



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

Meat Pasta Dishes

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

Meat Main Courses

SLICED TURKEY	14
RACK OF LAMB	20
ARGENTINIAN SIRLOIN	24
SLICED FINNISH SASHI CUBEROLL	25
A5 JAPANESE WAGYU RIBEYE	25
iweight may vary from 150 to 200 g	
per 100 g	
WAGYU BURGER 200 G	21
with Parmesan cream and porcini mushrooms	

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 arrostitini 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 20
stracciatella, caper blossom and tomato powder.

SMOKED BALTIC SALMON TARTARE 16
toasted bread, stracciatella and grilled peach

SEARED OCTOPUS TENTACLE 18
son smoked potato puree and olive crumble

GOLDEN PRAWN TAILS 15
on asparagus cream with real truffle pearls

Seafood Pasta Dishes

HOMEMADE CHITARRA PASTA WITH CLAMS 15
yellow datterini tomatoes and parsley

RED PRAWN BAVETTE 22
Mazara del Vallo red prawn crudo, its bisque and hazelnut crumble

HOMEMADE CALAMARATA 18
amberjack, Abruzzo saffron, cherry tomatoes and chives

Seafood Main Courses

MIXED FRIED SEAFOOD 18
squid, prawns and crisp vegetables

SQUID AND KING PRAWN SKEWER 22

STEAMED SKREI COD FILLET 26
fine Nordic cut, approx. 250 g, on smoked potato puree

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
CHEESECAKE	7
SWEET FRIED GNOCCO.....	6
DECONSTRUCTED MILLEFEUILLE.....	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	
PIGNOLETTA DOC FRIZZANTE MONTAIA	22
12%vol / 75 cl	
CONTADI CASTALDI FRANCIACORTA DOCG SATEN 2020	45
12,5%vol / 75 cl	



beverages

Draft Beers

KRONENBOURG BLONDE 0,25 4

KRONENBOURG BLONDE 0,40 6
6,5% vol

Bottled Drinks

STILL WATER CL 65 3

SPARKLING WATER CL 65 3

LIGHTLY SPARKLING WATER 3
CL

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

FRUIT JUICES CL 33 3,5

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

Aperitifs

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.

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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