

ANCHE GLI ANGELI

cucinaVicari

questioni di gusto

TASTING MENUS



IN RIVA AL MEDITERRANEO

7 courses

€ 80,00

Wine pairing 7 calici

€ 40,00



DALLA MASSERIA AL GOLFO

5 Courses

€ 65,00

Wine pairing 5 calici

€ 30,00

The tasting menu is intended for the entire table and cannot be changed.

Covered € 3,00

Bottle of mineral water € 3,00



STARTERS

Egg, tomato sauce, basil elixir, toasted bread crumbs, pecorino cheese	€ 12,00
Arancino caciocavallo cheese and black pepper with carbonara sauce and roasted guanciale (pork cheek)	€ 15,00
Roasted octopus with braised red onion sauce and saffron potatoes	€ 18,00
Fried fish and vegetables mix	€ 20,00
Red mullet absolute	€ 20,00
Raw fish	€ 26,00



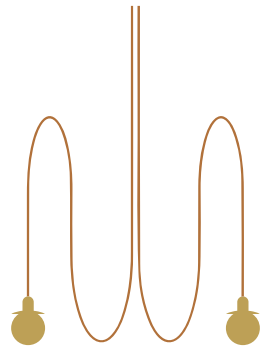
FIRST COURSES (pasta)

Tortelli stuffed with ricotta on almond sauce, parsley and toasted almost chlorophyll, sage butter	€ 18,00
Tagliatelle with black garlic, olive oil, chili peppers, clams and tuna bottarga (cured roe)	€ 23,00
Spaghetti with sea urchins	€ 26,00
Mezze maniche with 3 types of tomatoe and buffalo stracciatella	€ 18,00
Tuna ragout	€ 24,00
Wild vegetable cream stuffed ravioli and guinea fowl ragout	€ 21,00

SECOND COURSES

Barbecued pork belly and fillet with chard and spring onion	€ 20,00
Ombrina (croaker), Jerusalem artichoke cream, soy braised cabbage	€ 24,00
Makarel on mint and carrot cream and sweet borettane onions	€ 20,00
Brisket on mashed potatoes and roasted letuce	€ 20,00
Stuffed chicken on pumpkin cream, confit leek and toasted pumpkin seeds	€ 22,00
Red tuna with red turnip and sambuca cream, black cabbage and hazelnut crumbs	€ 28,00

The fish intended to be consumed raw has been subjected to blast chilling in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3



Via Arnaldo da Brescia 2, Noto (SR)
info@ancheigliangeli.it
ancheigliangeli.it