



RISTORANTE
ANGIOL D'OR

Tasting menus

Traditional Tasting Menu

**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)**

53 € per person

Land Tasting Menu

**Spinach flan served with Parmesan cheese fondue and "grano arso" crumble ^(1,2,6)
Cabbage "Gnocchetti", potato cream, crispy bacon and balsamic vinegar reduction ⁽¹³⁾
Chestnut honey lacquered pork belly, wine reduction and sautéed cabbage ⁽¹³⁾
Babà soaked with rum, orange creamy mousse and milk sauce ^(1,2,6)**

58 € per person

Sea Tasting Menu

**Diced octopus with chickpeas sauce, fennel and orange gel ^(8,10)
Ink squid "Tagliolini" pasta, squid and fermented lemon ^(1,2,10)
Turbot fish with romanesco cauliflower sauce, thyme flavored oil,
celery root and caramelized onion ⁽⁶⁾
Cinnamon flavored panna cotta, salted caramel and amaretti cookies ^(6,7)**

65 € 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)	5 €
“Giardiniera”, traditional sweet and sour vegetable mix ^(8,13)	6 €
Parmigiano Reggiano aged 30 months served with seasonal fruit jam	11€
Spalla cotta di San Secondo	17€
Spinach flan served with Parmesan cheese fondue and “grano arso” crumble ^(1,2,6)	17€
“Cotechino”, pork sausage, served with jerusalem artichoke cream, “salsa verde” and tomato sauce ^(1,2,13)	17€
Braised pork cheek and roasted colyflower purèe ^(8,13)	17€
Scallops with parsnip sauce, coral mayonnaise and yuzu ^(2,10)	20 €
Diced octopus with chickpeas sauce, fennel and orange gel ^(8,10)	19 €



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 18€
served in a beef and capon broth ^(1,2,7,8)

Cabbage “Gnocchetti” served with potato cream, crispy bacon 17€
and balsamic vinegar reduction ⁽¹³⁾

“Carnaroli” risotto with beetroot, “bufala” milk ricotta cheese and dill ⁽⁶⁾ 19€

Ink squid “Tagliolini” pasta, squid and fermented lemon ^(1,2,10) 20 €

“Calamarata” pasta with turnip cream and sea urchin sauce ^(1,10) 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 pomegranate, orange gel and brioche bread ^(1,6)	24€
Chestnut honey lacquered pork belly, wine reduction and sautéed cabbage ⁽¹³⁾	19€
Monkfish and bacon served with pumpkin sauce and chestnut mousse ⁽⁶⁾	22€
Turbot fish with romanesco cauliflower sauce, thyme flavored oil celery root and caramelized onion ⁽⁶⁾	22€

Side Dishes

Mixed salad, radish, carrot and fennel	6€
Sautéed escarole and taggiasche olives	6€

Drinks

Water (70cl)	3,00€
Soft Drinks	5,00€

Service	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

White chocolate ice-cream, creamy milk chocolate mousse and dark chocolate crumbles ^(2,6) 10€

Babà soaked with rum and orange creamy mousse and milk sauce ^(1,2,6) 10€

Cinnamon flavored panna cotta, salted caramel and amaretti cookies ^(6,7) 9€

“Parrozzo” with soft berry heart and licorice sauce ^(2,6,7,13) 10€

Blackcurrent sorbet

8€

Dessert wines

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€

Malvasia Passito – Emilia Romagna by the glass 8€

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