

L'Angolo

BY PASTA&CUORE



BOCCONI Something to Share

Saffron, Nduja and Mozzarella Arancini

served with smoked paprika Aioli (3PCS)

18

extra piece 6

Sourdough Bruschetta Trio

Seasonal Tomato, garlic, olive oil and Basil Pesto (V)
Field Mushrooms, Truffle pate' and Taleggio cheese (VG)
Prosciutto di Parma, Mozzarella and Balsamic glaze

21

Extra piece 7

Deep-Fried Golden Crispy Calamari

served with aioli and lemon

23

Selection of Italian cured meats

(serve 2 people)

served with green olives, Taleggio cheese and house-made
Tigella bread

42

Gran Fritto Misto

(serve 2/3 people)

Deep Fried Tiger Prawns, Calamari, seasonal vegetables and
Fries served with tartare sauce and lemon

45

CONTORNI Sides

Truffle scented fries (VG)

served with Truffle Mayonnaise

(available without truffle simply seasoned with salt and pepper)

15

Caprese Salad (VG) (GF)

Capri Island traditional salad with seasonal Tomato, Mozzarella
and basil Pesto

16

Tigella Bread (VG)

4 (1 piece)

V = VEGAN
VG = VEGETARIAN
GF = GLUTEN FREE

LE PORTATE Mains

Lasagne alla bolognese

Pasta&Cuore home-made layered pasta sheets with Bechamel sauce, slow cooked
Beef Bolognese Ragù and Parmigiano Reggiano

32

Ravioli Vecchia Modena

Pasta& Cuore home-made Ravioli Filled with Ricotta and Spinach
served with Butter, Pancetta, fresh Tomato, shaved Parmigiano and Modena Balsamic
reduction

34

Gnocchi al Pomodoro e Basilico (V)

Pasta&Cuore home-made potato Gnocchi served
with san Marzano rich Tomato sauce and fresh Basil

28

Add Parmigiano +2 (VG)

Pappardelle Mari e Monti

Pasta&Cuore home-made Pappardelle served with panfried Prawns, sauteed
Mushrooms, truffle paste, a dash of cream and Italian Parsley

34

Polpette della nonna

Beef Meatballs gently stewed in a rich tomato sauce and peas served with toasted
garlic Sourdough

28

*** Buckwheat Tagliatelle Available (GF)

DOLCE Dessert

Pasta&Cuore signature Tiramisu' (VG)

16.5

Sorbetto al Lampone e Cioccolato (V) (GF)

Raspberry sorbet and dark Ghana chocolate sauce

15

Pannacotta al Caramello (VG) (GF)

Pannacotta with salted Caramel and toasted Hazelnut

16.5