L'Angolo
BY PASTA&CUORE



BOCCONI
Something to Share

Saffron, Nduja and Mozzarella Arancini
served with smoked paprika Aioli (3PCS)
18
extra piece 6

Panzerotti Fritti
Fried Pizza pocket filled with Tomato Basil and Mozzarella served with Basil Pesto (2PCS) (V)
18

Sourdough Bruschetta
Seasonal Tomato, garlic, olive oil (3PCS) (V)
18
Extra piece 6

Deep-Fried Golden Crispy Calamari
served with aioli and lemon
23

Aperitivo Plate
(serve 2/3 people)
Deep Fried Calamari, Arancini, Panzerotti, Tomato bruschetta and green olives
42

Gran Fritto Misto
(serve 2/3 people)
Deep Fried Tiger Prawns, Calamari, seasonal vegetables and Fries served with tartare sauce and lemon
45

LE PORTATE
Mains

Lasagne alla bolognese
Pasta&Cuore home-made layered pasta sheets with Bechamel sauce, slow cooked Beef Bolognese Ragu' 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 (V)
Pasta&Cuore home-made potato Gnocchi served with san Marzano rich Tomato sauce and fresh Basil
28
Add Parmigiano +2 (VG)

Pappardelle Montanare (VG)
Pasta&Cuore home-made Pappardelle served with sauteed Mushrooms, truffle paste, a dash of cream and italian Parsley
33

Tagliatelle al Ragu classico
Pasta&Cuore home-made Tagliatelle served with classic slow cooked beef ragu'
31

Polpette della nonna
Beef Meatballs gently stewed in a rich tomato sauce and peas served with toasted garlic Sourdough
28

*** Buckwheat Tagliatelle Available (GF)

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, Burrata and basil Pesto
19

DOLCE
Dessert

Pasta&Cuore signature Tiramisu' (VG)
16.5

Pannacotta al Caramello (VG) (GF)
Pannacotta with salted Caramel and toasted Halzenut
16.5

Gelato alla Vaniglia (VG) (GF)
Vanilla Gelato served with Dark Ghana Chocolate sauce
16.5

V =VEGAN
VG= VEGETARIAN
GF= GLUTEN FREE