

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 Raffaella 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

Per 2 25€ *Per 4* 48€

La Tadasuni 74€

Planche de 1 mètre (6/8 personnes)

Fried calamari, 24-month Parma ham, spianata, mortadella, pecorino Sardo (cheese), beef meatballs, bruschetta with mushrooms

ANTIPASTI

-Entrées to share or just for you!

Calamari fritti alla romana.... 16€

Like in Rome, with its homemade tartar sauce

Bruschetta porcini e stracciatella.... 15€ 

Slice of country bread, porcini mushrooms and stracciatella

Polpette della Nonna.... 15€

Grandma's beef meatballs in sauce

Burrata di bufala e pomodori.... 15€ 

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

Salumi e pecorino Sardo.... 16€

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



Veggie - allergen list on request!



PRIMI PIATTI

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!

Linguine alle vongole e bottarga ... 24€

The real pasta with clams and bottarga like in Naples!

Linguine 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€

Pasta with Grandma's Beef Meatballs in Pecorino Sauce

NOSTRI SECONDI

Meat or fish dish from Italian gastronomy!

La nostra Milanese di Vitello 29€

Beautiful breaded veal escalope, baked potatoes

LUNCH MENU €25

Lunchtime only, Tuesday to Friday

DRINKS OF YOUR CHOICE

Bière peroni 25cl /

Verre de vin

Coca Cola / Coca Cola zéro

1/2 eau gazeuse / plate

PLATS AU CHOIX

Pizza 4 fromages /
Margherita / Regina

Pasta all arrabiata / pasta
Norma / suggestion du jour

DESSERT : 1 coffee and 2 mini desserts from the chef



Veggie - allergen list on request!

PIZZE

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

Margherita 14€

San Marzano tomato sauce / Fior di latte mozzarella / basil

Vegetariana 19€

San Marzano tomato sauce / Fior di latte mozzarella / eggplant / zucchini / peppers / artichokes / basil

Calzone 20€

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

Quattro formaggi 19€

Gorgonzola / mozzarella fior di latte / capra (goat) / scamorza / basil

Angelino 22€

San Marzano tomato sauce / sun-dried tomatoes / fior di latte mozzarella / Parma ham 20-month-old "Cavazzuti" / burrata

Tartufata 24€

Mozzarella Fior di latte / mushrooms / truffle cream / arugula / burrata / parmesan shavings / truffle shavings

La Siciliana.....17€

San Marzano tomato sauce / Delfino anchovies / capers / taggiasche 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 / che onions / fior di latte mozzarella / oregano

Diavola 20€

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

Pistacchio 22€

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

Giuseppe.... 19€

Basil pesto / pine nuts / mushrooms / sun-dried tomatoes / stracciatella / basil

PIZZA SUPPLEMENTS

Arugula / Eggplant / Capers / Mushrooms / Taggiasche Olives / Peppers / Red Onions / Egg / Anchovies / Sun-dried Tomatoes

2€

ham / parmesan / scamorza / gorgonzola / mortadella / mozzarella

3€

Spianata piccante / Parma ham / artichokes / Calabrian tuna / stracciatella

4€

Truffle carpaccio / burrata

6€



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€

All chocolate, Italian whipped cream

Pizzetta nocciolata..... 9€

The tastiest with its spread

Bello chou all'italiana.... 10€

Chou filled with vanilla ice cream,
chocolate coulis, almonds and whipped
cream

Caffè Goloso (gourmand) 12€

Chef's dessert selection

FROZEN SWEETS

Gelati artigianali...

Vanilla / Strawberry / Lemon

1 scoop: €4.50 - 2 scoops: €9

Whipped cream supplement: €3

Affogato.... 9€

Italian "drowned coffee" with vanilla ice cream
and hot espresso

DIGESTIVI 12€

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

THE BUBBLES

Coupe de Prosecco 12cl 9€

Bouteille de Prosecco 75cl 34€

Bouteille de champagne brut EPC 75cl 95€



Veggie - allergen list on request!

COCKTAILS 12 €

Aperol Spritz: Aperol, sparkling water, Prosecco
Hugo Spritz: Elderflower liqueur, sparkling water, mint, Prosecco
Campari Spritz: Campari, sparkling water, Prosecco
Napoli Spritz: Limoncello, sparkling water, basil, Prosecco
Mojito: Rum, sugar, sparkling water, lime, mint
Negroni: Gin, Campari, red vermouth, orange zest
Americano: Campari, red vermouth, sparkling water
The Mule: Gin or vodka, lime, ginger beer
Don't hesitate to ask for our current suggestions!

SOFTS 6 €

Coca, Coca zéro, French Tonic, Red Bull
Limonata Polara Siciliana (Originale ou Citron)
Maison Di Frutta
Jus de pêche, jus de tomate, jus de pomme,
jus d'orange

BULLES

Champagne EPC...95€
Glass of prosecco (12cl)9€
Bottle of prosecco of the month (75cl) €34

APERITIVI

Martini rouge, blanc.... 8€
Pastis Casanis.... 8€
Campari.... 8€
Kir : cassis, pêche, mûre 9€
Kir prosecco : cassis, pêche, mûre 11€

ACQUA

50cl 1Litre
Santa Lucia 5€ 7€
Plate ou gazeuse

LA BIRRA

25cl 33cl 50cl
Pression Peroni 5,5€ 10€
Dolomiti non filtrata 5,5€
Forst sans alcool 6€

DIGESTIVI 11€

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

ALCOLICI

Rhum Pampero Especial
Rhum Diplomatico
Gin Gordon's
Gin Mare
Whisky Ballantine's
Whisky Jack Daniel's
Tequila San José Silver
Vodka absolut

Verre	Bouteille
13€	130€
14€	140€
13€	130€
15€	150€
13€	130€
13€	130€
13€	130€
13€	130€

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VINI



ROSSI - Rouge

Rapitala Reale Nero d'Avola Sicile

Aromas of ripe fruit, with a harmonious, intense and distinctive taste

12cl

9€

37,5cl

18€

75cl

36€

Castello Monaci Piluna Primitivo Pouilles

Vigorous and evocative, ample.

The taste is sweet and concentrated.

38€

Zaccagnini Tralcetto Montepulciano Abbruzzes

Intense with a full and robust body, well balanced with tannic qualities

9€

18€

36€

Caor Cannonau di Sardegna Quartomoro Sardaigue

Ideal red wine with medium structure, very fragrant

42€

Barolo Ca Bianca Piemont

Fruity with intense aromas. The palate has a blackberry base and a long, lingering finish.

79€

Salcheto Chianti Biskero Toscane

Juicy, fruity, open and joyful wine

39€

Ulysse Etna, Sicile Sicile

Its aroma is intense and persistent.

Dry, supple, and well-balanced wine

42€

BLANCHI - Blanc

12cl

8€

37,5cl

32€

75cl

32€

Il gambero soave classico Vénétie

Aromas of ripe fruit, with a harmonious, intense and distinctive taste

Vermentino un anno dopo Quartomoro Sardaigue

Wine with a fresh and mineral aromatic profile, aged for more than a year

39€

9€

18€

36€

Rapitala Piano Maltese Sicile

Fresh, light, mineral, strong in personality

ROSATI - Rosé

12cl

8€

37,5cl

16€

75cl

34€

Rosammuri rosato Rapitala Sicile

Dry wine with fruity notes. Beautiful balance.

Chiaretto di Bardolino DOCG Vénétie

Lively and fresh, with a pleasant acidity, fruity aromas

9€

36€

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