

signature italian cuisine

*The harmony and colors of the dish that is served at your table, the first smell,
the mixture of tastes of the noble products and our chef's own view
are the ingredients in which we believe when inviting you to live
a memorable culinary experience of international quality.*

Thanks for choosing us.

ângolo



starters

Arancini, fresh tomato and black olives alioli

Sicilian croquettes made of carnaroli rice filled with mushroom ragu and mozzarella cheese battered with breadcrumbs, fried, and served with black olives dressing.

Burrata with black truffle and prosciutto

Italian burrata with black truffle oil and prosciutto di Parma

Beef Carpaccio

With fried sage, creamy balsamic dressing, capers, arugula and Parmesan cheese.

Grilled Gamberi

Grilled prawns with peperoncino (optional). Endives and alioli.

Polpetta and pomodoro

Sealed and cooked with pomodoro sauce and organic candied tomatoes.

Our Melanzane

Smoky grilled eggplant, sun-dried tomato pesto, pistachios, and fresh basil.

Focaccia Panini

Prosciutto di Parma, burrata, dried tomatoes, arugula, and potato wedges.

orchard and farm

Caesar countryside chicken, prawns, or salmon

Cappuccina lettuce, breadcrumbs, cheese, organic anchovies, old-fashioned mustard, crispy bacon, and its traditional dressing.

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Mix of organic leaves, sweet pear pickles, blue chees, walnuts, creamy balsamic dressing.

Mediterránea salad

Mixed greens, sun-dried tomatoes, prosciutto, black olives, and vinaigrette dressing.

risotto

Mushrooms with black truffle

Carnaroli rice, fresh mushrooms, dried pine mushrooms with butter truffle sauce.

Lime, prawns, and ginger

Carnaroli rice with grilled prawns and lime zest.

seafood

Sole and pasta

With spaghetti nero, mushrooms dressing and bok choy.

Grilled salmon

With broad beans, dill, mushy peas, and green sauce.

pasta

Salmon Ravioli

Filled with Mascarpone and cilantro, with shrimp and oysters' sauce.

Spaghetti, pomodoro, polpette

Dried long Barilla pasta with pomodoro, fresh basil and meatballs made of two types of meats.

Rigatoni with ragu Bolognese

ried tubular Barilla pasta with classic Italian Bolognese ragu.

Cavatelli with Genovese pesto

With burrata, mascarpone and fresh basil.

Pappardelle of beetroot

Creamed spinach, blue cheese and breadcrumbs.

Doppio of spinach and ricotta

With sage dressing, hazelnuts, and creamy balsamic dressing.

Chicken Sorrentinos

Filled with smoked chicken, BBQ, and cheese, with pomodoro sauce.

Cavatelli with Puttanesca octopus

Pomodoro, capers, black olives, and organic anchovies.

Rotolo of cabutia and pecans

Gratinated, with cream mushroom sauce.

Lasagna Bolognese

Gratinated, with pomodoro and bechamel sauce.

Tortelloni of mushrooms

With butter truffle sauce and green leaves.

Gnocchi

Homemade gnocchi with classical ragú bolognese.

Fagottini nero di mare

With pomodoro, pistachios and basil.

meat

Beef Saltimbocca

with prosciutto, sage leaves, mashed potatoes with black truffle and gremolata.

Chicken Marsala

Chicken breast with mushrooms' sauce and Italian Marsala wine.

Milanesa napo

*Battered pork with candied tomatoes, arugula, mustard and burrata.
Served with potato wedges or spaghetti.*

Grilled entrecote

With potato wedges and homemade chimichurri dressing with salad.

dessert

Tiramisú

Coffee and Mascarpone.

Affogato

Handmade ice cream, ristretto and roasted hazelnuts and roasted nuts.

Oreo Cake

Homemade oreo cream with black crust, dulce de leche and chocolate.

**Birthday occasions*

Lemon pie

Lemon curd and merengue.

Caramel Flan (dulce de leche)

With coconut cream and granola.

Dulce de leche Lava Cake

Almond cream pie and caramelized pears.

Chocolate Lava Cake

Almond cream pie and caramelized pears.

Pistachio Almendrado

Cream ice cream covered with almonds, roasted pistachios and dulce de leche filling.

Ice cream

Two scoops of cream, chocolate or strawberry.

drinks

Mineral water

Sparkling water

Soft drinks

Fruit-flavored drinks

Lemonade

infusions

Coffee

Macchiato

Cappuccino

Tea

Black or green organic herbal

Inti Zen Tea

red wine

Merlot

Rutini

Trumpeter

Malbec

Rutini

Angelica Zapata

El Enemigo

Luigi Bosca De Sangre

Saint Felicien

Trumpeter

Carmela

Durigutti

Alamos

Reserva Malbec

Carmela

Durigutti

Blend

Alamos Red Blend

Rutini Cabernet Sauvignon – Malbec

DV Catena Cabernet Malbec

Syrah

Saint Felicien

Cabernet

Durigutti Cabernet Franc

San Felicien Cabernet Franc

Angelica Zapata

Rutini

Trumpeter

Alamos

white wine

SSauvignon Blanc

Rutini

Luigi Bosca

Chardonnay

El Enemigo

Rutini

Trumpeter

Luigi Bosca

Alamos

rosé

Zun Zun Cabernet Franc Rosé

Pulenta Estate Merlot Rosé

glass

Trumpeter Malbec

Duriguti Reserva Malbec

Carmela Malbec

Alamos Red Blend

Trumpeter Chardonnay

House wine

sparkling wine

Baron B Extra Brut

Rutini Extra Brut

Trumpeter Extra Brut Chardonnay

Chandon Extra Brut

cocktails

Negroni

Gin Bombay, Campari, Martini Rosso.

Gin Tonic

Gin Bombay, tonic water.

Aperol Spritz

Aperol, sparkling wine, sparkling water, orange.

Mojito

Rum Havanna, mint and lemon

Caipiroshka

Absolut, lime, sugar.

Cynar Julep

Cynar, grapefruit, mint.

Vermú

Cinzano, Gancia, Martini Bianco with sparkling water.

J. Walker Red or Black Label

Chivas

beer

Corona

Stella Artois

Quilmes

ângolo

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