



*Ristorantino*  
**L'ANGOLINO**

*Where passion for cooking  
meets the constant pursuit  
of the finest ingredients.*

**MENÙ**

Every dish is freshly prepared,  
with no pre-cooked preparations.  
Waiting times may be slightly longer  
so we can offer you cuisine  
made with care and quality.



# land

## Meat Starters

SAVORY FRIED GNOCCO ..... Sant'Ilario 36-month cured ham	15
BRUSCHETTE 2 pcs ..... cherry tomatoes, stracciatella and fresh basil sausage, melted provola and hazelnut crumble	12
CHEESE AND EGG PALLOTTE ..... in tomato sauce, with peppers, Abruzzo style	12
BEEF CARPACCIO ..... mixed greens, raspberries and Fiorino flakes	16

## Meat Pasta Dishes

PACCHERI WITH THREE TOMATOES ..... tossed with Parmigiano Reggiano and basil	14
OUR CACIO E PEPE ..... Amatrice PGI pecorino, crispy Amatrice guanciale and cuvee pepper	16
TAGLIATELLE WITH RAGU ..... .....	12
ABRUZZO SAGNE AND CHICKPEAS ..... crispy crusco pepper, cherry tomatoes and basil	10

## Meat Main Courses

SLICED TURKEY .....	14
RACK OF LAMB .....	20
ARGENTINIAN SIRLOIN .....	24
SLICED FINNISH SASHI CUBEROLL .....	25
A5 JAPANESE WAGYU RIBEYE ..... iweight may vary from 150 to 200 g	25 all'etto
WAGYU BURGER 200 G ..... with Parmesan cream and porcini mushrooms	21

### OUR ARROSTICINI

OVINE ARROSTICINI 23gr .....	1,50 pcs
LIVER & ONION ARROSTICINI 30gr .....	2,50 pcs
OVINE FILLET ARROSTICINI 30gr .....	2,20 pcs
WAGYU ARROSTICINI 30gr .....	4 pcs

Our arrostiticini are prepared according to Abruzzo tradition.

## Our Meats

Our meats have a minimum weight of 700/800 g, which may vary depending on the cut and the size of the loin.

SWAMI DENMARK  
8 per 100 g

CERTIFIED PRUSSIAN HEIFER JOLANDA DE COLO  
8.5 per 100 g

NATIONAL ANGUS  
7 per 100 g

CHOCO SASHI FINLAND  
9 per 100 g

All share marbling, aging and the quality of their farms.  
Before arriving at the table, our meats rest for 30 to 100 days. During this time, the meat develops aroma, tenderness, digestibility and flavor.



## Seafood Starters

MAZARA RED PRAWN TARTARE ..... pane carasau, passion fruit and fennel salad	20
SMOKED BALTIC SALMON TARTARE ..... toasted bread, stracciatella and grilled peach	16
SEARED OCTOPUS TENTACLE ..... son smoked potato puree and olive crumble	18
GOLDEN PRAWN TAILS ..... on asparagus cream with porcini mushroom powder	15

## Seafood Pasta Dishes

SPAGHETTONI WITH CLAMS ..... yellow datterini tomatoes and parsley	15
RED PRAWN BAVETTE ..... Mazara del Vallo red prawn crudo, its bisque and hazelnut crumble	22
CALAMARATA ..... amberjack, Abruzzo saffron, cherry tomatoes and chives	18

## Seafood Main Courses

MIXED FRIED SEAFOOD ..... squid, prawns and crisp vegetables	18
SQUID AND KING PRAWN SKEWER ..... .....	22
STEAMED SKREI COD FILLET ..... fine Nordic cut, approx. 200 g, on smoked potato puree	26
GRILLED TUNA FILLET ..... .....	20
MEDITERRANEAN AMBERJACK..... .....	24



## Side Dishes

GREEN SALAD .....	5
FRENCH FRIES .....	5
ROASTED POTATOES .....	6
SMOKED POTATO PUREE .....	6
WILD GREENS .....	5

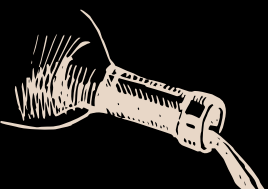
## Kids Menu

PASTA .....	7
plain or with tomato sauce	
CHICKEN CUTLET .....	7
with French fries or roasted potatoes	

## Dessert

CHOCOLATE SOUFFLE .....	7
HOUSE TIRAMISU .....	6
PROFITEROLES .....	7
SWEET FRIED GNOCCO .....	6
DECONSTRUCTED MILLEFEUILLE .....	6
CREAM POCKET .....	6





# wine



## White

PASSERINA NESTORE BOSCO IGP .....	22
13% vol / 75 cl	
PECORINO NESTORE BOSCO IGP .....	22
13,5% vol / 75 cl	
PECORINO PODERE CASTORANI IGT BIO 2024 .....	28
13% vol / 75 cl	
PASSERINA PODERE CASTORANI IGT BIO 2024 .....	28
12% vol / 75 cl	
TREBBIANO D'ABRUZZO PODERE CASTORANI DOC BIO 2024 .....	28
12% vol / 75 cl	
AMORINO TREBBIANO D'ABRUZZO DOC SUPERIORE BIO 2024 .....	35
12% vol / 75 cl	
TREBBIANO D'ABRUZZO PODERE CASTORANI RISERVA DOC 2021 .....	50
13% vol / 75 cl	
METODO CLASSICO PODERE CASTORANI 2011 .....	55
12% vol / 75 cl	

## Red

MONTEPULCIANO DON BOSCO RISERVA .....	35
14,5% vol / 75 cl	
TENUTA UCCELLINA BLU DI BURSON IGP .....	22
12% vol / 75 cl	
MONTEPULCIANO NESTORE BOSCO DOC .....	22
13,5% vol / 75 cl	
IL GRAPPOLO ROSSO IGP .....	24
13% vol / 75 cl	
MONTEPULCIANO D'ABRUZZO DOC 2022 .....	28
13,5% vol / 75 cl	
LUPAIA MONTEPULCIANO D'ABRUZZO DOC 2021 .....	30
13,5% vol / 75 cl	
JARNO TRULLI ROSSO IGT 2020 .....	70
14,5% vol / 75 cl	
CERASUOLO PODERE CASTORANI DOC 2025 .....	28
13% vol / 75 cl	

## Sparkling

RICCI CURBASTRO BRUT FRANCIACORTA DOCG .....	38
12,5% vol / 75 cl	
DUPLAVILIS PROSECCO DOC EXTRADRY .....	24
11%vol / 75 cl	
CA' DEL BOSCO COUVEE' PRESTIGE .....	50
12,5% vol / 75 cl	
PIGNOLETTO DOC FRIZZANTE MONTAIA .....	22
12%vol / 75 cl	
CONTADI CASTALDI FRANCIACORTA DOCG SATEN 2020 .....	45
12,5%vol / 75 cl	



# bevande

## Birre alla Spina

KRONENBOURG CHIARA 0,25 .....	4
KRONENBOURG CHIARA 0,40 .....	6
6,5% vol	

## Bevande in Vetro

ACQUA NATURALE CL 65 .....	3
ACQUA FRIZZANTE CL 65 .....	3
ACQUA LEGGERMENTE FRIZZANTE... CL 65	3
COCA COLA CL 33 .....	3,5
COCA COLA ZERO CL 33 .....	3,5
FANTA CL 33 .....	3,5
SPRITE CL 33 .....	3,5
ESTATHE LIMONE CL 33 .....	3,5
ESTATHE PESCA CL 33 .....	3,5
SUCCHI DI FRUTTA CL 33 .....	3,5

## Aperitivi

SPRITZ .....	7
SAN BITTER .....	4
CRODINO .....	4

SERVIZIO E PANE € 2,50

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio

Per garantire la massima freschezza e qualità dei nostri piatti, utilizziamo esclusivamente ingredienti freschi e di stagione. Tuttavia, in alcuni casi, per assicurare la continuità della nostra offerta e mantenere elevati standard culinari, alcuni prodotti possono essere stati sottoposti a congelamento all'origine. Questo accade soprattutto per il pesce, la cui disponibilità può variare a seconda delle condizioni ittiche e stagionali. Ci impegniamo a selezionare con cura ogni ingrediente, rispettando sempre le migliori pratiche di conservazione per offrirvi un'esperienza gastronomica eccellente.

## Birre in Bottiglia

KONING LUDWIG WEISS CL 50 .....	7
5,5% vol	
ICHNUSA NON FILTRATA CL 50 .....	7
5% vol	
LEFFE ROUGE CL 33 .....	6
5,5% vol	
GRIMBERGEN DOUBLE AMBREE CL 33...	6
6,5% vol	
CARLSBERG PILSNER 33 CL .....	6
5% vol	

## Vino della Casa

BIANCO / ROSSO

LT ¼ .....	4
LT ½ .....	7
LT 1 .....	11

## Caffè e Liquori

CAFFÈ' .....	1,5
CAFFÈ' DECAFFEINATO .....	1,5
CAFFÈ' CORRETTO .....	2,5
GINSENG .....	2
LIMONCELLO .....	4
RATAFIA .....	4
GENZIANA .....	4
LIQUIRIZIA .....	4
AMARO GRAN SASSO .....	4
GRAPPA MORBIDA AROMATIZZATA .....	5
AL FIENO	
GRAPPA 18 LUNE .....	5
RUM DIPLOMATICO RISERVA .....	6

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**L'ANGOLINO**

WWW.RISTORANTINOLANGOLINO.IT  
TEL: 351 830 3720



# beverage

## Draft Beers

KRONENBOURG BLONDE 0,25 .....	4
KRONENBOURG BLONDE 0,40 .....	6
6,5% vol	

## Bottled Drinks

ACQUA NATURALE CL 65 .....	3
ACQUA FRIZZANTE CL 65 .....	3
ACQUA LEGGERMENTE FRIZZANTE... CL 65	3
COCA COLA CL 33 .....	3,5
COCA COLA ZERO CL 33 .....	3,5
FANTA CL 33 .....	3,5
SPRITE CL 33 .....	3,5
ESTATHE LIMONE CL 33 .....	3,5
ESTATHE PESCA CL 33 .....	3,5
SUCCHI DI FRUTTA CL 33 .....	3,5

## Aperitif

SPRITZ .....	7
SAN BITTER .....	4
CRODINO .....	4

**SERVICE & BREAD € 2,50**

Information about substances or products that may cause allergies or intolerances is available from our service staff.

To ensure the utmost freshness and quality of our dishes, we use only fresh, seasonal ingredients. However, in some cases, to guarantee continuity of our offering and maintain high culinary standards, some products may have been frozen at origin. This is especially true for fish, whose availability may vary depending on fishing and seasonal conditions.

We carefully select every ingredient, always following the best preservation practices to offer you an excellent dining experience.

## Bottled Beers

KONING LUDWIG WEISS CL 50 .....	7
5,5% vol	
ICHNUSA UNFILTERED CL 50 .....	7
5% vol	
LEFFE ROUGE CL 33 .....	6
5,5% vol	
GRIMBERGEN DOUBLE AMBREE CL 33 ..	6
6,5% vol	
CARLSBERG PILSNER 33 CL .....	6
5% vol	

## House Wine

WHITE / RED

LT ¼ .....	4
LT ½ .....	7
LT 1 .....	11

## Coffee & Liqueurs

ESPRESSO .....	1,5
DECAF ESPRESSO .....	1,5
COFFEE WITH LIQUEUR .....	2,5
GINSENG COFFEE .....	2
LIMONCELLO .....	4
RATAFIA .....	4
GENTIAN LIQUEUR .....	4
LICORICE LIQUEUR .....	4
AMARO GRAN SASSO .....	4
SOFT HAY-FLAVORED GRAPPA .....	5
GRAPPA 18 LUNE .....	5
DIPLOMATICO RESERVE RUM .....	6

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