

ANGEL

Aperitivi

Bread 1	10
Selection of cold cuts and cheeses, jam, fruit and a bread basket 1,7,8,11,12	34
Prosciutto and melon/figs	18
Chicken liver pâté 1,7,8	12
Fried polenta 1,7	10
Fish carpaccio 4,5,8	18
Tomato Bruschetta 1	13
Sliced beef tagliata arugula and parmesan 7,12	18

Salads

Green salad house vinaigrette 6,10	15
Cherry tomato salad with burrata 7	16
Shrimps salad 2,4,7,9	18

First

Tagliolini with garlic, olive oil, chili and shrimp 1,2,3	24
Spaghetti with tomato sauce 1,3	18
Trofie with pesto 1,2,3,4,7,12,14	20
Ravioli filled with ricotta and spinach, served in butter and sage sauce 1,3,7	20
Braised veal cappelletti, demi glace and celeriac cream 1,3,7,9,12	26

Mains

Fish

Whole sea bass, herb yogurt, grilled eggplants and green sauce 4,7,9	30
Grilled Fish skewer- grilled leeks, spinach, confit garlic and calabrian chilli 4,7,9	24

Meat One side dish included

Selected cut of the day 7	15 per 100g
Fillet medallion 7,9	45
Lamb chops 7	30
Angel Burger 1,3,7,10,11	20
Chef's butcher selection 7	130

Side dish

Green salad 7	8
Fries 1,7	8
Roasted potatoes 7	7
Sautéed greens 9	8

Desserts

Chocolate mousse 3,7,8 . Cheesecake cream 1,7 . Tiramisu 1,3,7 . Lemon pie 1,7,11	12
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COCKTAILS

Our Signature

- Angel Mule** 17
Gin Bulldog Infused With Mediterranean
Herbs, Lime Juice, Simple Syrup,
Ginger Beer Three Cents
- Tiramisu' Martini** 20
Absolut Vanilla, Zabov, Espresso,
Foamer, Simple Syrup
- Figs & Pepper** 18
Altos Reposado Infused With Black
Pepper, Cordial Of Lime, Fig Leaves
Soda Three Cents
- B.A.M. (Black Angel Manhattan)** 18
Bourbon Wild Turkey & Jameson infuse
with orange PEEL, Amaro Locale,
bitter chocolate
- Re-Basil** 18
Gin Bulldog, lime juice, coconut syrup, basil
- Fire In The Barrell** 18
Kingston 62 gold, chilly pepper molasses
syrup, angostura

Negroni

- Coffee Negroni** 19
Gin Bulldog infused with coffee beans,
Vermouth Cantina Del Professore,
Campari
- Negroni Del Prof** 18
Gin Crockodile del Professore, Vermouth
del Professore il Classico, Campari
- Classic Negroni** 17
Gin Bulldog, Vermouth Cantina Del
Professore, Campari
- El Negroni Claro** 18
Mezcal vida del maguey, Altos blanco, Lillet
rose', white bitter Luxardo

Spritz

- Italicus Spritz** 17
Italicus, Soda, Prosecco
- Citrus Spritz** 17
Limoncello, Lime Juice, Vodka Absolut,
Soda And Prosecco
- Aperol Spritz** 17
Aperol, Soda, Prosecco
- Our Aperol Spritz** 18
Aperol Infused With Cardamom,
STAR ANISE, Black Pepper, Lime Peel ,
Soda, Prosecco
- Campari Spritz** 17
Bitter Campari, Soda, Prosecco
- Sarti Spritz** 17
Sarti Rosa, Soda, Prosecco
- Hugo Spritz** 18
Mondoro, Soda, Prosecco
- Cynar Spritz** 17
Cynar, Soda, Prosecco

Mocktails

- Journey To The Aegean** 14
Beefeater 24, Aegean Tonic
Three Cents
- Garibaldino** 14
Bitter Nexus, Orange Juice
- Tropical Virgin** 14
Coconut Milk, Passion Fruit Syrup,
Pineapple juice, Giffard Elderflower

***Any classic cocktail you're in
the mood for, we'll be happy to
make it.***