



# RISTORANTE ANGIOL D'OR

## *Tasting menù*

### Traditional Tasting Menù

**A sampler of Parma's best cured meat:  
Parma Prosciutto, Coppa, Salame  
served with traditional fried dough and Parmigiano Reggiano <sup>(1,6)</sup>**

**Sampler of our "Tortelli"  
(Ricotta cheese & swiss chard stuffing Tortelli and Potato stuffing Tortelli) <sup>(1,2,6)</sup>**

**"Duchessa di Parma"- Rolled turkey breast, stuffed with Parmigiano Reggiano  
and Parma ham with Marsala sauce and baked thyme flavored potato pie <sup>(2,6)</sup>**

53 € per person

### Land Tasting Menù

**Peas flan served with Gorgonzola cheese mousse and nuts crumble <sup>(1,2,6,7)</sup>**

**"Cavatelli" pasta with zucchini pesto, pistachio and salted ricotta <sup>(1,6,7)</sup>**

**Duck leg with orange sauce, fried artichoke, olive and potato crumble <sup>(1,13)</sup>**

**Basque burnt cheesecake, dark chocolate cream and berries <sup>(1,2,6)</sup>**

58 € per person

### Sea Tasting Menù

**Sliced squid, fermented lemon, hazelnut mayonnaise and katsuobushi <sup>(3,5,7,10)</sup>**

**"Calamarata" pasta with monkfish ragù, bufala cheese sauce and basil cream <sup>(1,3,6)</sup>**

**Turbot fish with saffron cream, bell pepper mayonnaise  
served with steamed spring onion and asparagus <sup>(6)</sup>**

**Lemon dessert: lemon curd, crumble and lemon mousse <sup>(1,2,6)</sup>**

65 € per person



# *A' la carte Menu*

## **Appetizers**

<b>Cured meat sampler</b>	18 €
Prosciutto di Parma aged 30 months “Leporati”	
Coppa di Parma IGP “Ferrari Cavalier Bruno”	
Salame Felino IGP	
<b>Prosciutto di Parma aged 30 months “Leporati”</b>	18 €
<b>Culatello di Zibello DOP</b>	20 €
<b>Salame Felino IGP</b>	12 €
<b>Torta fritta, traditional fried dough</b> <sup>(1,6)</sup>	5 €
<b>“Giardiniera”, traditional sweet and sour vegetable mix</b> <sup>(8,13)</sup>	6 €
<b>Parmigiano Reggiano aged 30 months</b> served with seasonal fruit jam	11€
<b>Peas flan served with Gorgonzola cheese mousse and nuts crumble</b> <sup>(1,2,6,7)</sup>	17€
<b>Thin sliced lamb, marinated leek and herbs yogurt sauce</b> <sup>(1,6,13)</sup>	18€
<b>Spalla cotta served with rocket sauce and caramelized radishes</b> <sup>(13)</sup>	17€
<b>Sliced squid, fermented lemon, hazelnut mayonnaise and katsuobushi</b> <sup>(3,5,7,10)</sup>	20 €
<b>Amberjack ceviche with orange, fennel and green apple sorbet</b> <sup>(3,11,13)</sup>	20 €



## First courses

<b>Ricotta cheese and swiss chard stuffing “Tortelli”</b> with butter and Parmigiano Reggiano <sup>(1,2,6)</sup>	14€
<b>Potato stuffing “Tortelli”</b> with butter and Parmigiano Reggiano <sup>(1,2,6)</sup>	14€
<b>“Tortelli” sampler (ricotta cheese tortelli and potato tortelli)</b> with butter and Parmigiano Reggiano <sup>(1,2,6)</sup>	14€
<b>“Anolini” filled with Parmigiano Reggiano and braised meat</b> served in a beef and capon broth <sup>(1,2,7,8)</sup>	18€
<b>“Cavatelli” pasta served with zucchini pesto, pistachios</b> and salted Ricotta cheese <sup>(1, 6,7)</sup>	17€
<b>“Carnaroli” risotto with fava bean cream, mint and goat cheese <sup>(6)</sup></b>	19€
<b>“Calamarata” pasta with monkfish ragù, bufala cheese sauce and basil cream <sup>(1,3,6)</sup></b>	20 €
<b>“Fregola” pasta with sauteed squid on fish ink sauce <sup>(1,10)</sup></b>	20 €



## Second courses

<b>“Duchessa di Parma”</b>	20 €
<b>Rolled turkey breast, stuffed with Parmigiano Reggiano and Parma ham</b> with Marsala sauce and baked thyme flavored potato pie <sup>(2,6)</sup>	
<b>Caramelized foie gras escalopes with carrot and ginger jam,</b> shallot chutney and brioche bread <sup>(1,6)</sup>	24€
<b>Duck leg with orange bigarade sauce, fried artichoke, olive and potato crumble</b> <sup>(1,13)</sup>	20€
<b>Turbot fish with saffron cream, bell pepper mayonnaise</b> served with steamed spring onion and asparagus <sup>(6)</sup>	22€
<b>Roasted octopus served with bread sauce, aioli, Vincent sauce and spinach</b> <sup>(2,6,10)</sup>	22€

## Side Dishes

<b>Mixed salad, radish, carrot and fennel</b>	6€
<b>Sautéed “Agretti” greens</b>	6€

## Drinks

<b>Water (70cl)</b>	3,00€
<b>Soft Drinks</b>	5,00€

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<b>Service</b>	3,00€
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### *Allergen list*

1. Gluten	2. Egg	3. Fish	4. Peanuts
5.Soy	6. Milk	7. Nuts	8. Celery
9.Sesame	10.Mollusks	11. Mustard	12.Shellfish
13. Sulfur Dioxide	14.Lupini beans		



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## *Dessert menus*

<b>Basque burnt cheesecake, dark chocolate cream and berries</b> <sup>(1,2,6)</sup>	10€
<b>Banana semifreddo, honey and hot pepper powder, whisky cream</b> <sup>(,2,6)</sup>	10€
<b>Soft cannolo, white chocolate cream and salted caramel</b> <sup>(6)</sup>	10€
<b>Lemon dessert: lemon curd, crumble and lemon mousse</b> <sup>(1,2,6)</sup>	10€
<b>Pear sorbet</b>	8€

## *Dessert wines*

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<b>Moscato di Pantelleria – Sicilia</b>	by the glass	7€
<b>Passito di Pantelleria – Sicilia</b>	by the glass	7€
<b>Passito di Pantelleria Ben Ryè – Sicilia</b>	by the glass	11€

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