



OSTERIA ANGELINI



Lunchtime Offer
Valid Monday to Friday until 3:00 PM
Attention card payment from 20 € !!

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|--|----------------|
| -Every pizza^M
Except Pizza Tartufo | € 9.00 |
| -Any pasta dish (from the standard menu)
Except truffle specialties, Linguine Scampi & Linguine Calamarretti | € 9.00 |
| -Any salad (from the standard menu) | € 9.00 |
| -Any meat dish (from the standard menu)
Except rump steak and beef fillet | € 16.00 |
| -Any fish dish (from the standard menu)
Except Scampi alla Griglia & Angelini | € 16.00 |

**No change possible !
Vouchers Excluded !
*Valid Not for takeaway !**



Unsere Aperitifs



FERRARI ROSÉ TRENTO DOC

9,90 €

Flavor: Currant, hawthorn, wild strawberries

Nose: Elegant, dry, long finish, pleasant acidity

Type: Spumante

Grape variety: Chardonnay, Pinot Noir



Campari Spritz

8,50 €

Campari, Prosecco, soda, orange slice.

The Campari Spritz – intensely bitter in taste, yet refreshingly light thanks to the sparkling, aromatic notes of Prosecco.



Sarti Lemon Spritz

9,50 €

Sarti Rosa, bitter lemon, orange slice.

The Mediterranean, fruity spritz with refreshing bitter lemon.



Campari Tonic

9,50 €

Campari, tonic, lemon zest.

A slightly bitter Campari combined with a refreshingly tangy tonic.



Campari Negroni

11,50 €

Campari, gin, vermouth, orange slice.

The world-famous classic with the original recipe full-bodied and bitter.



Sarti Spritz

9,50 €

Sarti Rosa, Prosecco, soda water, lime slice.

The fruity, sweet spritz with the flavor of Sicilian blood orange



Crodino Spritz alkoholfrei

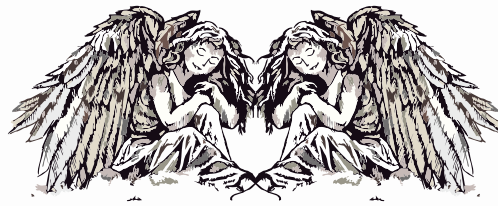
7,50 €

Crodino, soda, orange slice.

The non-alcoholic aperitif with a bittersweet taste experience.



Menu of the month



MENU 1

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Carpaccio di Salmone

Salmon fillet carpaccio on Rocket Salad

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Linguine agli Scampi

Flat pasta with shrimp and garlic in a light tomato sauce

Duetto di Pesce

Sea bream fillet and salmon fillet in lobster cream sauce

Panna Cotta - Cream dessert

€ 59.00

MENU 2

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Duetto di Carpaccio

Carpaccio di Manzo and Vitello Tonnato

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Tagliatelle Tartufo

Ribbon pasta with truffle cream sauce

Filetto Barolo

Beef fillet medallions in red wine sauce

Tiramisu

€ 59.00



FOR THE WINE LOVER



Weiss

Lugana aus Gardasee ¹²

Glas 0,2l 8,50 €



Don „Angelini“ Fiano (Valone) ¹²

Glas 0,2l 8,50 €

Gavi aus Piemonte ¹²

Glas 0,2l 8,50 €

Rot



Don „Angelini“ Primitivo (Valone) ¹²

Glas 0,2l 8,50 €

Nero D'Avola aus Sizilein ¹²

Glas 0,2l 8,50 €

Rose



Don „Angelini“ Negroamaro Rosato (Valone) ¹²

Glas 0,2l 8,50 €

Aperitivi Aperitifs

Sherry dry or medium

5cl 5.00

Martini ¹² White, red or Dry

5cl 5.00

Cynar ¹ Soda

4cl 6.50

Campari ¹ soda or orange

4cl 8.50

Prosecco ¹² di Valdobbiadene
Italian sparkling wine, dry

0,10l 7.50

Prosecco Rose ¹² di Valdobbiadene
Italian sparkling wine rose, dry

0,10l 8.00

Hugo ¹²

Prosecco with elderberry syrup and mint

0,20l 8.50

Aperol Spritz ¹ ⁸ ¹²

Aperol with Prosecco and mineral water

0,20l 8.50

Sanbitter ¹

Non-alcoholic aperitif

0,10l 5.00

Additives: ¹ with color ⁸ Blackened ¹² contains sulfites



Antipasti Appetizers

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Mozzarella di Bufala su Rucola <i>c</i>	11.50
<i>Buffalo mozzarella with fresh tomatoes on rocket salad</i>	
Vitello Tonnato <i>D</i>	12.00
<i>Thin slices of veal on tuna and caper cream</i>	
Carpaccio di Manzo <i>G</i>	14.00
<i>Wafer-thin slices of raw beef fillet with fresh mushrooms rocket salad and Grana Padano cheese</i>	
Duetto di Carpaccio <i>G D</i>	16.50
<i>Beef Carpaccio and Veal with Tuna Sauce</i>	
Goat cheese <i>G</i>	16.50
<i>with roasted Parma ham, walnuts, and honey on arugula</i>	
Antipasto „Angelini“ <i>G D</i>	17.00
<i>Beef Carpaccio, Veal with Tuna Sauce, Mozzarella Bites and Vegetables</i>	
Calamaretti su Rucola <i>D</i>	18.50
<i>Fried baby calamari with garlic on arugula salad</i>	

Zuppe Soups

Crema di Pomodoro <i>G</i>	7.00
<i>tomato cream soup</i>	
Minestrone	7.00
<i>vegetable soup</i>	
Zuppa di Pesce <i>B,D</i>	14.50
<i>Fish soup with shrimp</i>	

Bambini Children

These dishes are reserved for children only.

Spaghetti all Pomodoro <i>A</i>	6.00
<i>with tomato sauce</i>	
Spaghetti Bolognese <i>A</i>	6.50
<i>with meat and tomato sauce</i>	
Pizza Margherita <i>A,G</i>	6.00
<i>with tomato sauce, mozzarella and basil</i>	
Pizza Salami <i>A,G</i>	6.50
<i>with tomato sauce, mozzarella and salami</i> <i>4,5</i>	
Gelato Bambino <i>G,1</i>	5.00
<i>2 scoops of ice cream</i>	

additives: ① with colorant ④ with added preservative(s) ⑤ with antioxidant

Allergens: **B** Contains crustaceans or crustacean products **D** Contains fish and products thereof (except fish gelatin)

G Contains milk or milk products (lactose) **L** Contains sulfur dioxide and sulfites **J** Contains mustard or mustard products



Insalate Salads

All salads with oil & vinegar

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Insalata Mista _J

Mixed salad

8.50

Insalata Tonno _{D,J,G}

Mixed salad with tuna pieces

12.50

Insalata della Fattoria _J

Fried chicken breast strips
and fresh mushrooms on mixed salad

13.50

Rucola Alla Parmigiana _{J,G}

Arugula salad with Grana Padano cheese
and cocktail tomatoes

11.50

Rucola Mare e Monte _{D,J,G}

Arugula salad with shrimp and mushrooms

16.50

Truffle specialties

Tagliatelle Tartufo _{A,G}

Ribbon pasta with truffle cream sauce

22.50

Tagliatelle Al Ascolana _{A,G}

Ribbon pasta with porcini mushrooms in truffle cream sauce

24.50

Tagliatelle Neri „Angelini“ _{A,B,D,G}

Black ribbon pasta with shrimps, salmon in truffle cream sauce

26.50

Gnocchi Al Tartufo _{A,G}

Gnocchi with porcini mushrooms
in truffle cream sauce and arugula

20.50

Filetto Al Tartufo _{A,G}

Beef fillet in truffle cream sauce

37.00

Allergens:

A Contains wheat B Contains crustaceans or crustacean products D Fish and products thereof (except fish gelatin)

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Pasta-Pasta dishes

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Spaghetti Aglio, Olio e Peperoncino A, L with garlic, olive oil and peppers (spicy)	9.50
Spaghetti all Pomodoro A with tomato sauce	9.50
Spaghetti Carbonara A Italian style	11.00
Spaghetti Bolognese A with meat-tomato sauce	11.00
Pennette All'Arrabbiata A with onions, garlic in spicy tomato sauce	11.00
Pennette Puttanesca A olives, capers, garlic, anchovies in tomato sauce	11.00
Pennette Reali A, G Short noodles with beef fillet tips and fresh mushrooms in a cream sauce	16.50
Tagliatelle Salmone E Zucchini A, D, G Ribbon noodles with fresh salmon and zucchini in lobster cream sauce	16.50
Tagliatelle „Angelini“ A, G Ribbon pasta with dried tomatoes, olives, cherry tomatoes, olive oil and rocket	12.50
Tagliatelle Gorgonzola A, G Ribbon pasta with Gorgonzola and walnuts	13.00
Tagliatelle Paesana A Ribbon noodles with sherry tomatoes, pine nuts and olive oil	12.00
Tagliatelle Alle Prugne A, G Ribbon pasta with plums, pine nuts, Arugula in butter-sage sauce and Grana Padano cheese	13.50
Pappardelle del Castello A, G Wide ribbon noodles with pears, raisins, walnuts and pine nuts in butter and sage sauce sprinkled with Grana Padano cheese and rocket	13.50
Pappardelle del Barone A, G Wide ribbon noodles with chicken breast strips and porcini mushrooms in cognac cream sauce	16.50
Linguine al Limone A Flat noodles with chicken breast strips, garlic, basil, pine nuts and mint in lemon sauce	14.50
Linguine agli Scampi A, B Flat noodles with shrimps and garlic in a light tomato sauce	16.50
Linguine Ai Calamaretti A, B, D Flat noodles with baby calamari, shrimp, garlic and chili	16.50
Tortellini Alla Panna A, G dumplings with ham in cream sauce	11.00
Gnocchi Alla Caprese A, G Potato noodles with tomato sauce and mozzarella	13.50
Gnocchi Burro e Salvia A potato noodles in butter-sage sauce	13.50

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Stone oven Pizza

All our pizzas are topped with tomato sauce and mozzarella

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Pizza Margherita A,G and basil	9.00
Pizza Salami A,G and salami 4,5	10.00
Pizza Primavera A,G Salami 4,5 , ham and mushrooms	12.00
Pizza Diavolo A,G Spicy Salami, Paprika and Peperoncini (Spicy)	12.00
Pizza Vegetale A,G and fresh vegetables and Gorgonzola	12.00
Pizza Tonno A,D,G Tuna pieces and onions	12.50
Pizza Sicilia A,D,G artichokes, anchovies, olives and capers	12.00
Pizza Spinaci A,D,G spinach and gorgonzola	13.50
Pizza Caprese A,G With sherry tomatoes, buffalo mozzarella and arugula	13.50
Pizza Pugliese A,G Spicy Salami 4.5 Grana Padano cheese and rocket	13.50
Pizza „Angelini“ A,D,G fresh mushrooms, tuna pieces, salami 4.5 , ham and pepperoni	14.50
Pizza Salmone A,D,G Fresh salmon crème fraîche and spinach	14.50
Pizza Parma A,G Parma ham, rocket and Grana Padano cheese	14.50
Pizza Pollo A,G chicken strips, arugula and cherry tomatoes	15.00
Pizza Bellucci A,D,B,G shrimp, salmon and arugula	15.50
Pizza Al Tartufo A,G with burrata, Parma ham and truffle paste	18.50

additions

Garlic 1.00 € Onions 1.00 € Pepperoni 1.00 € Chili 1.50 € Mozzarella 1.50 €
Salami 1.50 € Ham 1.50 € Arugula 1.50 € Goat cheese 2.00 €
Gorgonzola 2.00 € Spicy salami 2.00 € Parmesan cheese 2.50

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Carne-meat dishes

All meat dishes are served with rosemary potatoes and vegetables

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Scaloppine di Maiale Gorgonzola A,G Pork fillet medallions in Gorgonzola sauce	20.50
Saltimbocca alla Romana A,12 Pork fillet medallions with Parma-style ham and sage in white wine sauce	21.00
Scaloppine di Maiale Tirolese A,12 Pork fillet medallions with dried plums and pine nuts in red wine sauce	21.00
Scaloppine di Maiale ai Porcini A pork fillet medallions with fried porcini mushrooms	22.50
Fegato Di Vitello Buro e Salvia A,G veal liver in butter-sage sauce	21.00
Fegato Di Vitello „Angelini“ A,G,12 veal liver with apple, onion in red wine-honey sauce	22.50
Pollo Ai Funghi A,G Chicken breast fillet with mushrooms in cream sauce	19.00
Bistecca Al Pepe Verde A,G,12 Arg.Rumpsteak with green pepper in cognac cream sauce	27.50
Filetto Al Pepe Verde A,G,12 Arg. Beef fillet with green pepper in cognac cream sauce	35.50
Filetto Rossini A,12 beef fillet medallions in red wine sauce	36.50

Pesce-fish dishes

All fish dishes are served with rosemary potatoes and vegetables

Salmone alle Verdure D Fresh salmon fillet on a bed of vegetables	23.50
Salmone Ai Pommerry D,J,12 salmon fillet in Pommerry mustard champagne sauce	24.50
Orata Cardinale D,B,G Sea bream fillet with shrimps in lobster cream sauce	25.50
Scampi alla Griglia B 5 pieces of grilled king prawns	28.50
Scampi „Angelini“ B 5 king prawns with shrimps in lobster cream sauce	29.50

Allergens:

A contains wheat B contains crustaceans or crustacean products D fish and products thereof (except fish gelatine)
J contains mustard or mustard products G contains milk or milk products (lactose) 12 contains sulphites



Bevande Analcoliche Non-alcoholic drinks

	0,20 l	0,40 l
Pepsi Cola ①,②,⑥ Pepsi Cola Zero ①,②,⑥ Fassbrause ① ⑩ ⑪	3.00	5.00
Schwip Schwap Orange ①,②,⑥ 7Up ⑩,⑪ Schwip Schwap ①,②,⑥	3.00	5.00
Apple spritzer mixed drink ⑩	3.00	5.00
Orange juice	3.50	
Apple juice ⑩	3.00	
Banana nectar ⑤ ⑩ ⑪	3.00	
Cherry nectar	3.00	
Malt beer malt drink ⑩	<u>Fl.0,33 l</u> 4.50	
Taunusquelle Medium German mineral water	<u>Fl.0,25 l</u> 2.50	<u>Fl.0,75 l</u> 6.50
Taunusquelle Naturelle German still water	<u>Fl.0,25 l</u> 2.50	<u>Fl.0,75 l</u> 6.50
San Pellegrino Italian mineral water	<u>Fl.0,25 l</u> 2.50	<u>Fl.0,75 l</u> 6.50
Aqua Panna Still Italian mineral water	<u>Fl.0,25 l</u> 2.50	<u>Fl.0,75 l</u> 6.50
Tonic Water ③, Ginger Ale ① ⑦ Bitter Lemon ③	<u>Fl.0,20 l</u>	3.00

Le Nostre Biere our beers

		€
Birra Moretti from the barrel ^A	<u>0,20 l</u>	3.50
Birra Moretti from the barrel ^A	<u>0,40 l</u>	5.50
Bitburger from the barrel ^A	<u>0,30 l</u>	4.50
Bitburger from the barrel ^A	<u>0,40 l</u>	5.00
Benedictine yeast naturally cloudy from the barrel ^A	<u>0,30 l</u>	5.00
Benedictine yeast naturally cloudy from the barrel ^A	<u>0,50 l</u>	6.00
Benediktiner Yeast Alcohol-Free ^A	<u>Fl.0,50 l</u>	6.00
Benedictine Dark Yeast ^A	<u>Fl.0,50 l</u>	6.00
Weihenstephan Crystal Wheat ^A	<u>Fl.0,50 l</u>	6.00
Köstritzer Dark beer ^A	<u>Fl.0,33 l</u>	5.00
Heineken 0,0 Alcohol-Free ^A	<u>Fl.0,33 l</u>	5.00

Allergens: and additives:

① with coloring ② contains caffeine ③ contains quinine ④ contains preservatives ⑤ contains antioxidants ⑥ sweeteners cyclamate & aspartame, contains a source of phenylalanine ⑦ with ginger extract ⑧ blackened ⑨ with flavor enhancer ⑩ contains sugar ⑪ acidifier ⑫ contains sulfites A contains wheat ① contains barley G contains milk or milk products (lactose)



I Nostri Vini Aperti Open wines

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	<u>0,20 l</u>	<u>0,50 l</u>
Bianco della Casa ¹² white wine, dry	6.00	13.00
Rosé della Casa ¹² Rosé wine, dry	6.00	13.00
Rosso della Casa ¹² Red wine, dry	6.00	13.00
Lambrusco ¹² Red sparkling wine, sweet	6.00	13.00
Spritzer ¹² red or white	<u>0,20 l</u>	6.00

Alcoholici Spirits & Liqueurs

Vecchia Romagna Italian brandy	2 cl	5.50
Amaretto Almond Liqueur ¹	2 cl	4.00
Sambuca Anise liqueur	2 cl	4.00
Limoncello Lemon liqueur ¹	2 cl	5.00
Amaro Averna Sicilian bitter liqueur	4 cl	6.00
Ramazzotti Italian herbal liqueur	4 cl	6.00
Fernet Branca Italian bitter	4 cl	6.00
Grappa House brand	2 cl	5.00

Please inquire about our other selection
of exquisite grappas. !