



MANI D'ORO

Pasta Fresca di Angeli

Food menu

*True hospitality consists of
giving the best of yourself to
your guests*

Eleanor Roosevelt



Starters

TAGLIERE DI ANGELA (Glu, lact) 2p/4p Italian cured meat, dried tomatoes, caramelized onions and olives Charcuterie Italienne, tomates séchées, oignons caramélisée et olives	€16,90/€32,50
FANTASIA DI BRUSCHETTE 4 pieces (allergies to be asked) Let the chefs decide for you... Permettez aux chefs des choisir pour vous...	€11,90
BURRATA (Lact, sesame) Burrata, Parma ham, rocket salad mixed grains and dried cranberries Burrata, jambon de Parme, roquette, grains mélangés et canneberges séchées	€15,90
PARMIGIANA (Lact, glu) Aubergines parmigiana with mozzarella and basil Parmigiana d'aubergines avec mozzarella et basilic	€15,90/€20,90
SALMONE AFFUMICATO (Lact, glu, fish) Smoked salmon served with capers and caramelised onions Saumon fumé avec câpres et oignons caramélisés	€ 19,90
CARPACCIO DI MANZO servito con focaccia (Lact, glu) Beef carpaccio with rocket salad and parmesan, served with homemade focaccia Carpaccio de bœuf avec roquette et parmesan servi avec focaccia fait maison	€ 19,90
LUMACHE AL BURRO MAITRE D'HOTEL (Lact) 6 pièces / 12 pièces Snails baked with maître d'hôtel butter and homemade focaccia Escargots cuits au four au beurre maitre d'hôtel et focaccia fait maison	€ 12,90/18,90
TORTELLINI IN BRODO (Lact, glu) Meat tortellini in broth Tortellini au bouillon	€ 14,90



Build your own pasta

YOU CAN CHOOSE BETWEEN/Vous pouvez choisir entre:
(depending on the daily production/en fonction de la production journalière):

- SHORT/courte
- LONG/longue
- WHOLE/intégrale suppl. 2,00€ (vegan)

NORMA Vegetarian (Glu, egg, lact) Tomato sauce, eggplant, salty ricotta cheese Sauce tomate, aubergine, ricotta salée	€17,50
CARBONARA (Glu, egg, lact) With Roman pecorino and guanciale Avec pecorino Romain et guanciale	€17,90
NAPOLETANA Vegetarian (Glu, egg, lac) Tomato sauce and basil Sauce tomate et basilic	€13,90
ARRABBIATA Vegetarian (Glu, egg, lac) Tomato sauce, chili-pepper, garlic Sauce tomate, piment, ail	€15,90
AMATRICIANA (Glu, egg) Tomato sauce, pancetta, onions, Roman pecorino Sauce tomate, lardon, oignons, pecorino Romain	€18,50
BOLOGNESE (Glu, egg, sulf) Tomato sauce and ground beef Sauce tomate et viande hachée de boeuf	€17,50
PESTO Vegetarian (Glu, egg, lac, nut) Homemade basil pesto with pine nuts, olive oil and parmesan Pesto de basilic fait maison avec pignon de pin, parmesan et huile d'olive	€17,90
SALSICCIA E MELANZANE (Glu, egg, lact) Italian sausage, eggplants, cream Saucisse italienne, aubergines et crème fraîche	€18,50
FUNGHI PORCINI Vegetarian (Glu, egg, lact) Porcini mushrooms and cream Cèpes et crème	€18,90
PASTA TARTUFO Vegetarian (Glu, egg, lact) Truffle (depending on the season and availability), truffle sauce and truffle butter Truffe (en fonction de la saison et disponibilité), sauce à la truffe et beurre à la truffe	€23,90
PORCINI E TARTUFO Vegetarian (Glu, egg, lact) Porcini mushrooms, truffle sauce, truffle (depending on the season and availability) and cream Cèpes, crème, truffe (en fonction de la saison et disponibilité) et sauce à la truffe	€25,50





Gratins

LASAGNA (Glu, egg, lact) Traditionally made with ground beef Comme tradition avec viande hachée de bœuf	€17,50
LASAGNA VEGETARIANA Vegetarian (Glu, egg, lact) Traditionally made with vegetables Comme tradition avec légumes	€16,90
CANNELLONI DI MANZO (Glu, egg, lact) Traditionally made with ground beef Comme tradition avec viande hachée de bœuf	€16,90
CANNELLONI RICOTTA E SPINACI Vegetarian (Glu, egg, lact) Traditionally made with ricotta and spinach Cannelloni ricotta et épinards	€16,90
TORTELLINI PANNA E PROSCIUTTO GRATINATI (Glu, egg, lac) Tortellini with ham and cream, gratin Tortellini avec jambon et crème, gratinés au four	€18,90
TORTELLINI « PASTICCIATI » (Glu, lac) Tortellini with bolognese sauce and cream, gratin Tortellini avec bolognese sauce et crème, gratiné au four	€18,90
GNOCCHI DI PATATE ALLA SORRENTINA (Glu, lact) Tomato sauce, mozzarella and basil Sauce tomate, mozzarella et basilic	€16,90





Ravioli e Tortellini

RAVIOLI RICOTTA E SPINACI <small>Vegetarian (Glu, egg, lact)</small> With napoletana sauce and basil Ravioli ricotta et épinards avec sauce napoletana	€17,90
RAVIOLI DI MANZO <small>(Glu, egg, lact)</small> Made with ground beef and bognese sauce Comme tradition avec viande hachée de bœuf et sauce bolognese	€17,90
RAVIOLI AL SALMONE <small>(Glu, egg, lact, fish)</small> Salmon, capers and caramelised red onions Saumon, câpres et oignons caramélisés	€18,90
RAVIOLI CON SCAMORZA AFFUMICATA E SPECK <small>(Glu, egg, lact)</small> Ravioli with smoked scamorza, Italian speck and parmesan cream Ravioli avec scamorza fumée, speck italien et crème au parmesan	€19,50
RAVIOLI PORCINI, SALSICCIA E MALANZANE <small>(Glu, egg, lact)</small> Porcini ravioli with porcini mushrooms, Italian sausage and eggplant Ravioli aux cèpes, avec cèpes, saucisse italienne et aubergines	€20,90
RAVIOLI PORCINI AND TARTUFO <small>Vegetarian (Glu, egg, lact)</small> Ravioli with porcini and truffle sauce Cèpes et sauce à la truffe	€25,90
TORTELLINI PANNA E PROSCIUTTO <small>(Glu, egg, lact)</small> Tortellini with ham and cream Tortellini avec jambon et crème	€17,90
TORTELLINI « PASTICCIATI » <small>(Glu, egg, lac)</small> Tortellini with bolognese sauce and cream Tortellini avec bolognese sauce et crème	€17,90





Specials

GNOCCHI DI PATATE AI QUATTRO FORMAGGI (Glu, lact) Gnocchi four cheeses Gnocchi aux quatre fromages	€17,90
ORECCHIETTE PUGLIESI CON POLPETTE DI CARNE (Glu, lact) Typical pasta from Puglia with tomato sauce, meatballs and salty ricotta Pates des Pouilles avec sauce tomate, boulettes de viande et ricotta salée	€19,90
SPAGHETTI ALLA CHITARRA CON SCAMPI E POMODORINI (Glu, egg, lact, shell) Spaghetti with scampi, cherry tomatoes and lemon Spaghetti avec scampis, tomates cerises et citron	€20,90
PENNE AL SALMONE E VODKA (Glu, egg, lact) Smoked salmon nuanced with vodka Saumon fumée flambé à la vodka	€19,90
PACCHERI SALSICCIA ITALIANA E OLIVE (Glu, egg) Italian sausage, tomato sauce and black olives Saucisse italienne, sauce tomate et olives noires	€21,90
RAVIOLI FATTI A MANO CON RICOTTA DI BUFALA E POMODORINI (Glu, egg, lact) Handmade ravioli with buffalo ricotta, cherry tomatoes sauce and bufala Ravioli fait à la main farcis avec bufala ricotta, tomates cerises sauce et bufala mozzarella	€26,90
LE MAFALDE DI ANGELA (Glu, egg, lact) Cherry tomatoes, rocket salad, crispy bread crumbs, buffalo mozzarella, Parma ham Tomates cerises, roquette, jambon de Parme, chapelure croustillante, bufala mozzarella	€24,90
SPAGHETTI DEL VULCANO (Glu, egg, fish) Cherry tomatoes, tomato sauce, shrimps and cream with a pizza dough top Tomates cerises, sauce tomate, scampis et crème avec couvercle de pâte à pizza	€24,90





Salads

AVO-CHICKEN (lact)

Chicken, cherry tomatoes, rocket salad, avocado, vinaigrette
Poulet, tomates cerises, roquette, avocat, vinaigrette

€ 17,90

CAPRESE Vegetarian (lact)

Tomatoes, mozzarella, basil
Tomates, mozzarella, basilic

€ 16,50

BURRATA CAPRESE Vegetarian (lact)

Tomatoes, burrata mozzarella, basil
Tomates, mozzarella burrata, basilic

€ 17,90

CAPRINA (glu, lact, nut)

Salad, goat cheese, honey, nuts, Parma ham
Salade, fromage de chèvre, miel, noix, jambon de Parme

€ 18,90

CAESAR (lact, glu)

Lettuce, parmesan, crouton, chicken
Salade, parmesan, croutons, poulet

€ 17,90

MARITTIMA (fish, sesame)

Smoked salmon, avocado, quinoa, lettuce, valerian salad, orange, sesame
Saumon fumé, avocat, quinoa, salade, salade de blé, orange, sésame

€ 19,90

SUPER POWER Vegan

Quinoa, vegetables, rocket salad, lamb's salad, cherry tomatoes, mint, balsamic vinegar
Quinoa, légumes, roquette, mâche, tomates cerises, menthe fraîche, vinaigre balsamique

€ 17,90



Pizza

(gluten-free option* €4,00)

	MEZZA TEGLIA	TEGLIA 30*40cm	TEGLIA XL 60*40cm
MARINARA <small>Vegetarian (Glu)</small> Tomato sauce, origan, garlic Sauce tomate, origan, ail	10,00	19,00	38,00
MARGHERITA <small>Vegetarian (Lact, glu)</small> Tomato sauce, mozzarella, basil Sauce tomate, mozzarella, basilic	10,90	21,00	42,00
BUFALINA <small>(Lact, glu)</small> Tomato sauce, buffalo mozzarella, basil Sauce tomate, mozzarella de bufala, basilic	17,90	34,00	68,00
PROSCIUTTO <small>(Lact, glu)</small> Tomato sauce, mozzarella, ham Sauce tomate, mozzarella, jambon	13,90	27,00	54,00
PROSCIUTTO E FUNGHI <small>(Lact, glu)</small> Tomato sauce, mozzarella, mushrooms, ham Sauce tomate, mozzarella, champignons, jambon	14,90	28,00	56,00
SALAMI <small>(Lact, glu)</small> Tomato sauce, mozzarella, salami Sauce tomate, mozzarella, salami doux	13,90	27,00	54,00
BUFALA E MORTADELLA <small>(Lact, glu, nut)</small> Mortadella, pistachios and buffalo mozzarella Mortadella, pistaches et bufala mozzarella	16,90	33,00	66,00
MORTADELLA <small>(Lact, glu, nut)</small> Mortadella, pistachios and mozzarella Mortadella, pistaches et mozzarella	15,90	30,00	60,00
LA PICCANTE <small>(Lact, glu)</small> Tomato sauce, mozzarella, ventricina, N'DUJA Sauce tomate, mozzarella, ventricina charcuterie, N'DUJA	14,40	27,00	54,00
CARRETTIERA <small>(Lact, glu)</small> Tomato sauce, mozzarella, salamino and rocket salad, cherry tomatoes Sauce tomate, mozzarella, salamino et roquette, tomates cerises	18,90	37,00	69,00
QUATTRO STAGIONI <small>(Lact, glu)</small> Tomato sauce, mozzarella, ham, olives, mushrooms, artichokes Sauce tomate, mozzarella, jambon, olives, champignons, artichauts	15,90	31,00	62,00
PARMA <small>(Lact, glu, nut)</small> Tomato sauce, mozzarella, Parma ham, rocket salad Sauce tomate, mozzarella, jambon de Parme et roquette	16,90	32,00	64,00
SPECK <small>(Lact, glu, nut)</small> Mozzarella, smocked scamorza, Italian speck, hazelnuts Mozzarella, scamorza fumée, speck italien, noisettes	16,90	32,00	64,00



SALSICCIA E BROCCOLI (Lact, glu)	16,00	31,00	62,00
Mozzarella, Italian sausage, broccoli and cherry tomatoes Mozzarella, saucisse italienne, brocoli et tomates cerises			
CRUDAIOLA (Lact, glu, nut)	17,90	35,00	69,90
Mozzarella fior di latte, cherry tomatoes, Parma ham, parmesan and rocket salad Mozzarella fior di latte, tomates cerises, jambon de Parme, parmesan and roquette			
CALZONE (Lact, glu)	15,90	29,00	
Tomato sauce, mozzarella, ham Sauce tomate, mozzarella, jambon			
CALZONE VEGETARIANO Vegetarian (Lact, glu)	15,90	29,00	
Tomato sauce, mozzarella cheese, vegetables Sauce tomate, mozzarella, légumes			
DEL CALABRESE (Lact, glu)	17,90	35,00	65,00
Tomato sauce, buffalo mozzarella, nduja and basil Sauce tomate, mozzarella de bufala, nduja et basilic			
PIZZA MANI D'ORO (Lact, glu, fish)	18,90	36,00	69,00
Tomato sauce, mozzarella, shrimps, salmon and garlic oil Sauce tomate, mozzarella, scampi, saumon et huile à l'ail			
ORTOLANA Vegetarian (Lact, glu)	14,90	25,00	48,00
Mozzarella, vegetables, mushrooms and olives Mozzarella, légumes, champignons et olives			
BURRATISSIMA (Lact, glu)	17,90	33,00	66,00
Mozzarella, burrata cheese, valerian salad, cherry tomatoes, speck Mozzarella, burrata fromage, salade de blé, tomates cerises, speck			
TONNO (Lact, glu)	13,90	27,00	54,00
Mozzarella, tuna Mozzarella, thon			
TONNO E CIPOLLA CARAMELLATA (Lact, glu, fish)	14,90	29,00	59,00
Mozzarella, tuna, caramelized onions Mozzarella, thon, oignons caramélisés			
AL TARTUFO Vegetarian (Lact, glu)	24,50	47,00	93,00
Mozzarella, smoked scamorza, potatoes, truffle sauce Mozzarella, scamorza fumée, pommes de terre, sauce à la truffe			
ANTOINE (Lact, glu, nut, fish)	20,90	38,00	72,00
Burrata, mozzarella, valerian salad, smoked salmon, caramelized onions, hazelnuts, lemon zest Burrata, mozzarella, salade de blé, oignons caramélisés, saumon fumé noisettes, zest de citron			
PIZZA DEL MONTANARO (Glu, lac, nut)	21,90	42,00	84,00
Burrata, mozzarella, Italian pancetta, truffle sauce, pistachios Burrata, mozzarella, pancetta italienne, sauce à la truffe, pistaches			
PIZZA NUTELLA Vegetarian (Lact, glu, nut)	10,90	19,00	38,00
Nutella, hazelnut grains Nutella, noisettes			
PIZZA NUTELLA E RICOTTA Vegetarian (Lact, glu, nuts)	12,90	24,00	48,00
Nutella, grain hazelnut, sweet ricotta Nutella, noisettes, ricotta fromage doux			

















Dessert

TIRAMISU (Lact, glu, egg)	€ 7,90
PANNA COTTA (Lact) Passion fruit/chocolate/ red fruits/ caramel	€ 7,90
CHOCOLATE MOUSSE (Lact, egg)	€ 7,90
CANNOLO SICILIANO (Lact, glu)	€ 5,90
IL DESSERT DEL PASTICCERE (ask for allergies) Ask our staff for more information Demandez plus d'informations au personnel de salle	€ 8,50
CAFÉ GOURMAND (ask for allergies) Hot beverage included Boisson chaude incluse	€ 12,90
TAGLIERE DI FORMAGGI CON MIELE AL TARTUFO (Lact) Cheese platter with truffle honey Assiette de fromages variés	€ 14,50

* Gluten free for dietary reasons and not for allergies. The restaurant management ASSUME NO RESPONSABILITY in case of gluten allergy or celiac disease.

* Sans gluten pour des raison diététiques et non pour des cas d'allergies. La direction DÉCLINE TOUTES RESPONSABILITÉS en cas d'allergie au gluten ou de maladie céliaque.

 : poisson  : œuf  : céleri  : crustacé  : gluten  : fruits à coque  : lupin  : lactose  : arachides
 : mollusque  : moutarde  : soja  : sésame  : sulfite