

LET'S SHARE

Signature Planks

La Cagliari

For 2

25€

For 4

48€

La Tadasuni

1 meter plank (min 6 people)

74€

Beef meatballs, Mushroom bruschetta, Fried Calamari, Cheese Pecorino, Vegetables grilled, Parma ham or ou sautéed potatoes, Breaded Mozzarella.

Without pork? We replace it with baked potato!

ANTIPASTI

Entries to share or just for you!

Mozzarella Fior di Latte in carrozza 14€

Breaded cheese, Antonella Tomato sauce

Polpettine di Nonna 15€

Meatballs 100% beef from Grandma Raffaella
Tomato sauce and parmesan

Calamari fritti alla romana.... 16€

The Typical Italian starter of Fried calamari
and our tartar sauce

Antipasti alla griglia 14€

Candied Tomatoes/Peppers/Mushrooms/
Zucchini/ Grilled Artichokes/ Taggiasche
olives/ basil

Salumi e pecorino Sardo Salis 16€

24 month Parma ham, Cavazzuti Coppa,
Mortadella Pistacchi and Pecorino,
(Sardian Cheese)

LUNCH MENU 25€

*Lunchtime only , Tuesday to Friday

DRINKS

Peroni Beer 25cl/ Glass of
wine

Coca cola ou coca zero

A 1/2 Sparkling or still

DISHES

Pizza Margherita or Regina or Quattro
formaggi

Rigatoni with Bolognese Ragu *

Pasta, tomato sauce, eggplant

DESSERT : 1 coffee + 2 desserts



Veggie - List Of allergens on request !

PRIMI PIATTI

Fresh pasta Al dente like in Italy!

La vera Carbonara 22€

The Roman recipe: rigatoni, beaten egg yolk, pecorino, guanciale (pork cheek).

No cream, guys!

La nostra lasagna al ragù, cottura 4h 24€

The famous lasagna Angelino with beef bolognese, cooking 4h, unstoppable!

Spaghetti alle vongole e bottarga 25€

The real pasta with clams & poutargue like in Napoli!

Rigatoni Ragù Bolognese 21€

Our bolognese 100% beef cooking 4h with parmesan cheese!

Ravioli al tartufo..... 25€

New recipe, max truffles and parmesan cream

Rigatoni alla norma..... 18€

The Sicilian recipe with Sicilian eggplants

SECONDI PIATTI

Meat or fish dish from Italian gastronomy!

La nostra Milanese di Vitello 29€

Beautiful breaded veal escalope, baked apples, tartar sauce

CONTORNI

Accompagnements

Baked potato, rosemary 6€

Pasta with Tomato sauce
Butter pasta 7€

Green Salad 4€

MENU BAMBINI

PIZZE

With the magic ingredient: amore!

Margherita 14€

San Marzano tomato sauce/ Mozzarella fior di latte/ basil

Vegetariana 19€

Mozzarella fior di latte/ eggplant/ zucchini, mushrooms /artichokes/ candied tomatoes/basil

Quattro formaggi 19€

Gorgonzola cheese/ mozzarella fior di latte/pecorino cheese/ Scamorza cheese

Calzone 20€

San Marzano tomato sauce/ Mozzarella for di latte/ basil/ egg/white ham/ mushrooms

Angelino 22€

San Marzano tomato sauce / dried tomatoes/ fior di latte mozzarella/ Parma ham "Cavazzuti" 20 months (ham)/ burrata d'Oro

Tartufata 25€

San marzano tomato sauce /parmesan/ arugula/ truffle carpaccio/ fior mozzarella di latte/ Parma ham "Cavazzuti" 20 months (ham),

Marinara 17€

San Marzano tomato sauce/ Anchovies Delfino/ capers/ taggiasche olives/ oregano/ basil

Regina 18€

San Marzano tomato sauce / white ham/, mozzarella fior di latte/ mushrooms/ basil

Pescatore 19€

San Marzano tomato sauce/ red onions, mozzarella fior di latte/ oregano/ Calabrian tuna

Diavola 20€

San Marzano tomato sauce/gorgonzola cheese/ spicy spinata (Ham)/ mozzarella fior di latte

Pistacchio 22€

Mozzarella fior di latte/ Mortadella (hai)/burrata, chopped pistachios/pistachio pesto

SUPLÉMENTS PIZZE

Taggiasche Olives	2€	Spicy Spianata	4€
Muchrooms	2€	Parma Ham	4€
Egg	2€	Truffle Carpaccio	6€
Calabrais Tuna	4€	Anchovies Delfino	3€
Arugula	2€	White Ham	3€
Artichokes	4€	Burrata	6€
Oignons	2€	Parmesan	3€



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DOLCI

A gourmet and tasty dessert?

Pizzeta nocciolata 9€

The tastiest with its spread,
pieces of hazelnuts.

Panna cotta al pistacchio 12€

With pistachio, Amarena cherries

Caffè Goloso (gourmand) 14€

Variation of the chef's desserts

Gelati artigianali

Vanilla / Chocolate / Lemon sorbet

1 Scoop: 4.50€

2 Scoop: 9€

Extrat Chantilly : 3€

Fondante al cioccolato 12€

Creamy...for chocolate lovers

Tiramisù classico 10€

Encourage me!!!

The real, the original with coffee
(and without alcohol)

Babà napoletano casa "Urciolo" 14€

Rum, whipped cream, flaked almonds,
chocolate chips

Affogato.... 9€

Italian "Drowned Coffee"

with Vanilla Ice Cream and its hot espresso

DIGESTIVI 11€

Get 27, Get 31

Amaretto Disaronno, Amaro Montenegro, Grappa Dileta

Limoncello, myrthe

Cognac, Armagnac

