

LA NOSTRA STORIA

The story begins 1404 km from Paris, in a tiny Sardinian village: Tadasuni. It is from there that Raffaella and Angelino began their story in 1949, full of sharing, family, friendship, hard work, respect, tears, joy, and all that...

A long journey across two islands, a continent, another era... This story is now told here by their children, grandchildren, and great-grandchildren. This story is ours; it's a bit yours too through our welcome, our Gusto & Tradizione menu featuring the most generous recipes from all over Italy.

Thus, to prepare our 4-season menus, we have selected with our Italian partners the best products in respect of Italian culinary tradition.



IL RISTORANTE

35 RUE CARNOT
LEVALLOIS-PERRET, 92300

LA TRATTORIA

17 RUE PERGOLÈSE
PARIS, 75016

LET'S SHARE - Signature Planks

La Cagliari

For 2 For 4
22€ 41€

La Scandolosa 125€

Plank 1m80 (Approx 12 people)

La Tadasuni 68€

1 meter plank
(Min people)

Bruschetta gorgonzola, stracciatella, asparagus, fried squid, Pecorino, grilled vegetables, Parma ham

ANTIPASTI

-Shared starters or just for you!

Burratta Pugliese 15€

Creamy with small datterini tomatoes, Sardinian Carasau bread

Melanzane alla parmigiana 15€

The famous eggplant gratin recipe, parmesan, mozzarella, basil

Bruschetta Gorgonzola asparagi.... 13€

Country bread, gorgonzola, mascarpone, and green asparagus

Calamari fritti alla romana.... 16€

As in Rome, with homemade tartar sauce

Antipasti alla griglia 14€

Tomatoes, peppers, mushrooms, zucchini, grilled artichokes, taggiasca olives, asparagus, basil

Salumi e pecorino Sardo.... 15€

Parma ham Cavazzuti 24 months and Pecorino (Sardinian)

Vitello tonnato.... 16€

Typical of Piedmont, thin slices of veal, secret tonnato sauce

PRIMI PIATTI

Fresh Pasta al dente like in Italy

Pasta famosissima alla Norma.... 17€

Fresh pasta Al dente like in Italy! icilienne des aubmrgines, sauce tomate, parmesan et ricotta saturée

La vera Carbonara 21€

The Roman recipe: rigatoni, beaten egg yolk, pecorino (cheese), guanciale (pork cheek).
No fresh cream ragazzi!

La nostra lasagna al ragù, cottura 4h 22€

The famous Angelino lasagna with beef Bolognese, parmesan, 4-hour cooking, unbeatable!

Spaghetti alle vongole e bottarga 24€

The real pasta with clams & bottarga as in Napoli!

Orrechiete arrabiate....17€

The typical pasta from Puglia with peppers, taggiasca olives, tomato sauce, Caution, it's a spicy dish!

Fusilli avellinesi al tartufo..... 24€

New recipe, max truffles and parmesan cream

Spaghetti Gamberi, asparagi...24€

Shrimps in Sardinian style, green asparagus, garlic, white wine

Gnocchetti sardi Campidanese....21€

The famous Sardinian recipe, pork sausage, tomato sauce, fennel, Carasau.

SECONDI PIATTI

Meat or fish dish from Italian Gastronomy!

Branzino in modo sardo.... 24€

Grilled sea bass, Sicilian caponata (vegetables), taggiasca olives

La nostra Milanese di Vitello 29€

Beautiful breaded veal cutlet, baked potatoes, tartar sauce

Polpo alla griglia 32€

Grilled octopus, triple cooking, mashed potatoes, forgotten tomato

Tagliata di Manzo 34€

Sliced ribeye steak Italian style, baked potatoes, gorgonzola sauce

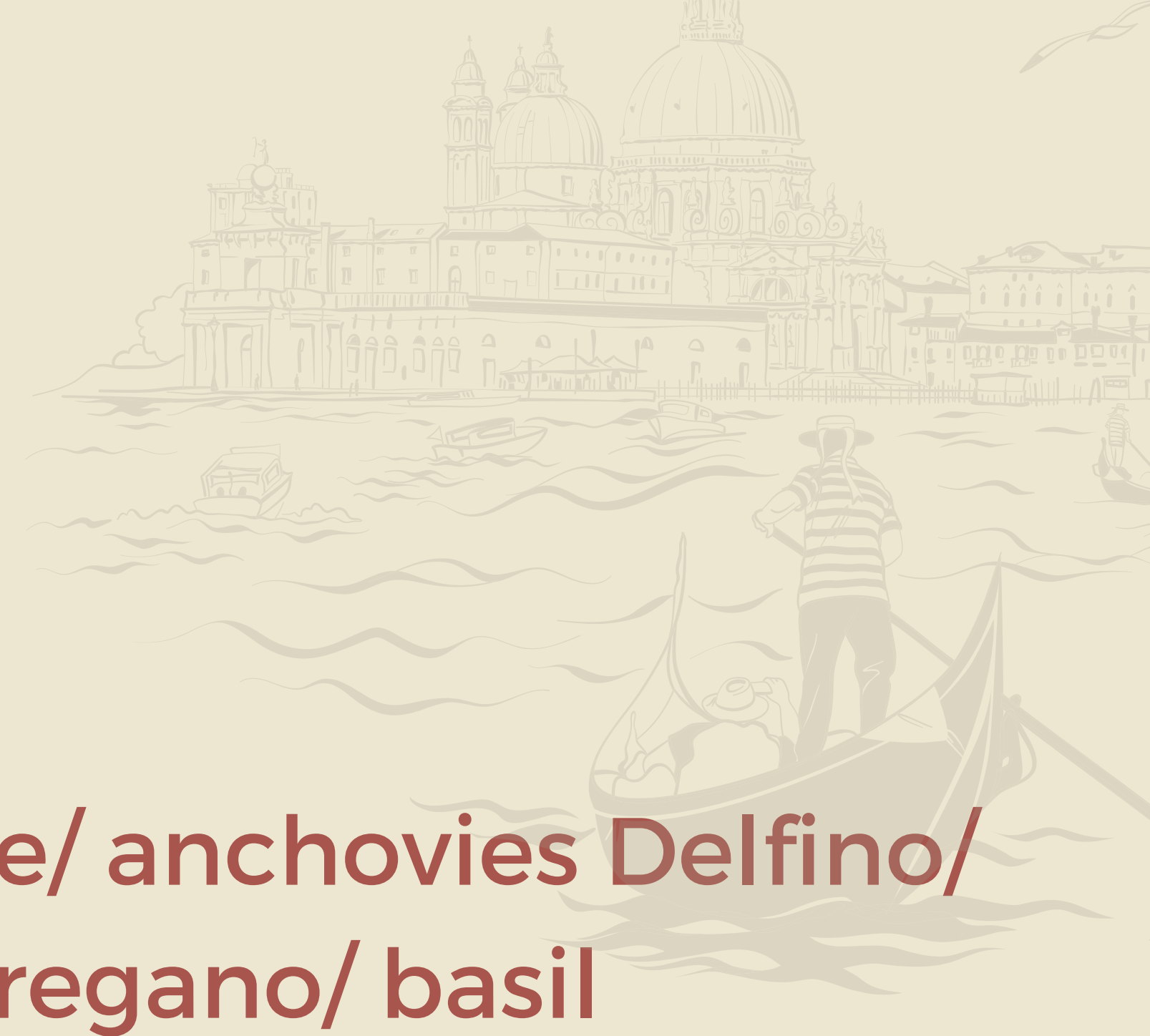
CONTORNI 6€ *Accompagnements*

Baked potatoes, rosemary
Sicilian caponata (vegetables)
Pasta with tomato sauce
Mashed potatoes

Romaine salad 4€

PIZZE

with the magic ingredient: Love!



Margherita 14€

San Marzano tomato sauce/ Fior di latte mozzarella/ basil

Vegetariana 18€

Fior di latte mozzarella / eggplant / zucchini / mushrooms / artichokes / sun-dried tomatoes / basil

Quattro formaggi 19€

Gorgonzola / Fior di latte mozzarella / pecorino / Scamorza / basil

Calzone 20€

San Marzano tomato sauce / basil / egg / Fior di latte mozzarella / cooked ham / mushrooms

Parigi by Olivier 20€

San Marzano tomato sauce / cooked ham / mushrooms / Fior di latte mozzarella / basil / egg

Angelino 22€

San Marzano tomato sauce / sun-dried tomatoes / Fior di latte mozzarella / "Cavazzuti" 20-month-aged Parma ham / burrata d'Oro

Marinara 17€

San Marzano tomato sauce/ anchovies Delfino/ capers/ taggiasca olives/ oregano/ basil

Regina 18€

San Marzano tomato sauce / cooked ham / Fior di latte mozzarella / mushrooms / basil

Pescatore 19€

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

Diavola 20€

San Marzano tomato sauce / gorgonzola / spicy spianata (Pork)/ Fior di latte mozzarella

Bari 22€

Fior di latte mozzarella / grilled artichokes / arugula / burrata / parmesan / summer truffle

Pistacchio 22€

Fior di latte mozzarella / Mortadella (pork) / pistachios / burrata / pistachio pesto

Tartufata 22€

Fior di latte mozzarella / San Marzano tomato sauce / arugula / Parma ham / summer truffle parmesan

PIZZA ADD-ONS

Arugula / eggplant / capers / mushrooms / taggiasche olives / peppers / onions / egg / Delfino anchovies / sun-dried tomatoes **2€**

Cooked ham / parmesan / gorgonzola / mortadella / mozzarella **3€**

Spianata Piccante / Cooked ham / parmesan / gorgonzola / mortadella / mozzarella / spicy spianata / Parma ham / artichokes/ Calabrian tuna / **4€**

truffle carpaccio / burrata **6€**

 Veggie - allergen list available upon request!



DOLCI *-For the sweet Tooth!*

Pizzeta nocciolata 9€

Even more delicious with its spread:
hazelnut pieces.

Panna cotta rosmarino, lampone 11€

Angelino's version, with homemade red
fruit coulis and infused with fresh rosemary.

Caffè Goloso (gourmand) 12€

A selection of the chef's desserts.

Gelati artigianali maitre artisan Pedone

Vanilla, strawberry, lemon, pistachio

1 scoop : 4.50€

2 scoops: 9€

Whipped cream add-on: 3€

Delizioso limone et menta... 10€

Lemon sweetness, mascarpone, mint, meringue
pieces by Angelino.

Fondante al cioccolato 12€

With hazelnuts, Sciara, and vanilla ice cream
(Pedone).

Tiramisù classico 10€

Cheer me up!!! The real, original coffee tiramisù
(non-alcoholic).

For 2 to share: €14.

Affogato.....9€

Scoop of vanilla ice cream (Pedone) drowned in
hot coffee.

OUR MENUS *For Young & Old***

LUNCH MENU 25€

Available only at lunchtime, Tuesday to Friday

1 DRINK OF YOUR CHOICE

Peroni beer 25cl / Glass of
wine /

Coca-Cola Zero or regular /

½ sparkling or still water

+ 1 DISH OF YOUR CHOICE

Pizza Margherita / Regina / Pescatore / 4 Cheese /
Pizza of the Moment

Pasta Campidanese / Orecchiette Arrabbiata /
Norma / Pasta of the Moment

+ DESSERT

(1 coffee dolci+ 2 small sweet)

DIGESTIVES 12€

To finish beautifully

Get 27, Get 31,
Limoncello, Myrtle,
Amaretto Disaronno,
Amaro Montenegro,
Grappa Dileta,
Cognac, Armagnac

KIDS MENU 15€

For children up to 10 years old

Water syrup (grenadine or mint)

+

Pasta with butter OR pasta with tomato
sauce OR

Baby Margherita pizza

+

1 scoop of ice cream (vanilla or
strawberry)