

IL RISTORANTE

35 RUE CARNOT
LEVALLOIS-PERRET

LA TRATTORIA

17 RUE PERGOLÈSE
PARIS 16

LA FABBRICA

37 RUE CARNOT
LEVALLOIS-PERRET



LA NOSTRA STORIA

The story begins 1,404 km from Paris, in a tiny Sardinian village: Tadasuni.

It was from there that Raffaela and Angelino began their story in 1949, full of sharing, family, friendship, hard work, respect, tears, joy, and all the rest....

A long journey across two islands, a continent, another era...

This story is told today by his children, grandchildren, and great-grandchildren.

This story is ours, and it's a little bit yours too, through our welcome and our Gusto & Tradizione menu, which features the most generous recipes from all over Italy.

Thus, to create our four-season menus, we have selected, with our Italian partners, the finest products, respecting Italian culinary tradition.

Benvenuti e buon appetito!



CONDIVIDIAMO *-Signature boards to share*

La Cagliari		La Scandolosa		La Tadasuni	
<i>Per 2</i>	22€	<i>Per 4</i>	41€	125€	68€
		<i>Planche de 1m80 (env 12 personnes)</i>		<i>Planche de 1 mètre (6/8 personnes)</i>	
Fried calamari, 24-month Parma ham, spianata, mortadella, pecorino Sardo (cheese), beef meatballs, bruschetta with mushrooms					

ANTIPASTI *-Entrées to share or just for you!*

Burrata di Bufala Campana 16€

Very creamy buffalo milk with small tomatoes, Sardinian caracal bread, basil

Bruschetta porcini e stracciatella.... 15€

Slice of country bread, porcini mushrooms and stracciatella

Polpette della Nonna.... 15€

Grandma Raffaela's Beef Meatballs in Sauce

Carciofi alla griglia 14€

Grilled Italian-style baby artichokes, parmesan flakes, taggiasche olives

Salumi e pecorino Sardo.... 15€

Cavazzuti Parma ham 24 months mortadella, spianata, Sardinian pecorino (cheese)

Calamari fritti alla romana.... 16€

Like in Rome, with its homemade tartar sauce



PIZZE

Prima, durante e dopo... la Nostra Pizza!

ROSSE



Margherita 14€

San Marzano tomato sauce / Fior di latte mozzarella / basil

Vegetariana 18€

San Marzano tomato sauce / Fior di Latte mozzarella / eggplant / zucchini, mushrooms / artichokes / sun-dried tomatoes / basil

Calzone 20€

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

Parigi by Olivier 20€

San Marzano tomato sauce / cooked ham, mushrooms / fior di latte mozzarella / egg

Angelino 22€

San Marzano tomato sauce / dried tomatoes / fior di latte mozzarella / “Cavazzuti” Parma ham 20 months / gold burrata

Diavola 20€

San Marzano / gorgonzola tomato sauce, spicy spianata / mozzarella fior di latte

Pescatore 19€

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

Regina 18€

Sauce tomate San Marzano / jambon cuit, mozzarella fior di latte / champignons / basilic

Marinara 17€

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

Tartufata 24€

San Marzano tomato sauce / Fior di Latte mozzarella / truffles / Parma ham / arugula / grated Parmesan

BIANCHE



Bari 24€

Fior di latte mozzarella / truffle / grilled artichoke / arugula / burrata / parmesan

Pistacchio 22€

Mozzarella fior di latte / Mortadella (pork)/ pistachios / burrata / pistachio pesto



Quattro formaggi 19€

Gorgonzola / mozzarella fior di latte / pecorino / Scarmorza, basil

Salmone.... 21€

Fior di latte mozzarella / smoked salmon / ricotta / basil / lime zest

PIZZE SUPPLEMENT

Arugula / eggplant / capers / mushrooms / Taggiasche olives / onions / egg / anchovies / dried tomatoes **2€**

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

Spianata Piccante / Parma ham / artichokes / Calabrese tuna **4€**

Truffle carpaccio / Burrata **6€**



Veggie - allergen list on request!

Fresh pasta Al dente like in Italy!

La vera Carbonara 22€

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

La nostra lasagna al ragù, cottura 4h 24€

The famous Angelino lasagna with beef bolognese and parmesan, cooked for 4 hours, unbeatable!

Spaghetti alle vongole e bottarga ... 24€

The real pasta with clams and bottarga like in Naples!

Spaghetti ai porcini...21€ 🌿

Pasta with porcini mushrooms, garlic and thyme

Rigatoni alla norma ... 18€ 🌿

Sicilian recipe with eggplant, tomato sauce and Parmesan

Malloreddus all'arrabiata..... 18€ 🌿🌶️

Recipe with spicy tomato sauce and parmesan

Pasta alle polpette...22€

Grandma's beef meatball pasta in sauce with pecorino

Mezzaluna tartufo e burrata...25€ 🌿

Truffle ravioli with creamy burrata and parmesan

SECONDI PIATTI

Meat or fish dish from Italian gastronomy!

CONTORNI 6€
Accompagniments

Baked Apple with Rosemary

Pan-Fried Seasonal Vegetables

Pasta with Tomato Sauce and Parmesan

Romaine lettuce 4€

Branzino alla sarda.... 24€

Sardinian-style sea bass fillet, grilled vegetables

La nostra Milanese di Vitello 29€

Beautiful breaded veal escalope, baked potatoes

Parmigiana XL casa Angelino.....19€ 🌿

Eggplant gratin with tomato sauce and parmesan

Tagliata di Manzo 34€

Grilled and sliced Italian-style rib-eye steak, baked potatoes, gorgonzola salsa

LUNCH MENU €25

• Lunchtime only, Tuesday to Friday

DRINKS OF YOUR CHOICE

Bière peroni 25cl /
Glass of wine
Coca / Coca zéro
1/2 still or sparkling water

DISHES OF YOUR CHOICE

Pizza 4 fromages /
Margherita / Regina
Arrabiata / pasta bolognaise /
pasta alla norma

DESSERT : 1 coffee and 2 mini desserts from the chef

MENU BAMBINI 15€

Up to 10 years

1 water syrup

Pasta Bolognese/
Butter pasta/ Baby Margherita pizza
Baby Margherita ham

1 scoop of ice cream



Veggie - allergen list on request!

DOLCI

-For the most greedy

Tiramisù classico 10€

Cheer me up!!!

The real, original coffee (non-alcoholic)

Fondente al cioccolato 11€

Chocolate fondant, Italian whipped cream

Pizzetta nocciolata..... 9€

The tastiest with its spread

Caffè Goloso (gourmand) 12€

Chef's dessert selection

Crema bruciata ...9€

the famous pistachio crème brûlée

Bello chou all'italiana.... 10€

XL chou topped with vanilla ice cream, chocolate coulis, toasted almonds and whipped cream

FROZEN SWEETS

Gelati artigianali...

Vanilla / Lemon / Strawberry

1 scoop: €4.50 - 2 scoops: €9

Whipped cream supplement: €3

Affogato.... 9€

Italian “drowned coffee” with vanilla ice cream and hot espresso and hazelnuts

DIGESTIVI 12€

Get 27, Get 31, Amaretto Disaronno, Grappa Dileta, Limoncello, Myrthe, Cognac, Armagnac

LES BULLES

Coupe de Prosecco 12cl 9€

Bouteille de Prosecco Folaroni 75cl 45€

Bouteille de champagne brut EPC 75cl 95€

COCKTAILS

ANGELINO CREATIONS

14€

- Monica:** Amaretto, Cointreau, crème de cassis, cranberry, lemon
- Sophia:** Rum, pineapple juice, vanilla liqueur, passion fruit puree
- Caterina:** Tequila, strawberry puree, lime, pineapple juice
- Claudia:** Vodka, rosemary, strawberry puree, lime, Prosecco

YOUR ANGELINO STYLE SPRITZ

12€

- Aperol Spritz:** Aperol, sparkling water, Prosecco
- Campari Spritz:** Campari, sparkling water, Prosecco
- Hugo Spritz:** Elderflower liqueur, sparkling water, mint, Prosecco
- Napoli Spritz:** Limoncello, tonic, basil, Prosecco

YOUR CLASSICS WITH THE ANGELINO TOUCH

13€

- Mojito:** Rum, sugar, mint, lime, sparkling water, angostura bitters (original, passion fruit or strawberry)
- Evening:** White alcohol, sugar syrup, egg white, lemon juice
- The mule:** With gin or vodka, come vuoi (as you wish)
- Porn Star Martini:** Vodka, Passoa, lime, passion fruit juice, vanilla liqueur, champagne shot
- Espresso Martini:** Vodka, coffee liqueur, espresso, cane sugar
- Negroni:** Gin, Campari, red vermouth, orange zest

OUR MOCKTAILS (alcohol-free)

9€

- Virgin mojito:** Mint, lime, brown sugar, sparkling water (original or passion)
- Rosmarino:** Pineapple juice, passion fruit puree, grenadine syrup, lemon juice, rosemary
- Basilico:** Lime, basil, tonic, strawberry puree

APÉRITIFS

Martini rouge ou blanc, Pastis, Campari		8€
Kir : cassis, pêche, mûre		9€
Kir prosecco: cassis, pêche, mûre		12€
La birra : pression Peroni	25cl	5,5€
	50cl	10€
Dolomiti non filtrata	33cl	5,5€
Forst sans alcool	33cl	6€

VINI

ROSSI - Rouges

	12cl	37,5cl	75cl
Rapitala Reale Nero d'Avola Sicile <i>Scents of ripe fruit, with a harmonious, intense and typical taste</i>	8€	17€	34€
Castello Monaci Piluna Primitivo Pouilles <i>Vigorous and evocative, ample. The taste is sweet and concentrated.</i>			38€
Zaccagnini Tralcetto Montepulciano Abbruzzes <i>Intense with a full and robust body well balanced & tannic qualities</i>	9€	18€	36€
Caor Cannonau di Sardegna Quartomoro Sardaigne <i>Ideal red wine with medium structure, very fragrant</i>			42€
Barolo Ca Bianca Piemont <i>Fruity with intense aromas, blackberry base, with a long and persistent finish</i>			79€
Salcheto Chianti Biskero Toscane <i>Juicy, fruity, open and joyful wine</i>			39€
Bolgheri DOC, Tenuta Toscane <i>Good freshness, a supple mouth and soft tannins</i>			54€
Ulysse Etna, Sicile Sicile <i>Its aroma is intense and persistent. Vinsec, supple and well-balanced.</i>			42€

BIANCHI- Blancs

	12cl	37,5cl	75cl
Il gambero soave classico Vénétie <i>Intense nose, delicate floral taste</i>	8€		32€
Vermentino un anno dopo Quartomoro Sardaigne <i>Wine with a fresh and mineral aromatic profile, aged for more than a year</i>			39€
Rapitala Piano Maltese Sicile <i>Fresh, light, mineral, strong in personality</i>	8€	17€	34€
Pecorino Terre Di chieti Abbruzzes <i>Straw yellow, mineral, intense</i>	9€		38€

ROSATI - Rosés

	12cl	37,5cl	75cl
Rosammuri rosato Rapitala Sicile <i>tDry wine with fruity notes. Beautiful)</i>			
Pinot Grigio Sicile <i>Coppery pink color, soft and delicate, mellow, fresh and pleasantly fruity</i>	8€		34€
Chiaretto di Bardolino DOCG Vénétie <i>Lively and fresh, with a pleasant acidity, fruity aromas</i>	7€		32€
			36€

DEL MESE - suggestion of the month	12cl	37,5cl	75cl
Ask the squadra for the wines of the month	6€		29€

