



# ARISTORANTE ANGIOL D'OR



## Tasting menus

### Traditional menu

- ✓ **A sampler of Parma's best cured meats:**  
Parma prosciutto aged 30 months, Culatello from Zibello, Coppa from Parma, Salame from Felino, Cicciolata  
**served with traditional fried dough and Parmesan cheese**
- ✓ **Sampler of "Tortelli"**  
(ricotta cheese with swiss chard stuffing tortelli and potato with shallot stuffing tortelli)
- ✓ **Stuffed roast veal**, served with Marsala wine gravy and asparagus

Euro 40 per person

### Land menu

- ✓ **Soft egg with green asparagus flan**,  
hazelnuts and Parmesan cheese crumble
- ✓ **Potato gnocchi with sauté snails**,  
beetroot sauce, pecorino cheese mousse and horseradish
- ✓ **Roast rabbit with taggiasche olives**,  
accompanied by caramelized shallot and tomato sauce
- ✓ **Mango crème brûlée**, rhubarb jam and helderberry flower sorbet

Euro 50 per person

### Sea menu

- ✓ **Roasted scallops rolled with Colonnata lard**, peas cream and crunchy honey
- ✓ **"Tagliolini" pasta with lobster, chives and lemongrass sauce**  
and flakes of katsuobushi tunafish
- ✓ **Seabass served with lightly spicy chicory**,  
thin chickpeas bread and mustard tomato jam
- ✓ **Coconut cake with greek yogurt mousse**, lime curd and white chocolate ice-cream

Euro 55 per person

These menus are recommended for the whole table

## Appetizers

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<b>Cured meats sampler</b>	Euro 11,00
Parma prosciutto aged 30 months, culatello, salame from Felino, coppa from Parma, cicciolata	
<b>Parma prosciutto aged 30 months</b>	Euro 12,00
<b>“Culatello” from Zibello D.O.P.</b>	Euro 15,00
<b>“Torta Fritta” - traditional fried dough</b>	Euro 4,00
<b>“Parmigiano Reggiano” aged 30 months</b> with apple jam	Euro 8,00
<b>Soft egg with green asparagus flan,</b> hazelnuts and Parmesan cheese crumble	Euro 14,00
<b>Beer braised pork cheek served with pan brioche,</b> accompanied with green tomato and bell pepper sweet and sour sauce	Euro 14,00
<b>Seared fois gras deglazed with Rum,</b> banana bread, strawberry and ginger marmelade	Euro 18,00
<b>Diced Scottish smoked salmon,</b> served with chicory, passion fruit and Mojito granita	Euro 16,00
<b>Roasted scallops rolled with Colonnata lard,</b> peas cream and crunchy honey	Euro 17,00

## First Courses

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<b>Ricotta cheese with swiss chard stuffing “Tortelli”</b>	Euro 11,00
<b>Potato with shallot stuffing “Tortelli”</b>	Euro 11,00
<b>“Tortelli” sampler (potato tortelli and swiss chard tortelli)</b>	Euro 11,00
<b>“Anolini” filled with parmesan cheese and braised meat,</b> served in a beef and capon broth	Euro 13,00
<b>Potato gnocchi with sauté snails,</b> beetroot sauce, pecorino cheese mousse and horseradish	Euro 15,00
<b>Black garlic from Voghiera risotto and Sichuan pepper,</b> Burrata cheese and lemon powder (20 minutes)	Euro 15,00
<b>“Maltagliati” pasta with almond pesto,</b> Mar Cantabrico anchovies and toasted coffee bread crumbs	Euro 16,00
<b>“Tagliolini” pasta with lobster, chives and lemongrass sauce</b> and flakes of katsuobushi tunafish	Euro 17,00

## Second Courses

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<b>Stuffed roast veal served with Marsala wine gravy</b> and green asparagus sauté with butter	Euro 18,00
<b>Roast duck breast with red berries sauce,</b> braised romaine lettuce and pine nuts sauce	Euro 19,00
<b>Roast rabbit with taggiasche olives,</b> accompanied by caramelized shallot and tomato sauce	Euro 18,00
<b>Tender pork belly with stir fried artichokes with charcoal oil,</b> baked potato purée and barbecue sauce	Euro 18,00
<b>Seabass served with lightly spicy chicory,</b> thin chickpeas bread and mustard tomato jam	Euro 19,00
<b>Hemp seeds crusted amberjack, sweet and sour radishes,</b> orange flavoured teriyaki sauce and mayonnaise	Euro 20,00

## Side Dishes

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<b>Green asparagus sauté with butter</b>	Euro 5,00
<b>“Giardiniera” (sweet and sour mixed vegetables)</b>	Euro 5,00
<b>Green beans cooked in garlic flavoured olive oil</b>	Euro 5,00



## Desserts

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<b>Coconut sponge cake with greek yogurt mousse,</b> lime curd and white chocolate ice-cream	Euro 8,00
<b>Pie with strawberry cream,</b> pistachio namelaka cream and puffed milk chocolate	Euro 9,00
<b>Mango crème brûlée,</b> rhubarb jam and helderberry flower sorbet	Euro 8,00
<b>Acacia's honey mousse with almond cookie,</b> pollen and mint mousse	Euro 8,00
<b>Lemon and basil sorbet</b>	Euro 6,00

## Dessert wines

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<b>Moscato di Pantelleria - Sicilia</b>	by the glass	Euro 7,00
<b>Passito di Pantelleria - Sicilia</b>	by the glass	Euro 7,00
<b>Passito di Pantelleria Ben Ryé - Sicilia,</b>	by the glass	Euro 9,00
<b>Malvasia passito – Emilia Romagna</b>	by the glass	Euro 7,00

## Drinks

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<b>Water (70 cl)</b>	Euro 2,50
<b>Soft Drinks</b>	Euro 4,00
<b>Service</b>	Euro 3,00

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