

IL RISTORANTE

35 RUE CARNOT
LEVALLOIS-PERRET

LA TRATTORIA

17 RUE PERGOLÈSE
PARIS 16

CREAZIONE

37 RUE CARNOT
LEVALLOIS-PERRET

Angelino

GUSTO & TRADIZIONE

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!
Benvenuti e buon appetito!



CONDIVIDIAMO *-Signature platters to share*

La Cagliari

Per 2 25€ Per 4 48€

La Tadasuni 74€

1-meter board (6/8 people)

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

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

Calamari fritti alla romana.... 16€

Just like in Rome, with its homemade tartar sauce Artichokes, peppers, tomatoes, courgettes, olives and basil

Bruschetta pesto, straciatella e pomodori...9€ 

Slice of country bread, basil pesto, straciatella, tomatoes

Verdure alla griglia...13€ 

Salumi e pecorino Sardo.... 14€

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

 Veggie - la liste des allergènes sur demande !



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).

La nostra lasagna al ragù, cottura 4h 24€

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

Linguine alle vongole e bottarga ... 24€

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

Cacio e pepe....22€

the Roman star of pasta with pecorino Romano, pepper and that's it

Ravioli di manzo....22€

our homemade ravioli with braised beef, San Marzano tomato sauce, parmesan

Gnocchetti al pesto di pistacchio...19€

Pasta with pistachio pesto, stracciatella and pine nuts

Pasta al tartufo....25€

Creamy linguine and truffle carpaccio, parmesan

La nostra Milanese di Vitello 29€

Beautiful breaded veal escalope, baked potatoes or green salad

LUNCH MENU €25

• Lunchtime only, Tuesday to Friday

DRINKS OF YOUR CHOICE

Peroni beer 25cl / Glass of wine

Coca / Coca zéro

1/2 sparkling/still water

DISHES OF YOUR CHOICE

4 cheese pizza / Margherita / Regina

Pasta with pistachio pesto / Pasta cacio e pepe / Today's special

DESSERT : 1 coffee and 2 mini desserts from the chef



Veggie - la liste des allergènes sur demande !

PIZZE

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

Margherita 14€

San Marzano tomato sauce / Fior di latte mozzarella / basil

Vegetariana 18€

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 / cooked 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 aged "Cavazzuti" / burrata

Tartufata 24€

Fior di latte mozzarella / mushrooms / truffle cream / rocket / 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 20€

San Marzano tomato sauce / Calabrian tuna / cherry tomatoes / red 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 EXTRAS

Arugula / eggplant / capers / mushrooms / Taggiasca olives / bell peppers / red onion / egg / anchovies / sundried tomatoes **2€**

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

Spianata piccante / Parma ham / artichokes / Calabrian tuna / stracciatella **4€**

Truffle carpaccio / burrata **6€**



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 cake with salted caramel and Italian whipped cream

Pizzetta nocciolata..... 9€

The tastiest one with its spreadable filling

Panna Cotta Angelino.... 9€

The famous vanilla panna cotta with mango coulis

Cremoso al limone....9€

Our generous lemon mousse, meringue, and redcurrant

Caffè Goloso (gourmand) 11€

Chef's Dessert Selection

FROZEN TREATS

Gelati artigianali...

Vanilla / Strawberry / Lemon

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

DIGESTIVI 12€

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

LES BULLES

Coupe de Prosecco 12cl 9€

Bouteille de Prosecco 75cl 34€

Bouteille de champagne brut EPC 75cl 95€



Veggie - la liste des allergènes sur demande !

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, sweet vermouth, orange zest

Americano: Campari, sweet 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€

Coupe de prosecco (12cl)9€

Bouteille de prosecco du mois (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€

Ichnusa 5,5€

Moretti 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

	12cl	37,5cl	75cl
Rapitala Reale Nero d'Avola Sicile Aromas of ripe fruit, with a harmonious, intense, and typical taste.	9€	18€	36€
Castello Monaci Piluna Primitivo Pouilles Vigorous and evocative, full-bodied. The taste is sweet and concentrated.			38€
Zaccagnini Tralcetto Montepulciano Abbruzzes Intense with a full, robust, and well-balanced body with excellent tannic qualities	9€	18€	36€
Caor Cannonau di Sardegna Quartomoro Sardaigine An ideal red wine of medium structure, very aromatic			42€
Barolo Ca Bianca Piemont Fruity with intense aromas. The palate is dominated by blackberry and has 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. A dry, supple, and well-balanced wine.			42€

BLANCHI - Blanc

	12cl	37,5cl	75cl
Il gambero soave classico Vénétié Aromas of ripe fruit, with a harmonious, intense, and typical taste.	8€		32€
Vermentino un anno dopo Quartomoro Sardaigine A wine with a fresh and mineral aromatic profile, aged for over a year.			39€
Rapitala Piano Maltese Sicile Fresh, light, mineral, strong in personality	9€	18€	36€

ROSATI - Rosé

	12cl	37,5cl	75cl
Rosammuri rosato Rapitala Sicile Dry wine with fruity notes. Nicely balanced	8€	16€	34€
Chiaretto di Bardolino DOCG Vénétié Lively and fresh, with a pleasant acidity and fruity aromas.	9€		36€

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