



GLI ANTIPASTI

BRUSCHETTA **V** 15

Italian Altamura bread, grape tomatoes, EVO, garlic, basil

BURRATA E CAPONATA **GFA V** 27

Hot caponata with fresh burrata pugliese, tomatoes, eggplant, olives, onion, Lampedusa capers

CROSTINI TOSCANI 26

Veal and chicken liver, onion, butter, sage. Served with Italian Altamura bread

PEPATA DI COZZE **GFA S** 28

Mussels, San Marzano tomatoes, white wine, garlic, chili pepper, parsley
Served with garlic crostini

ZUPPA DI FUNGHI PORCINI, CECI E CASTAGNE **GF V** 20

Porcini mushrooms, chickpeas, boiled chestnuts, carrots, celery, onion, EVO

CAPRESE **GF V** 24

Italian buffalo mozzarella, tomatoes, EVO, basil, oregano

BURRATA E SPECK **GF** 27

Burrata, smoked prosciutto from Alto Adige

PROSCIUTTO E BUFALA **GF** 30

Prosciutto di Parma aged 24 months, Italian buffalo mozzarella

PALLOTTE CACIO E OVE **V** 22

Homemade Taleggio cheese sauce, eggs, pecorino romano
Served with Italian Altamura bread

RIBOLLITA TOSCANA **GF V** 18

Tuscan kale, tomatoes, cannellini beans, Italian bread, carrots, celery, onions, potatoes, EVO, chili pepper, garlic, rosemary

LE PASTE

Le Romane

CACIO E PEPE **GFA V** 26

Homemade egg tonnarelli, black pepper, pecorino romano

AMATRICIANA **GFA** 27

Homemade spaghetti, guanciale, San Marzano tomatoes, pecorino romano

CARBONARA **GFA** 27

Homemade spaghetti/mezzi rigatoni, guanciale, eggs, pecorino romano

GRICIA **GFA** 27

Homemade egg tonnarelli, guanciale, pecorino romano

ZOZZONA **GFA** 28

Homemade mezzi rigatoni, guanciale, mild Italian sausage, San Marzano tomatoes, eggs, pecorino romano

Le Specialità di Angela

RAVIOLACCI AI FUNGHI PORCINI E TARTUFO **V** 32

Homemade ravioli stuffed with Calabrian porcini and truffle mushrooms stir-fried with Norcia truffle sauce

FETTUCINE DI MAMMA ANGELA **GFA S** 32

Homemade fettuccine, spicy Italian sausage, Calabrian porcini mushrooms, cream, San Marzano tomatoes

TAGLIOLINI VONGOLE E FIORI DI ZUCCA **GFA S** 34

Homemade tagliolini, zucchini, zucchini flowers, clams, white wine, EVO, garlic, chili pepper, pecorino romano, parsley

FETTUCINE AI FUNGHI PORCINI **GFA V S** 36

Homemade fettuccine, Calabrian porcini mushrooms, white wine, EVO, garlic, chili pepper

PAPPARDELLE AL CINGHIALE **GFA** 38

Homemade pappardelle, boar, San Marzano tomatoes, carrots, celery, onion, red wine, EVO, Italian spices

LINGUINE PANNA E SALMONE **GFA** 30

Homemade linguine, Canadian smoked salmon, cream, onion

Le Classiche

TORTELLINI IN BRODO 28

Homemade veal tortellini in beef broth, carrots, celery, onion, potato, Parmigiano Reggiano

CAPPELLETTI ALLA BOSCAIOLA **V** 30

Homemade mini-cheese tortellini, mushrooms, peas, cream, Parmigiano Reggiano

GNOCCHI AL POMODORO E BASILICO **GFA V** 24

Homemade gnocchi, San Marzano tomatoes, basil, Parmigiano Reggiano

GNOCCHI AL GORGONZOLA **GFA V** 28

Homemade gnocchi, gorgonzola, Parmigiano Reggiano

GNOCCHI IN SALSINA ROSA **GFA V** 26

Homemade gnocchi, San Marzano tomatoes, Parmigiano Reggiano

RAVIOLI RICOTTA E SPINACI **V** 32

Homemade ravioli stuffed with Italian ricotta and spinach, San Marzano tomatoes, basil, Parmigiano Reggiano

FETTUCINE AL RAGÙ ALLA BOLOGNESE **GFA** 28

Homemade fettuccine, beef, San Marzano tomatoes, carrots, celery, onion, white wine, EVO

I SECONDI

PESCE DEL GIORNO - when available **GF** 44

Catch of the day, white wine, EVO, garlic, lemon

FILETTO DI MANZO AL PEPE VERDE **GF** 40

240g AAA Alberta beef tenderloin, cream, green peppercorn, Worcestershire sauce

TAGLIATA DI MANZO **GF** 40

300g top sirloin, arugula, white balsamic vinegar, Parmigiano Reggiano

TAGLIATA DI MANZO AI FUNGHI PORCINI **GF** 42

300g top sirloin, porcini mushrooms, arugula

SCALOPPINE DI VITELLO AL VINO BIANCO **GFA** 36

Veal escalopes, white wine, butter, flour, lemon

ABBACCHIO ALLA ROMANA CON CARCIOFI **GFA** 38

Local lamb stew, white wine, Italian artichokes, EVO, garlic, rosemary

BOLLITO MISTO ALLA PIEMONTESE **GF** 26

Beef, veal, cotechino, Modena mustard, green EVO sauce

I CONTORNI

INSALATA DELLO CHEF **GF V** 16

Lettuce, peppers, avocado, corn, onion, feta, cucumbers, grape tomatoes, EVO, white balsamic vinegar

INSALATA MISTA **GF V** 16

Lettuce, carrots, celery, onions, grape tomatoes, EVO, white balsamic vinegar

PERE RUGHETTA PARMIGIANO E NOCI **GF V** 16

Arugula, walnuts, pears, EVO, balsamic vinegar, Parmigiano Reggiano

RAPINI LOCALI BIO **GF V** 16

Organic local rapini, EVO - steamed or pan fried

GF gluten free **GFA** gluten free available **V** vegetarian **S** spicy

