

ANGELO'S  
RISTORANTE BAR AND GRILL





La famiglia Bragagnini welcome you to Angelo's  
Ristorante Bar and Grill.

Our menu offers something for everyone, with a wide  
range of both modern and classic Italian dishes,  
prepared in our open kitchen using only the finest  
ingredients.

The extensive menu is complemented by our  
personally selected wine list. After tasting literally  
hundreds of wines over the years we only approve a  
handful for consideration. We taste the bad wines so  
you don't have to.

We hope you get as much pleasure drinking our wines  
and eating our food as we do.

Buon appetito!

## APPETIZERS

bowl of olives	3.70
a selection of olives marinated in herbs	
focaccia rosmarino	3.90
rosemary, olive oil and sea salt	
garlic bread	3.90
garlic bread with tomato	4.20
garlic bread mexicano	4.20
onions, tomato and chilli	
garlic bread with cheese	4.50

## ANTIPASTI

caprese salad (v)	6.50
mozzarella, tomato and basil salad	
cocktail di gamberi	5.90
prawn cocktail served on salad leaves with marie rose sauce	
funghi ripieni (v)	5.50
mushrooms filled with garlic butter and breadcrumbs	
pâté della casa	5.50
homemade pâté	
melone fantasia (v)	4.70
seasonal melon and exotic fruits served with a fruit coulis	
spicy chicken wings	5.70
served in a garlic and fresh chilli sauce	
minestrone alla paesana (v)	3.90
freshly made Italian vegetable soup	
fegatini alla veneziana	6.20
chicken livers sautéed with onions and chilli	
a.m.b.	6.70
avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	
spare ribs	6.90
pork ribs in a barbecue sauce	
bresaola	6.50
cured Italian beef with parmesan shavings and olive oil	
calamari fritti	7.20
deep fried squid served on salad leaves with tartar sauce	
crayfish orientale	6.50
crayfish tails served hot in a ginger and spring onion sauce	
prosciutto crudo e melone	6.90
san danielle gran riserva cured ham, fresh melon and exotic fruits	
smoked chicken and duck salad	6.70
served with a balsamic vinegar and olive oil dressing	
brie	5.70
deep fried brie served with cranberry sauce	

black pudding and salami bruschetta	6.70
black pudding and salami, pan fried with balsamic vinegar, caramelised onions and served on toasted bread	
seafood antipasto	7.50
a selection of smoked, marinated and fresh seafood	
Italian antipasto	7.50
a selection of cured Italian meats and olives marinated in fresh herbs	
fresh asparagus	6.90
served with parma ham, roast peppers and parmesan shavings	
warm goats cheese (v)	6.90
on a large field mushroom and crouton of polenta with a pesto dressing, topped with roasted vegetables, served on a bed of salad leaves	

## PASTA

vegetarian lasagne (v)	8.90
layers of pasta with mediterranean vegetables	
lasagne	8.90
layers of pasta with bolognese sauce	
cannelloni	8.90
layers of pasta rolled and filled with meat and spinach	
tortellini alla crema	7.90
meat filled pasta in a cream, ham and mushroom sauce	
spaghetti alla bolognese	7.90
pasta served with traditional Italian ragù	
fettuccine al salmone	8.70
pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun dried tomatoes and basil	
penne all'arrabbiata	8.50
pasta tubes in a spicy salami, peppers and tomato sauce	
ravioli al granchio	9.90
large crabmeat filled ravioli, served in creamy tomato, crayfish and basil sauce	
ravioli alla toscana	9.90
large wild mushroom filled ravioli served in a creamy porcini and pancetta sauce	
tortelloni di ricotta e spinaci (v)	8.90
pasta parcels filled with spinach and ricotta cheese in a cream sauce	
fusilli all'amatriciana	9.90
pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	
gran spaghetti pescatore	12.50
spaghetti sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	

## PIZZE

margherita (v) the classic mozzarella, tomato and oregano pizza	6.90
romana cooked ham and mushrooms	8.50
napoletana olives and anchovies	7.90
pescatore a selection of seafood	9.50
quattro stagioni ham, artichokes, onions and mushrooms	8.70
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	8.50
funghi (v) mushrooms	7.80
diavola spicy salami	8.50
prosciutto cooked ham	7.90
tonno tuna and onion	7.90
hawaiian ham and pineapple	7.90
zingara chicken and sweetcorn	7.90
orchard roquette leaves, san daniele gran riserva prosciutto and parmesan shavings	8.90
papera smoked chicken, smoked duck and sun dried tomatoes	8.90
thai prawns, chicken, garlic, peppers and fresh chilli	8.90
contadina chicken, peppers, spicy salami, salame rustico and pancetta	8.90
<b>all our pizzas have a mozzarella and tomato base</b>	
extra toppings	0.90

## MAIN DISHES

crepelle orchard folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce	11.90
stroganoff tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	17.50
pollo mexicana supreme of chicken breast rolled and filled with asparagus and pancetta, served in a tomato, peppers, onions and fresh chilli sauce	14.90
pollo alla valdostana chicken breast cooked in a tomato and cream sauce, topped with san daniele ham and mozzarella	14.90
pollo alla crema chicken breast cooked with onions, mushrooms, white wine and fresh cream	13.50
pollo diane chicken breast cooked in onions, mushrooms and french mustard, finished with cream and wine	13.50
vitello ai funghi pan fried escalopes of veal served in a creamy brandy and wild mushroom sauce	17.20
braised duck leg legs of corn-fed Goosnargh duck served in an orange and apricot sauce	16.90
fracosta al pepe sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	17.90
steak diane thinly pounded sirloin cooked with mushrooms, onions and french mustard, finished with cream and wine	17.50
sirloin steak	16.90
scaloppine pinocchio escalopes of pork cooked with peppers in a fresh cream and brandy sauce	14.90
spicy pork tender strips of pork, pan fried with field mushrooms, sweet chilli and ginger, served with rice	14.90
medaglioni stilton medallions of beef fillet in a port and stilton sauce	18.90
<b>all appropriate main dishes will be served with potatoes and vegetables of the day</b>	
salad bowl	3.50
french fries	2.90
<b>(v) denotes dishes which are vegetarian</b>	

FOR FISH AND OTHER SPECIALITIES PLEASE SEE OUR SPECIALS MENU

SERVICE AT CUSTOMERS DISCRETION, PLEASE NOTE ALL GRATUITIES ARE DIVIDED AMONGST THE STAFF

## RED WINES

- 1 **valpolicella classico (begali)** 16.90  
black olives, spicy undertones and ripe blueberries coat the velvety smooth palate
- 2 **merlot (zaglia)** 16.90  
a deep ruby red wine with a full and fragrant aroma
- 3 **dolcetto d'alba (lodali)** 16.90  
ripe plums and cherries make this medium-bodied wine an excellent palate pleaser
- 4 **refosco (zaglia)** 17.90  
intense, herbaceous and winey scent with hints recalling the wild blackberry and soft fruit. Sharp, slightly tannic and pleasingly bitterish flavour
- 5 **cabernet (zaglia)** 19.90  
violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood
- 6 **chianti classico (rodano)** 22.90  
aromas of dark ripe berries embellished with smoke and earth
- 7 **merlot (vigna runc)** 21.90  
a herbaceous and fruity merlot finished in oak
- 8 **valpolicella ripasso (begali)** 22.90  
a good traditional-style valpolicella, with grape skin, damson and light floral and mineral aromas and flavors. Medium bodied, with medium, fruit-coated tannins and a mineral finish
- 9 **morellino di scansano 'bellamarsilia' (poggio argentiera)** 23.90  
if you're a fan of chianti, this is a wine you should try - rich, ripe black cherry and berry flavours that blend into a pleasant tartness
- 10 **merlot (aldo polencic)** 25.90  
hints of mature cherry with a mineral finish
- 11 **merlot (la roncaia)** 24.90  
ruby red in colour, this is a full, fragrant, very delicate merlot with sweet tannins
- 12 **shiraz** 26.90  
aromas of uncommon depth and complexity; black cherry, plums, earth, underbrush and white pepper
- 13 **chianti riserva (rodano)** 28.00  
a single estate reserve aged for three years before coming to market
- 14 **barbaresco (lodali)** 28.00  
this wine is the queen to barolo's king, and while not possessing the stronger flavours, will win you over with a keen balance of fruit and earth
- 15 **tigiolo (begali)** 28.90  
big and firm on the palate this blend sings with ripe red currant, blackberries, earth and graphite
- 16 **rosso (il carpino)** 29.00  
a blend of 80% merlot and 20% cabernet sauvignon aged 18-24 months in slovenian oak barrels, fantastic
- 17 **barolo (lodali)** 33.00  
rich, dark and deep, a robust, complex, powerful and full-bodied red

- 18 **celtico (moschioni)** 35.00  
50% merlot and 50% cabernet - pitch black in colour with sweet, smokey notes of cassis, cherry and wet earth, excellent
- 19 **amarone (begali)** 47.00  
dried cherries, raisins and figs are just a few of the complex aromas this wine has to offer

## WHITE WINES

- 20 **verduzzo friulano (sweet)** 15.50  
golden in colour, with hints of honey and peach flavours
- 21 **frascati superiore** 16.50  
light, dry and fruity, easy drinking
- 22 **pinot grigio** 17.50  
full bodied, with harmonious structure and balance, straw yellow in colour
- 23 **sauvignon** 17.50  
medium bodied with good acidity, a good all rounder
- 24 **chardonnay** 17.50  
a full and pleasant taste with a complex bouquet
- 25 **sauvignon (vigna runc)** 18.90  
a delicate and aromatic wine bursting with the aroma of exotic fruit, yellow peppers and ripe melon
- 26 **bianco (vigna runc)** 18.90  
an unusual blend of sauvignon blanc, chardonnay and pinot grigio, lively and fresh with a little oaky softness
- 27 **chardonnay (vigna runc)** 18.90  
straw yellow in colour with an aroma reminiscent of apples and acacia flowers
- 28 **pinot grigio (aldo polencic)** 19.90  
fruity, showing soft pear, apple and melon yet still with a little minerality
- 29 **tocai friulano (aldo polencic)** 19.90  
intense, persistent and fruity with a slightly smoky note
- 30 **sauvignon (toros)** 22.90  
delicate and well balanced with a nose reminiscent of sage and yellow peppers, remarkably crisp and dry
- 31 **chardonnay (toros)** 22.90  
an inviting and fine taste of liquorice and honey with a sumptuous bouquet
- 32 **chardonnay (branko)** 24.90  
lightly oaked, bursting with fruit and full of character
- 33 **pinot grigio (branko)** 26.90  
hints of melon and green apple, with floral and light spice aromas
- 34 **pinot bianco (aldo polencic)** 24.90  
dry, soft and full-bodied with a vanilla note and a very long finish
- 35 **bianco 'vecchie vigne' (roncus)** 29.90  
a blend of tocai, malvasia and ribolla, matured in slovenian oak for one year, fantastic

## UNFILTERED WHITE WINES

Every so often, you may see a label announce that the wine is unfiltered; basically this is an explanation for the wine's lack of clarity.

For many years, wineries have used techniques to make a wine appear crystal-clear. This makes for a more attractive product as you can see right through them.

However, these filtering processes may also remove elements that affect the flavors and aromas of a wine, so some winemakers choose not to filter. They believe that filtering strips the wine of its full character and complexity, avoiding filtering also maintains organic status.

We are great advocates of these unfiltered, organic wines and enjoy their richer and fuller flavor. Below we have selected a handful of special unfiltered wines imported by ourselves for you to enjoy:-

36	<b>ribolla gialla (il carpino)</b>	28.00
	this grape is grown exclusively in the collio hills of friuli - distinctive, tangy, forceful, ribolla flavours of baked apricots and dry dusty earth	
37	<b>bianco (il carpino)</b>	28.00
	a blend of chardonnay, ribolla gialla and sauvignon, gentle, full bodied and persistent in flavour	
38	<b>malvasia (il carpino)</b>	29.90
	bright yellow in colour the bouquet is winery with hints of green pepper. The flavour is dry without being harsh	
39	<b>gaiospiro fumé (fattoria coroncino)</b>	32.00
	bright yellow gold in colour with a rich creamy nose and nutty notes. Very full and powerful palate with deep and concentrated flavours	
40	<b>kaplja (damijan)</b>	35.00
	creamy, silky textured, sweetly scented, though rigorously dry on the palate, add to this intense orange blossoms and you have only the beginning of the description of this outstanding wine! Damijan is the maverick of Friulian wine making	

## CHAMPAGNES AND SPARKLING

41	asti spumante	19.00
42	prosecco	23.90
43	house champagne	29.00
44	moët et chandon	45.00
45	veuve clicquot yellow label	49.00
47	bollinger	59.00
48	laurent perrier brut rosé	75.00
49	dom perignon (moët et chandon)	140.00

## HOUSE WINES

50	red or white (75cl)	13.50
51	rosé (75cl)	16.50

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31/35 Avenham Street Preston PR1 3BN Tel: 01772 257133 Fax: 01772 562099  
info@angelospreston.com www.angelospreston.com