

Aperitivi Aperitifs

		€
Sherry <i>dry or medium</i>	5cl	5.00
Martini ⑫ <i>Bianco, rosso or Dry</i>	5cl	5.00
Cynar ₁ <i>Soda</i>	4cl	6.50
Campari ₁ <i>soda or orange</i>	4cl	8.50
Prosecco ⑫ <i>di Valdobbiadene</i> <i>Italian sparkling wine, dry</i>	0,10l	7.50
Prosecco Rose ⑫ <i>di Valdobbiadene</i> <i>Italian sparkling wine, dry</i>	0,10l	8.00
Hugo ⑫ <i>Prosecco with elderberry syrup and mint</i>	0,20l	8.50
Aperol Spritz ① ⑧ ⑫ <i>Aperol with Prosecco and mineral water</i>	0,20l	8.50
Sanbitter ① <i>Non-alcoholic aperitif</i>	0,10l	5.00

Zuppe soups

Crema di Pomodoro _G <i>tomato cream soup</i>	7.00
Minestrone <i>vegetable soup</i>	7.00
Zuppa di Pesce _{B,D} <i>fish soup with shrimp</i>	14.50

Insalate salads

Alle Salate mit Öl & Essig

Insalata Mista _J <i>Mixed salad</i>	8.50
Insalata Tonno _{D,J,G} <i>Mixed salad with tuna pieces</i>	12.50
Insalata della Fattoria _J <i>Fried chicken breast strips and fresh mushrooms on mixed salad</i>	13.50
Ruola Alla Parmigiana _{J,G} <i>Rocket salad with Grana Padano cheese and cocktail tomatoes</i>	11.50
Ruola Mare e Monte _{D,J,G} <i>rocket salad with shrimps and mushrooms</i>	16.50

Allergens:
additives:

① with colorant ⑧ Blackened ①② contains sulfites B contains crustaceans or crustacean products
D Fish and products derived therefrom (except fish gelatine) G contains milk or milk products (lactose)
L contains sulfur dioxide and sulfites J contains mustard or mustard products

Antipasti Appetizers

	€
Mozzarella di Bufala su Rucola <i>G</i> <i>buffalo mozzarella with fresh tomatoes on rocket salad</i>	11.50
Vitello Tonnato <i>D</i> <i>Thin slices of veal on tuna and caper cream</i>	12.00
Carpaccio di Manzo <i>G</i> <i>Paper-thin slices of raw beef fillet with fresh mushrooms and Grana Padano cheese</i>	14.00
Duetto di Carpaccio <i>G D</i> <i>Carpaccio di Manzo und Vitello Tonnato</i>	16.50
Goat cheese <i>G</i> <i>with roasted Parma ham walnuts, honey on rocket</i>	16.50
Antipasto „Angelini“ <i>G D</i> <i>Carpaccio di Manzo, Vitello Tonnato, Bocconcini di Mozzarella and Vegetables</i>	17.00
Calamaretti su Rucola <i>D</i> <i>Fried baby calamari with garlic on rocket salad</i>	18.50

Truffle Specialties

Tagliatelle Tartufo <i>A,G</i> <i>tagliatelle with truffle cream sauce</i>	24.50
Tagliatelle Al Ascolana <i>A,G</i> <i>Ribbon noodles with porcini mushrooms in truffle cream sauce</i>	25.50
Tagliatelle Neri „Angelini“ <i>A,B,D,G</i> <i>Black tagliatelle with shrimps, salmon in truffle cream sauce</i>	26.50
Gnocchi Al Tartufo <i>A,G</i> <i>Gnocchi with porcini mushrooms in truffle cream sauce and rocket</i>	20.50
Filetto Al Tartufo <i>A,G</i> <i>beef fillet in truffle cream sauce</i>	37.00

Allergene:

A enthält **Wiesen** **B** enthält **Krebstiere** oder Krebstiererzeugnisse **D** **Fisch** und daraus gewonnene Erzeugnisse (außer Fischgelatine)
G enthält **Milch** oder Milcherzeugnisse (Lactose) **L** **Schwefeldioxid** und Sulfite **J** enthält **Senf** oder Senferzeugnisse

Pasta-Pasta dishes

	€
Spaghetti Aglio, Olio e Peperoncino <small>A,L</small> <i>with garlic, olive oil and peppers (spicy)</i>	9.50
Spaghetti all Pomodoro <small>A</small> <i>with tomato sauce</i>	9.50
Spaghetti Carbonara <small>A</small> <i>Italian style</i>	11.00
Spaghetti Bolognese <small>A</small> <i>with meat-tomato sauce</i>	11.00
Pennette All'Arrabbiata <small>A</small> <i>with onions, garlic in spicy tomato sauce</i>	11.00
Pennette Puttanesca <small>A</small> <i>olives, capers, garlic, anchovies in tomato sauce</i>	11.00
Pennette Reali <small>A,G</small> <i>Short noodles with beef fillet tips and fresh mushrooms in a cream sauce</i>	16.50
Tagliatelle Salmone E Zucchini <small>A,D,G</small> <i>Ribbon noodles with fresh salmon and zucchini in lobster cream sauce</i>	16.50
Tagliatelle „Angelini“ <small>A,G</small> <i>Ribbon pasta with dried tomatoes, olives, cherry tomatoes, olive oil and rocket</i>	12.50
Tagliatelle Gorgonzola <small>A,G</small> <i>Ribbon pasta with Gorgonzola and walnuts</i>	13.00
Tagliatelle Paesana <small>A</small> <i>Ribbon noodles with sherry tomatoes, pine nuts and olive oil</i>	12.00
Tagliatelle Alle Prugne <small>A,G</small> <i>Ribbon pasta with plums, pine nuts Arugula in butter-sage sauce and Grana Padano cheese</i>	13.50
Pappardelle del Castello <small>A,G</small> <i>Wide ribbon noodles with pears, raisins, walnuts and pine nuts in butter and sage sauce sprinkled with Grana Padano cheese and rocket</i>	13.50
Pappardelle del Barone <small>A,G</small> <i>Wide ribbon noodles with chicken breast strips and porcini mushrooms in cognac cream sauce</i>	16.50
Linguine al Limone <small>A</small> <i>Flat noodles with chicken breast strips, garlic, basil, pine nuts and mint in lemon sauce</i>	14.50
Linguine agli Scampi <small>A,B</small> <i>Flat noodles with shrimps and garlic in a light tomato sauce</i>	16.50
Linguine Ai Calamaretti <small>A,B,D</small> <i>Flat noodles with baby calamari, shrimp, garlic and chili</i>	16.50
Tortellini Alla Panna <small>A,G</small> <i>dumplings with ham in cream sauce</i>	11.00
Gnocchi Alla Caprese <small>A,G</small> <i>Potato noodles with tomato sauce and mozzarella</i>	13.50
Gnocchi Burro e Salvia <small>A</small> <i>potato noodles in butter-sage sauce</i>	13.50

Allergens:

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Stone oven Pizza

All our pizzas are topped with tomato sauce and mozzarella

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Pizza Margherita <small>A,G</small> and basil	9.50
Pizza Salami <small>A,G</small> and salami <small>4,5</small>	10.50
Pizza Primavera <small>A,G</small> Salami <small>4,5</small> , ham and mushrooms	12.00
Pizza Diavolo <small>A,G</small> Spicy Salami, Paprika and Peperoncini (Spicy)	12.00
Pizza Vegetale <small>A,G</small> and fresh vegetables and Gorgonzola	12.00
Pizza Tonno <small>A,D,G</small> Tuna pieces and onions Tuna pieces and onions	12.50
Pizza Sicilia <small>A,D,G</small> artichokes, anchovies, olives and capers	12.00
Pizza Spinaci <small>A,D,G</small> spinach and gorgonzola	13.50
Pizza Caprese <small>A,G</small> With sherry tomatoes, buffalo mozzarella and arugula	13.50
Pizza Pugliese <small>A,G</small> Spicy Salami <small>4.5</small> Grana Padano cheese and rocket	13.50
Pizza „Angelini“ <small>A,D,G</small> fresh mushrooms, tuna pieces, salami <small>4.5</small> , ham and pepperoni	14.50
Pizza Salmone <small>A,D,G</small> Fresh salmon crème fraîche and spinach	14.50
Pizza Parma <small>A,G</small> Parma ham, rocket and Grana Padano cheese	14.50
Pizza Pollo <small>A,G</small> chicken strips, arugula and cherry tomatoes	15.00
Pizza Bellucci <small>A,D,B,G</small> shrimp, salmon and arugula	15.50
Pizza Al Tartufo <small>A,G</small> with burrata, Parma ham and truffle paste	18.50

additions

Garlic 1.00 € Onions 1.00 € Pepperoni 1.00 € Chili 1.50 € Mozzarella 1.50 €
Salami 1.50 € Ham 1.50 € Arugula 1.50 € Goat cheese 2.00 €
Gorgonzola 2.00 € Spicy salami 2.00 € Parmesan cheese 2.50

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Carne-meat dishes

All meat dishes are served with rosemary potatoes and vegetables

	€
Scaloppine di Maiale Gorgonzola <small>A,G</small> <i>Pork fillet medallions in Gorgonzola sauce</i>	20.50
Saltimbocca alla Romana <small>A,12</small> <i>Pork fillet medallions with Parma-style ham and sage in white wine sauce</i>	21.00
Scaloppine di Maiale Tirolese <small>A,12</small> <i>Pork fillet medallions with dried plums and pine nuts in red wine sauce</i>	21.00
Scaloppine di Maiale ai Porcini <small>A</small> <i>pork fillet medallions with fried porcini mushrooms</i>	22.50
Fegato Di Vitello Buro e Salvia <small>A,G</small> <i>veal liver in butter-sage sauce</i>	21.00
Fegato Di Vitello „Angelini“ <small>A,G,12</small> <i>veal liver with apple, onion in red wine-honey sauce</i>	22.50
Pollo Ai Funghi <small>A,G</small> <i>Chicken breast fillet with mushrooms in cream sauce</i>	19.00
Bistecca Al Pepe Verde <small>A,G,12</small> <i>Arg.Rumpsteak with green pepper in cognac cream sauce</i>	27.50
Filetto Al Pepe Verde <small>A,G,12</small> <i>Arg. Beef fillet with green pepper in cognac cream sauce</i>	35.50
Filetto Rossini <small>A,12</small> <i>beef fillet medallions in red wine sauce</i>	36.50

Pesce-fish dishes

All fish dishes are served with rosemary potatoes and vegetables

Salmon alle Verdure <small>D</small> <i>Fresh salmon fillet on a bed of vegetables</i>	23.50
Salmon Ai Pommerry <small>D,J,12</small> <i>salmon fillet in Pommerry mustard champagne sauce</i>	24.50
Orata Cardinale <small>D,B,G</small> <i>Sea bream fillet with shrimps in lobster cream sauce</i>	25.50
Scampi alla Griglia <small>B</small> <i>5 pieces of grilled king prawns</i>	28.50
Scampi „Angelini“ <small>B</small> <i>5 king prawns with shrimps in lobster cream sauce</i>	29.50

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J contains mustard or mustard products G contains milk or milk products (lactose) 12 contains sulphites