



# R I S T O R A N T E ANGIOL D'OR



## *Tasting Menus*

### Traditional Tasting Menu

**A sampler of Parma's best cured meats:  
Parma prosciutto (aged 28 months), Culatello from Zibello, Coppa from Parma,  
Salame from Felino  
served with traditional fried dough and Parmigiano Reggiano**

**Sampler of our "Tortelli"  
(Ricotta cheese & swiss chard stuffing Tortelli and pumpkin stuffing Tortelli)  
"La Duchessa di Parma, turkey, parmesan, and Parma ham with Marsala sauce and  
baked thyme flavored potato pie**

50 € per person

### Land Tasting Menu

**Broccoli flan on a "blu di Morozzo" cream with anchovy crumble  
Cabbage gnocchetti on a sweet onion cream and dried peppers  
Crispy pork belly with a red currant sauce with black cabbage, pine nuts and raisins  
Autumn Tiramisù: Chestnut mousse with "nocino" and cacao soaked ladyfingers**

55 € per person

### Autumn sea Tasting Menu

**Smoked amberjack on apple juice, pomegranate, radish and sour cream reduction  
Squid ink "Tagliolini" with sole ragù and meunière sauce  
Scorpion fish filet on a yellow datterini tomato cream with a vegetable carbon cream  
and turmeric wafer**

**Rum cooked pear, chocolate cream, ricotta foam**

65 € per person

# A La Carte Menu

## Appetizers

<b>Cured meats sampler</b>	16€
Parma Ham DOP aged 28 months “Leporati”	
Zibello Culatello DOP “Podere Cadassa”	
Parma Coppa IGP “Ferrari Cavalier Bruno”	
Felino Salame IGP “Gran Riserva, Cavalier Umberto Boschi”	
<b>Parma Ham Prosciutto DOP aged 28 months “Leporati”</b>	15€
<b>Culatello di Zibello DOP “Podere Cadassa”</b>	18€
<b>Salame di Felino IGP “Gran Riserva, Cavaliere Umberto Boschi”</b>	12€
<b>“Torta Fritta”, traditional fried dough</b>	5€
<b>“Giardiniera”, traditional sweet and sour vegetable mix</b>	5€
<b>Parmigiano-Reggiano from Caseificio “San Bernardino” aged 30 months</b> served with our melon jam	10€
<b>Broccoli flan on a “blu di Morozzo” cream</b> and anchovy crumble	15€
<b>Hand cut spalla cotta di San Secondo cured meat, with fruit “mostarda”</b> and walnut bread	16€
<b>Roasted veal sweetbreads, ginger marinated cauliflower,</b> and hazelnut mayonnaise	16€
<b>Smoked amberjack on apple juice, pomegranate, radish</b> and sour cream	19€
<b>Scallop nuts on a parsnip cream</b> and a coral sauce	19€

## First Courses

<b>Ricotta cheese and swiss chard stuffing “Tortelli”</b> with butter and parmesan	13€
<b>Pumpkin “Tortelli”</b> with butter and parmesan	13€
<b>“Tortelli” sampler (ricotta cheese tortelli and pumpkin tortelli)</b> with butter and parmesan	13€
<b>“Anolini” filled with Parmigiano Reggiano and braised meat</b> served in a beef and capon broth	16€
<b>Cabbage gnocchetti on a sweet onion cream</b> and dried peppers	16€
<b>Celery Carnaroli Risotto, Jerusalem artichoke chips</b> and “scorzonerà” <i>(please allow 20 minutes to prepare)</i>	18€
<b>Squid ink “Tagliolini” with sole ragù</b> and meunière sauce	19€
<b>“Fregola” in fish soup</b> with basil cream	20€



## Second Courses

<b>Duchessa di Parma, turkey, parmesan, and Parma ham</b> with Marsala sauce and baked thyme flavored potato pie	20€
<b>Caramelized foie gras escalopes with brioche bread, paneer,</b> and caramelized figs	24€
<b>Crunchy pork belly with a red currant sauce</b> and black cabbage, pine nuts and raisins	20€
<b>Scorpion fish filet on a yellow datterini tomato cream</b> with a vegetable carbon cream and turmeric wafer	22€
<b>Roasted octopus on a pumpkin cream</b> with toasted sweet potatoes and chestnuts	22€

## Side Dishes

<b>Mixed vegetable salad, radish, carrots and fennel</b>	5€
<b>Oven roasted, rosemary flavored pumpkin and celeriac</b>	6€

## Drinks

<b>Water</b>	2,50€
<b>Soft Drinks</b>	4,00€
<b>Service</b>	3,00€



# RESTORANTE ANGIOL D'OR



## *Dessert Menu*

<b>Apple cake with vanilla ice cream</b>	10€
<b>“Zabaione” ice cream on an almond cookie, “passito” raisins and figs</b>	10€
<b>Autumn Tiramisù: Chestnut mousse with “nocino” and cacao” soaked ladyfingers</b>	10€
<b>Rum cooked pear, chocolate cream, ricotta foam</b>	10€
<b>Prickly pear sorbet</b>	8€

## *Vini da Dessert*

<b>Moscato di Pantelleria</b> – Sicilia	by the glass	7€
<b>Passito di Pantelleria</b> – Sicilia	by the glass	7€
<b>Passito di Pantelleria Ben Ryè</b> – Sicilia	by the glass	9€
<b>Malvasia Passito</b> – Emilia Romagna	by the glass	7€