

# ANGIÒ

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|---|-----|
| Marinated amberjack, orange, caper leaves, fennel and gomasio * 4-11                      | 2 2 |
| Red prawns, panelle and lemon * 2-3-6-10-12   | 2 8 |
| Horse, bergamot, wild fennel and fish tartare of the day * 4                              | 2 2 |
| Mullet ceviche, grilled mussels, leche de tigre and vanilla * 4 -7-14                     | 2 2 |
| Marinated mantis shrimps, carob and artichokes * 2-8                                      | 2 2 |
| Raw cuttlefish and grilled marrow * 14  | 2 0 |
| Charcuterie * 2-4-8-14  | 2 5 |
| Sea offal * 1-3-4-7-9-12  | 1 5 |
| Mantecato of salted cod, persimmons and pumpkin seeds * 4-7-8                             | 1 8 |
| Genovese of albacore / bread * 1-4-9-12   | 1 8 |
| “Trippa di mare alla romana” * 4-7-9  | 1 8 |
| Fresh tagliatelle with mixed fish eggs * 1-4-7  | 2 2 |
| Gnocchi, raw shrimp, black cabbage and almond * 2-4-7-8                                   | 2 2 |
| Ravioli filled with pumpkin, smoked eel and chicken broth * 1-3-4-9                       | 2 2 |
| Skate fish soup with pasta * 1-4-9-14   | 2 0 |
| Wellington of the day and beurre blanc * 1-3-4-7-12 (40 minutes) Recommended for 2 people | 4 0 |
| Fish pie of the day * 1-3-4-7-12 (20 minutes)   | 2 0 |
| Aged grilled fish of the day with demiglace * 4-7-9                                       | 3 5 |

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## DESSERTS

|                                    |    |
|------------------------------------|----|
| Sorbet                             | 6  |
| Tarte tatin * 1-3-7                | 10 |
| Lemon tarte * 1-3-7                | 10 |
| Brioche with zabaione * 1-3-7-8-12 | 10 |

Water 0 – Cover charge 3

Added bread basket 2.50

Products marked with an asterisk may have undergone a temperature reduction treatment to -18°C pursuant to reg. ce 853/04

(\*) For information on allergens, consult the appropriate list available at the cash desk