

IL RISTORANTE

35 RUE CARNOT
LEVALLOIS-PERRET

LA TRATTORIA

17 RUE PERGOLÈSE
PARIS 16

CREAZIONE

37 RUE CARNOT
LEVALLOIS-PERRET



LA NOSTRA STORIA

The story begins 1404 km from Paris, in a tiny Sardinian village: Tadasuni.

It was here that Raffaella and Angelino began their story in 1949, a story filled with sharing, family, friendship, hard work, respect, tears, joy, and everything in between.

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, and it's also a little bit yours through our warm welcome and our Gusto & Tradizione menu, featuring 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.

Welcome and enjoy your meal!



CONDIVIDIAMO *-Signature platters to share*

La Cagliari

Per 2 22€ *Per 4* 41€

La Scandolosa

125€

Board 1.80m long (approx. 12 people)

La Tadasuni

68€

1-meter board (6/8 people)

Tomato pesto and stracciatella bruschetta, fried squid, 24 month Parma ham, spianata, mortadella, pecorino Sardo (cheese), grilled vegetables

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

Bruschetta pesto, stracciatella e pomodori...9€

Slice of country bread, basil pesto, tomatoes, stracciatella

Calamari fritti alla romana.... 16€

like in Rome, with its homemade tartar sauce

Carpaccio di manzo.... 11€

beef carpaccio, arugula, parmesan, olive oil, lemon and Carasau bread

Antipasti alla griglia 13€

Artichokes, peppers, tomatoes, courgettes, olives and basil

Salumi e pecorino.Sardo.... 14€

Cold meats/cheese:
Cavazzuti Parma ham 24 months
mortadella, spianata, Sardinian pecorino (cheese)



PRIMI PIATTI

Fresh pasta, al dente, just like in Italy!

La vera Carbonara 22€

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

La nostra lasagna al ragù, cottura 4h 24€

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

Tagliatelle alle vongole e bottarga ... 24€

Real pasta with clams, garlic, parsley, white wine and bottarga, just like in Naples!

Cannelloni ricotta e spinaci...22€

Sicilian recipe: ricotta, spinach and tomato sauce

Ravioli 4 formaggi... 22€

Our homemade ravioli with four cheeses: pecorino, parmesan, ricotta, gorgonzola and cream

Casarecce al pesto di pistacchio.... 19€

Pasta with pistachio pesto, stracciatella and pine nuts

Pasta di zia Peppina...19€

Fusilone tomato sauce, peppers, onions, Taggiasca olives, pine nuts and ricotta

Pasta al tartufo25€

Tagliatelle cream and truffle carpaccio, parmesan

CONTORNI

Accompagnements

Baked apple with rosemary 6€

Sautéed seasonal vegetables 6€

Pasta with tomato sauce and Parmesan cheese 6€

Romaine lettuce 4€

Branzino alla sarda.... 24€

Sea bass cooked Sardinian-style, grilled vegetables

La nostra Milanese di Vitello 29€

Beautiful breaded veal escalope, baked potatoes

Tagliata di Manzo 34€

Grilled and sliced ribeye steak, Italian style, baked potatoes, gorgonzola sauce

SECONDI PIATTI

Meat or fish dish from Italian cuisine!

LUNCH MENU €25

• Lunchtime only, Tuesday to Friday

DRINKS OF YOUR CHOICE

peroni beer 25cl /
glass of wine

Coca / Coca zéro

1/2 water sparkling / still

DISHERS OF YOUR CHOICE

Pizza 4 fromage /
Margherita / Regina

Pasta pistacchio pesto/ pasta

Zia Peppina/
Pasta with eggplants

DESSERT : 1 coffee et 2 mini desserts of the chef

MENU BAMBINI 15€

Jusqu'à 10 ans

1 syrup with water

Pasta Bolognese /
Pasta with butter / Baby Margherita
pizza / Baby Margherita with ham

1 scoop of ice cream



Veggie - la liste des allergènes sur demande !

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€

Tomato sauce, basil, egg, mozzarella, cooked ham, mushrooms

Parigi by Olivier 20€

SSan 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€

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

Marinara 17€

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

Tartufata 24€

San Marzano tomatoes / Fior di latte mozzarella / Truffles / Parma ham / Arugula / Grated Parmesan cheese

BIANCHE



Bari 24€

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

Pistacchio 22€

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



Quattro formaggi 19€

Gorgonzola, mozzarella, goat cheese, scamorza, basil

Salmone.... 21€

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

EXTRA PIZZA

Arugula / eggplant / capers / mushrooms / **2€**
Taggiasca olives / onions / egg / anchovies / sundried tomatoes

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

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

Truffle carpaccio / Burrata **6€**



Veggie - la liste des allergènes sur demande !

DOLCI

-For those with a sweet tooth

Tiramisù classico 10€

Cheer me up!!!

The real deal, the original coffee (alcohol-free)

Fondente al cioccolato...10€

Chocolate fondant, salted caramel, Italian whipped cream

Pizzetta nocciolata..... 9€

The tastiest one with its spreadable filling

Caffè Goloso (gourmand) 12€

Chef's Dessert Selection

Panna Cotta...9€

The famous vanilla panna cotta with mango coulis

Cremoso al limone....9€

Our generous lemon mousse, meringue and redcurrant

FROZEN TREATS

Gelati artigianali...

Vanilla / Lemon / Strawberries

1 scoop: €4.50 - 2 scoops: €9.00

Supplement for whipped cream: €3.00

Affogato.... 9€

The Italian "drowned coffee" with vanilla ice cream and a piping hot espresso with hazelnuts

DIGESTIVI 12€

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

LES BULLES

Coupe de Prosecco 12cl 9€

Bouteille de Prosecco Folaroni 75cl 45€

Bouteille de champagne brut EPC 75cl 95€



Veggie - la liste des allergènes sur demande !

COCKTAILS

ANGELINO CREATIONS

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

14€

YOUR SPRITZ ANGELINO STYLE

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

12€

YOUR CLASSICS WITH THE ANGELINO TOUCH

Mojito: Rum, sugar, mint, lime, sparkling water, Angostura bitters (original, passion fruit or strawberry)
In the 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, shot of champagne
Espresso Martini: Vodka, coffee liqueur, espresso, cane sugar
Negroni: Gin, Campari, red vermouth, orange zest

13€

OUR MOCKTAILS (alcohol-free)

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

9€

APÉRITIFS

Martini rouge ou blanc, Pastis, Campari
Kir : cassis, pêche, mûre
Kir prosecco: cassis, pêche, mûre
La birra : pression Peroni
Ichnusa
Moretti sans alcool

		8€
		9€
		12€
25cl	5,5€	50cl 10€
	33cl	5,5€
	33cl	6€

WIFI : INFINITY

VINI

ROSSI - Rouges

	12cl	37,5cl	75cl
Rapitala Reale Nero d'Avola Sicile <i>Aromas of ripe fruit, with a harmonious, intense and typical taste</i>	8€	17€	34€
Castello Monaci Piluna Primitivo Pouilles <i>Vigorous and evocative, full-bodied. The taste is sweet and concentrated.</i>			38€
Zaccagnini Tralcetto Montepulciano Abbruzzes <i>Intense with a full, robust, well-balanced body and tannic qualities</i>	9€	18€	36€
Caor Cannonau di Sardegna Quartomoro Sardaigne <i>An ideal red wine of medium structure, very aromatic</i>			42€
Barolo Ca Bianca Piemonte <i>Fruity with intense aromas, a blackberry base, and a long, lingering 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 mouthfeel and soft tannins</i>			54€
Ulysse Etna, Sicile Sicile <i>Its aroma is intense and persistent. A dry, supple, and well-balanced wine.</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>A wine with a fresh and mineral aromatic profile, aged for over 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>Dry wine with fruity notes. Nicely balanced</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 and fruity aromas.</i>	7€		32€
			36€