

# 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.



# FIRE UP



*your  
hunger*

# STARTERS

## Tangus Starters Selection

*(minimum 2 guests – 5 courses)*

**18 €**  
per person

## Martina Franca Capocollo

*with burratina cheese and seasoned croutons*

*(sulfites)*

**10 €**

## Selection of Italian cheeses

*Selection of cheeses served with preserves*

*(dairy, sulfites)*

**15 €**

## Selection of cured meats

*Selection of cured meats*

*(dairy, sulfites)*

**18 €**

## Beef tartare

*olive oil, salt, mustard + 2€ add-ons (€2 each): egg, capers, pickles, shallots*

*(uova, senape, pesce, solfiti)*

**16 €**

## Chianina beef tartare with pink grapefruit and gin

*Fresh and aromatic, with an elegant balance between sweetness and citrus notes.*

*(sulfites)*

**16 €**

## Scottona beef tartare on ossobuco - subject to availability

*Selected beef, finely hand-cut and served on ossobuco for a rich combination of textures and bold flavors.*

**20 €**

## Picanha carpaccio (plain)

*Served plain to highlight the full intensity and quality of the cut.*

*(dairy)*

**18 €**

## Black Angus carpaccio

*with arugula, shaved Parmesan, and sun-dried tomatoes*

*(dairy)*

**16 €**

## Japanese A5 Wagyu tartare

*A unique tasting experience, soft and enveloping, with a rich and refined flavor.*

*(dairy)*

**30 €**

## Japanese A5 Wagyu carpaccio

*Ultra-thin slices that melt in the mouth, with an intense and lingering flavor.*

*(dairy)*

**25 €**

## Raw Scottona sausage

*Handcrafted, with an authentic and bold flavor, rooted in tradition.*

**8 €**

## Spanish Iberian cured ham

*Slow-aged, with intense aromas and a velvety texture.*

*(sulfites)*

**25 €**

## Tacos with Apulian beef braciola and Parmesan fondue ( 2 pcs)

*Rich and indulgent, with a perfect balance between meat and creaminess.*

*(lattosio, glutine)*

**13 €**

## Pulled pork meatballs with lime mayonnaise ( 2 pcs) - subject to availability

*Juicy and flavorful, with a fresh note that enhances every bite.*

*(eggs, mustard, gluten, sulfites)*

**13 €**

# VEGETARIAN & VEGAN DISHES BY THE CHEF

<b>Vegetarian or vegan burger with bread and vegetables</b> <i>(gluten)</i>	<b>8 €</b>
<b>Orecchiette pasta with tomato and basil</b> <i>(gluten)</i>	<b>12 €</b>

## MAIN COURSES

<b>Tangus tagliolini</b> <i>marrow and porcini mushrooms</i> <i>(gluten, eggs, dairy, sulfites)</i>	<b>16 €</b>
<b>Capunti pasta "Arlecchino"</b> <i>with white veal sauce</i> <i>(gluten, celery, sulfites)</i>	<b>16 €</b>
<b>Stuffed pasta</b> <i>with burrata and capocollo, served with tomato and basil sauce</i> <i>(gluten, eggs, dairy, sulfites)</i>	<b>17 €</b>
<b>Burnt wheat orecchiette</b> <i>with revisited Apulian beef braciola sauce</i> <i>(gluten, celery, sulfites)</i>	<b>17 €</b>
<b>Tagliatelle with Barolo wine</b> <i>with Norcia sausage and mushrooms</i> <i>(gluten, eggs, dairy and sulfites)</i>	<b>16 €</b>

# 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

Zucchini "alla poverella" (lightly marinated)	8 €
Grilled vegetables	8 €
Fried friggirelli peppers	6 €
Roasted potatoes	6 €
Mixed salad	6 €
French fries	6 €
Fresh crudité	6 €



# DESSERTS

## **Cheesecake**

*Nutella – Mixed berries – Chocolate – Caramel – Pistachio – Coffee*  
*(dairy, gluten and eggs)*

6.5 €

## **Three-chocolate cake**

*(gluten, eggs, dairy, soy)*

6.5 €

## **Tiramisù cake**

*(lattosio, glutine, uova, caffeina)*

6.5 €

## **Panna cotta**

*Nutella – Mixed berries – Chocolate – Caramel – Pistachio – Coffee*  
*(dairy)*

6.5 €

## **Chocolate soufflé**

*(dairy, gluten and eggs)*

6.5 €

**Homemade desserts** - subject to availability

# SORBETS

## **Raspberry**

*(may contain sulfites)*

6.5 €

## **Lemon**

*(may contain sulfites)*

6.5 €

## **Green apple**

*(may contain sulfites)*

6.5 €

## **Black mulberry**

*(may contain sulfites)*

6.5 €

## **Peach**

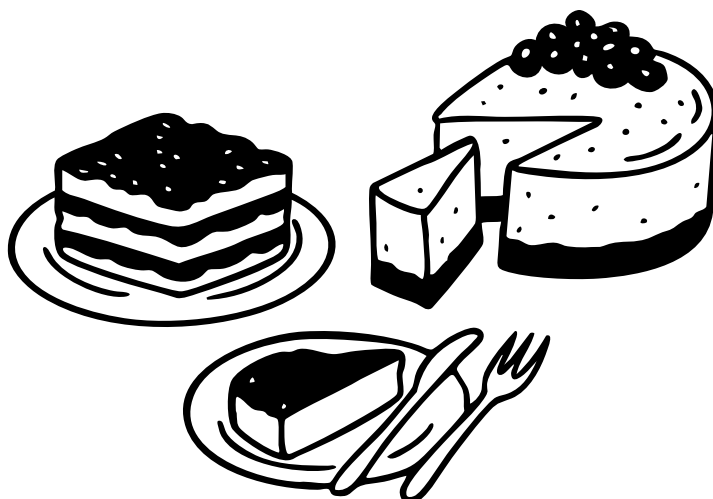
*(may contain sulfites)*

6.5 €

## **Pineapple**

*(may contain sulfites)*

6.5 €



# BEVANDE

Still water	2 €
Sparkling water	2 €
Coca Cola 33cl	2.5 €
Coca Cola Zero 33cl	2.5 €
Fanta 33cl	2.5 €

# BIRRE

*(gluten)*

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 33cl	6 €
Forst 1857 33cl	3 €

# COCKTAIL

*(solfites)*

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



SESAM SEEDS



SULFUR DIOXIDE  
AND SULFITES

**Some products may contain traces of allergens due to cross-contamination.**

