

WELCOME TO TANGUS

We like to think this isn't just a restaurant, but the kind of place you'll want to come back to.

For the meat, of course.
For the smell coming off the grill,
for dishes made with care.
But above all, for the atmosphere —
because here, you come to truly feel good.

Tangus was born from a simple intention:
to offer a welcoming place, where good food and good vibes are all that matter.

We've poured into this place everything that represents us: a taste for detail,
a love for properly made meat, and the desire to make everyone feel at home —
no labels, no pressure.

Whether you're here for dinner with friends, a quick bite,
or a night to remember, you're in the right place.

Eat, relax, enjoy.
We'll take care of the rest.



CHARGE: 2.5 Euro

AC- CEN- DI



la tua
fame

STARTERS

Tangus Starter

(minimum 2 people - 7 courses)

16 €
per person

Classic Beef Tartare

Capers, pickles, mustard, egg yolk, shallot, Tabasco, Worcestershire sauce, black pepper
(Egg, mustard, fish, sulphites)

15 €

Chianina Beef Tartare with Mojito Sauce

Mint, lime, brown sugar, white rum
(sulphites)

14 €

Beef Tenderloin Carpaccio

With herbs, sun-dried tomatoes, rocket, Parmesan and rosemary dressing
(Lactose)

15 €

Sesina's Carpaccio

Lean, flavorful beef cut served raw
(Lactose)

14 €

Wagyu Carpaccio

Premium marbling, melt-in-your-mouth texture
(Lactose)

25 €

Black Angus Carpaccio

Tender and juicy, finished with EVO, rocket and Parmesan
All carpaccios served with extra virgin olive oil, salt, pepper, rocket and Parmesan)
(Lactose)

15 €

Grilled Beef Strips

With melted caciocavallo cheese and pistachio crumble
(Lactose, tree nuts)

10 €

Charcuterie Board

A selection of cured meats
(Lactose, sulphites)

12 €

Cheese platter

A selection of cheeses served with jams
(Lactose, sulphites)

12 €

Jamón ibérico

Spain's iconic delicacy, rich and nutty
(Sulphites)

18 €

Tacos with Braised Beef (Brasciola) and Parmesan Fondue (2 pcs)

(Lactose, gluten)

8 €

VEGETARIAN & VEGAN

DISHES BY THE CHEF

Vegan / Vegetarian Burger with bread and seasonal vegetables <i>(Gluten)</i>	6 €
“Alla Poverella” Zucchini Chips (lightly fried with herbs)	5 €
Grilled Vegetables	5 €
Friggitelli Peppers (Italian sweet green peppers, pan-fried)	6 €
Bari-style Olives (marinated local olives)	6 €
Roasted Potatoes	5 €
Fried Bread Croquettes <i>(Gluten)</i>	6 €
Mixed Salad	5 €
Cheese Board (vegetarian)	12 €
Chef’s Selection of House Appetizers (subject to daily availability)	

FIRST COURSES

Potato Gnocchi <i>With courgette cream, yellow cherry tomatoes and shredded horse meat</i> <i>(Gluten, lactose)</i>	14 €
Strigoli Pasta <i>With sun-dried tomato pesto, toasted pine nuts and crispy fried rocket</i> <i>(Gluten, tree nuts, sulphites)</i>	12 €
Fresh Pappardelle Pasta <i>With porcini mushrooms and crispy flavored lard</i> <i>(Egg, gluten, lactose, sulphites)</i>	14 €
Ravioli Stuffed with Burrata in V.A.A.Z. Sauce <i>Vodka, Cashews, Diced Lamb, Pumpkin</i> <i>(Gluten, lactose, tree nuts)</i>	15 €
Tagliolino <i>With Barolo Wine, Norcia Sausage and Porcini Mushrooms</i> <i>(Gluten, eggs, milk and dairy products, sulfites)</i>	15 €

DRY-AGED PREMIUM MEATS

(Availability may vary daily – ask to view today's selection in the dry-aging cabinet)

A curated selection of prime cuts, dry-aged for flavor, tenderness, and depth. Each piece is grilled on demand, respecting its texture and origin.

Ask our staff for today's available cuts — we'll guide you to the perfect choice.

SIDE DISHES

Mixed Salad	5 €
Grilled Vegetables	5 €
Roasted Potatoes	5 €
French Fries	5 €
Crispy Courgette Chips	5 €



DESSERT

Berry Cheesecake

(Lactose, gluten, egg)

6 €

Nutella Cheesecake

(Lactose, gluten, egg, tree nuts)

6 €

Pistachio Cheesecake

(Lactose, gluten, egg, tree nuts)

6 €

Tramisù

(Lactose, gluten, egg, caffeine)

6 €

Chocolate Soufflé

(Lactose, gluten, egg)

6 €

Salted Caramel Panna Cotta

(Lactose)

6 €

Homemade Dessert

(May contain lactose, gluten, egg)

6 €

SORBETS

Raspberry

(possible sulphites)

6 €

Lemon

(possible sulphites)

6 €

Green

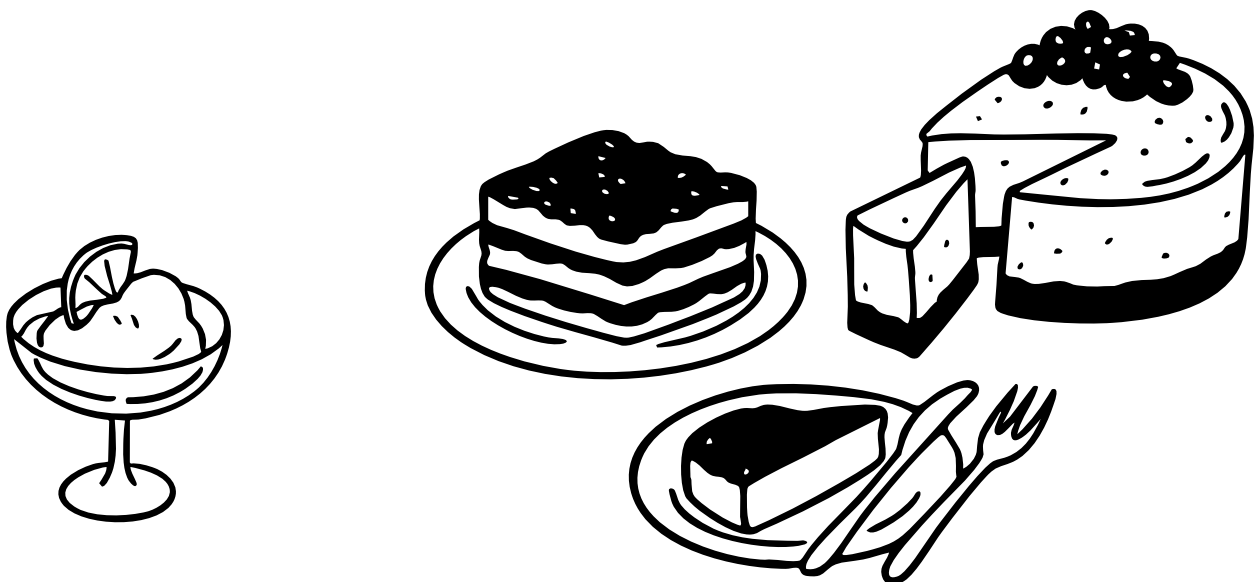
(possible sulphites)

6 €

Peach

(possible sulphites)

6 €



BEVANDE

Sparkling water	2 €
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Chinò	2.5 €
Coca Cola	2.5 €
Coca Cola Zero	2.5 €
Fanta	2.5 €

BIRRE

Estrella Pils 33cl	3.5 €
Menabrea Weiss 33cl	4 €
Menabrea Ambrata 33cl	4 €
Menabrea Bionda 33cl	3 €
Birra Nova Giara Bionda 33cl	6 €
Baladdin Artigianale IPA	6 €
Forst 1857 33cl	3 €

COCKTAIL

Spritz	7 €
Gin Tonic	7 €
Gin Lemon	7 €

ALLERGENS

Guests are required to inform the restaurant staff of any food allergies or intolerances when ordering. The restaurant declines all responsibility for allergic reactions resulting from a failure to notify the restaurant staff.



GLUTEN



EGGS



PEANUTS



DAIRY



NUTS



CELERY



MUSTARD



SESAME SEEDS



SULFUR DIOXIDE
AND SULFITES

