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** (1,6)

**Sampler of our "Tortelli"**
**(Ricotta cheese & swiss chard stuffing Tortelli and pumpkin stuffing Tortelli)** (1,2,6)

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

55 € per person

## Land Tasting Menù

**Chicory flan served with toasted bread cream and sweet and sour red onion and fried capers** (2,6,13)

**"Tagliolini" pasta seasoned with turnip greens and sour butter** (1,,2,6)

**Pork cheek served with smoked jerusalem artichoke cream** (8,13)

**Meringue, chocolate mousse, zabaione cream and cacao** (2,6,13)

60 € per person

## Sea Tasting Menù

**Marinated and smoked amberjack, roasted rootbeet cream, green apple and toasted hazelnut** (3,7)

**"Tagliatella" pasta with fish ragù and parsley bread crumb** (1,2,3,10,,12)

**Grilled octopus served with red wine sauce, pumpkin and black olives powder** (5,10)

**Wallnut semifreddo, Vin Santo sauce and dried figue** (6,7)

69 € per person

# *A' la carte Menu*

## Appetizers

**Cured meat sampler** 18 €

Prosciutto di Parma aged 30 months "Leporati"

Coppa di Parma IGP “Ferrari Cavalier Bruno”

Salame Felino IGP

**Prosciutto di Parma aged 30 months “Leporati”** 18 €

**Culatello di Zibello DOP** 20 €

**Salame Felino IGP** 12 €

**Torta fritta, traditional fried dough** (1,6) 6 €

**“Giardiniera”, traditional sweet and sour vegetable mix** (8,13) 6 €

**Parmigiano Reggiano aged 30 months** 12€
served with seasonal fruit jam

**Chicory flan with toasted bread cream, sweet and sour red onion and fried capers** (2,6,13) 18€

**Spalla cotta served with mustard flavoured Brussel sprouts** (11) 19€

**Soft egg, sauteed mushroom and parmesan cheese fondue** (2,13) 19 €

**Sliced squid, celery root cream, marinated turnip and horseradish mayonnaise** (2,10) 19 €

**Marinated and smoked amberjack, roasted rootbeet cream, green apple, hazelnut** (3,7) 20 €

## First courses

**Ricotta cheese and swiss chard stuffing “Tortelli”** 14€
with butter and Parmigiano Reggiano (1,2,6)

**Pumpkin stuffing “Tortelli”** 14€
with butter and Parmigiano Reggiano (1,2,6)

**“Tortelli” sampler (ricotta cheese tortelli and pumpkin tortelli)** 14€
with butter and Parmigiano Reggiano (1,2,6)

**“Anolini” filled with Parmigiano Reggiano and braised meat** 19€
served in a beef and capon broth (1,2,7,8)

**“Tagliolini” pasta seasoned with turnip greens and sour butter** (1,2,6) 17€

**“Carnaroli”risotto with autumn flowers** [6] 20€
**( minimun of two people)**

**“Tagliatella” pasta with fish ragù and parsley bread crumb** [1,2,3,10,12] 20 €

**“Calamarata” pasta with leek cream, sauteed squid and thyme olive oil** [1,2,10] 20 €

## Second courses

**“Duchessa di Parma”** 20 €
**Rolled turkey breast, stuffed with Parmigiano Reggiano and Parma ham**
with Marsala sauce and baked thyme flavored potato pie [2,6]

**Caramelized foie gras escalopes with roasted pear, cacao grue** 24€ and walnut brioche bread
[1,6,7,13]

**Pork cheek served with smoked jerusalem artichoke cream** [8,13] 20€

**Seabream fish fillet, chestnut sauce, red radish and mandarin** [3, 7] 22€

**Grilled octopus served with red wine sauce, pumpkin and black olives powder** [5,10] 22€

## Side Dishes

**Mixed salad, radish, carrot and fennel** 7€

**Grilled fennel with parmesan cheese and thyme** 7€

## Drinks

**Water (70cl)** 3,00€
**Soft Drinks** 5,00€

**Service** 3,00€

### *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*

**Chocolate lava cake, blackcurrant sorbet and almond crumble** (1,2,6) 10€

**Meringue, chocolate mousse, zabaione cream and cacao** (2,6,13) 10€

**Zuppa inglese** (1,2,6) 10€

**Wallnut semifreddo, Vin Santo sauce and dried figs** (6,7)) 10€

**Green apple sorbet** 8€

# Dessert wines

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| **Moscato di Pantelleria** – Sicilia | by the glass | 7€ |
| **Passito di Pantelleria** – Sicilia | by the glass | 7€ |
| **Passito di Pantelleria Ben Ryè** – Sicilia | by the glass | 11€ |

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