk bread and our focaccia of the day served
with matbucha sauce
| 1 | 3 | 7 | 11 |

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Fish tartare | 15

Fish tartare with tomato, cucumber, red onion, yogurt,
fried oregano, and Mediterranean spices
| 4 | 7 | 11 |

Fish sashimi | 18

White fish sashimi accompanied by cucumber tartare,
labaneh stone, and a refreshing summer gazpacho
| 4 | 7 | 12 |

Olive oil sashimi | 16

Sashimi marinated in olive oil infused with a selection of peppercorns
| 4 |

Beef tartare | 17

Milk bread, beef tartare, apple aioli, Parmesan cheese, and charred lemon
| 1 | 3 |

Beef carpaccio | 16

Querciamatta extra virgin olive oil and crispy aromatic herbs

Peach&Cheese | 16

Hazelnut crumble, charcoal cheese, caramelized peaches,
and balsamic vinegar reduction
| 1 | 7 | 8 | 12 |

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Caviar can be added to any dish upon request:

BAERII 10g/16€

ROYAL OSETRA 10g/19€

ROYAL BLUE SELECTION 10g/22€

Caviar tasting

55€

10g of each type served with butter and bread

***Ricotta and spinach ravioli* | 24**

Ravioli stuffed with ricotta cheese and spinach,
Sardinian pecorino foam and crispy sauge
| 1 | 3 | 7 |

***Garlic, oil, chili pepper and shrimps* | 26**

The classic garlic, oil, and chili pepper pasta with sea flavour taste
| 1 | 2 | 3 | 4 | * |

***Fusilli pasta with zucchini pesto* | 20**

Fusilli pasta with zucchini pesto, pine nuts and labaneh stone
| 1 | 3 | 7 | 8 |

***Potatoes ravioli* | 22**

Ravioli pasta stuffed with potatoes, tomato, caramelized nuts, chili pepper oil and fresh basil
| 1 | 3 | 7 | 8 |

***Tomato pasta* | 18**

Our tomato pasta
| 1 | 3 |

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***Potato salad* | 16**

Potato, shallots, red radicchio, capers,
radish, mix of herbs and
cranberries dressed with mustard and
honey vinaigrette
| 10 | 12 |

***Caprese* | 18**

Oxheart tomatoes, stracciatella
cheese and fresh basil
| 7 |

***Fish salad* | 18**

Fresh salad dressed with yogurt sauce,
fish of the day in tempura and salted
almonds
| 1 | 4 | 7 | 8 |

***Entrecote* | 51/68**

300/400g of entrecote served with our homemade sauce
| 8 |

***Sirloin* | 51/68**

300/400g of sirloin served with our homemade sauce
| 8 |

***Carnivor Celebration* | 135**

Our meat selection served with homemade sauce and two side dishes
| 8 |

***Fish fillet* | 28**

Fish fillet in pepper and yellow cherry tomato sauce, confit garlic and sage
| 4 | 7 |

***Seafood sautéed* | 30**

Seafood sautéed in tomato butter, garnished with garlic-parsley oil,
served with crostini toasted in beef fat
| 1 | 2 | 4 | 7 | * |

***Vegetarian steak* | 24**

Roasted cauliflower served on its own purée with fig chimichurri
| 8 | vv |

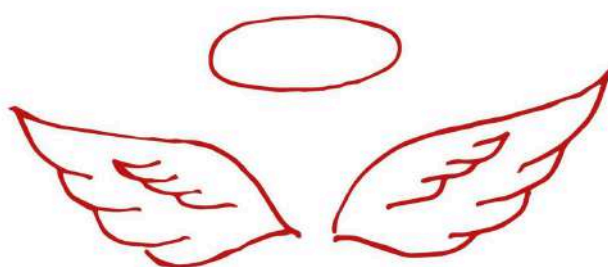
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***Potato fries* | 5**
| 1 |

***Taccole* | 7**
| 1 |

***Mixed salad* | 7**





Allergies list

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***Cheesecake* | 10**

Our cheesecake served with sauce of
wild berries
| 1 | 3 | 7 |

***Lemon Tiramisù* | 10**

Tiramisù with lemon zest
| 1 | 3 | 7 |

***Caramel bites* | 12**

Chocolate shortbread discs with salted caramel
and 50% chocolate ganache
| 1 | 7 |

***Fresh Fruit* | 14**

Refreshing seasonal fruits

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