

ANGELO'S

RISTORANTE & PIZZERIA  
ESTD 1980

[www.sanmarcogroup.co.uk](http://www.sanmarcogroup.co.uk)

## STARTERS

### soup of the day

please ask

### spicy chicken wings

served in a garlic and chilli sauce

### fegatini alla veneziana

chicken livers sautéed with onions and chilli

### a.m.b.

avocado, mozzarella and crispy bacon salad

### fish cake

served with sweet chilli mayonnaise

### melone fantasia (v)

seasonal melon and exotic fruits served with a fruit coulis

### fresh oysters

on a bed of crushed ice served with shallot vinegar, lemon wedges and tabasco

### minestrone alla paesana (v)

freshly made Italian vegetable soup

### calamari fritti

deep fried squid served on salad leaves with tartar sauce

### deep fried brie

served with cranberry

### mussels all crema

fresh mussels served with cream, white wine, onion and parsley

### smoked salmon and prawns

salmon served with prawns, salad and marie rose sauce

### duck spring roll

homemade duck roll served with plum sauce

### tempura king prawns

served with a sweet chilli mayonnaise

### Italian antipasto

selection of cured Italian meats, with leaves and olives

### duck a l'orange

duck breast roasted with Sicilian oranges, thinly sliced and served cold with leaves and toasted bread

### crayfish orientale

crayfish tails served hot in a ginger and spring onion sauce

### goats cheese (v)

on a large field mushroom and crouton of polenta with a pesto dressing, roasted vegetables and salad leaves

### whitebait

salt and pepper whitebait served with tartar

### black pudding & salami bruschetta

pan fried with balsamic vinegar, caramelised onions and served on toasted bread

### pâté della casa

served with toasted bread and cranberry

### funghi ripieni (v)

button mushrooms filled with garlic butter and breadcrumbs

### caprese salad (v)

mozzarella, tomato and fresh basil

### fresh asparagus (v)

served with San Daniele gran riserva cured ham, roasted peppers and parmesan shavings

### williams salad (v)

thin pear slices, walnut and stilton served with a honey and citrus dressing

## MAIN DISHES

### rump steak al pepe

thinly pounded rump steak cooked with freshly ground black pepper in a cream and brandy sauce

### scaloppine ai funghi

escalopes of pork cooked in a cream, brandy and wild mushroom

### lemon sole

fillet of lemon sole rolled with salmon and spinach, in a creamy leek and prawn sauce

### belly pork

slow cooked belly pork served with a rich apple based sauce and crispy crackling

### caesar salad

grilled chicken breast, crispy pancetta anchovies, salad leaves, croutons, caesar dressing

### calves liver veneziana

strips of calves liver cooked with onions and balsamic vinegar, served with spring onion mash

### risotto

please ask for today's risotto

### spicy chicken

tender strips of chicken pan fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice

### duck leg à l'orange

served in an orange and apricot sauce

### pigs cheeks

slow cooked in a rich red wine sauce, served with horseradish mash

### pollo alla crema

chicken breast cooked in a fresh cream, mushroom, onion and white wine sauce

### salmon rolled with scallops

served in a creamy crayfish and thermidor sauce

### pheasant toscana

pheasant breast pan fried with lardons of pancetta, wild mushrooms and red wine, served with a truffle filled ravioli

### cod mediterranean

cod fillet cooked with cherry tomatoes, capers, olives, garlic, white wine, basil and chilli

## PASTA

### vegetarian lasagna (v)

layers of egg pasta with mediterranean vegetables

### fusilli all'amatriciana

pasta served in a smoked ham, Italian sausage, spicy salami and tomato sauce

### penne all'arrabbiata

pasta tubes in a spicy salami, peppers and tomato sauce

### cannelloni

layers of pasta rolled and filled with meat and spinach

### ravioli al granchio

large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream

### farfalle al salmone

pasta pieces in a light cream sauce with fresh salmon, smoked salmon, sun dried tomatoes and basil

### lasagne

pasta layered with Italian bolognese and béchamel sauce

### pasta carbonara

neapolitan pasta in a classic creamy, egg, pancetta and parmesan sauce

### tortelloni ricotta

pasta parcels filled with spinach and ricotta served in a cream sauce

### tortellini alla crema

meat filled pasta in a cream, ham and mushroom sauce

### crepelle orchard

folded pancake filled with chicken, ham and spinach, finished in a creamy cheese sauce

## PIZZE

### margherita (v)

the classic mozzarella, tomato and oregano pizza

### romana

cooked ham and mushrooms

### hawaiian

ham and pineapple

### pizza diavola

with spicy salami

### pizza piccante

with red onions, grilled chicken and peppers

### pizza vegeterian (v)

grilled aubergine, courgettes, peppers & asparagus

### pizza tonno

tuna and onion

### pizza zingara

chicken and sweetcorn

## DESSERTS

(£1.00 supplement with ice cream)

### lemon crunch cheesecake

### sticky toffee pudding

### coffee renoir

### Italian bread and butter pudding

served warm with vanilla sauce

### meringue nest

berry compote, fresh meringue and whipped cream

### homemade tiramisu

### chocolate fudge cake

### crème brûlée

### selection of ice cream

## SIDE ORDERS

bowl of olives	3.90
garlic bread	5.30
garlic bread with tomato	5.30
garlic bread mexicano	5.50
onions, tomato, fresh chilli and garlic	
garlic bread speciale	5.70
chilli, rosemary, pancetta, cherry tomatoes	
garlic bread with cheese	5.90
french fries	3.50
house salad	3.90

MAIN COURSE PLUS  
STARTER OR DESSERT

£14.90

3 COURSES

£18.90

OFFER AVAILABLE  
MONDAY TO THURSDAY

12PM - LATE

FRIDAY & SATURDAY

12PM - 5.30PM

SUNDAY 12PM-9PM

all appropriate main dishes will be served  
with potatoes and vegetables of the day

(v) denotes dishes which are vegetarian