

# ANGELO'S

RISTORANTE & PIZZERIA  
ESTD 1980

---

## STARTERS

---

**Fegatini alla Veneziana** | Sautéed chicken livers with onions and chilli

**Melone Fantasia (v)** | Seasonal melon and exotic fruits, served with a fruit coulis

**Funghi Ripieni (v)** | Mushrooms filled with garlic butter and breadcrumbs

**Spicy Chicken Wings** | Served in a garlic and chilli sauce

**Minestrone alla Paesana (v)** | Freshly made Italian vegetable soup

**Smoked salmon and prawns** | Served on a bed of salad leaves with marie rose sauce

**Brie (v)** | Deep fried brie served with cranberry sauce

**Italian Antipasto** | A selection of cured Italian meats

**Paté della Casa** | Homemade paté

---

## MAINS

---

**Pollo Diane** | Chicken breast cooked in onions, mushrooms and French mustard, finished with wine and cream

**Steak Diane** | thinly pounded sirloin steak, cooked with mushrooms, onions and French mustard finished with cream and wine

**Salmon and Scallops** | Fillets of salmon rolled with scallops in a creamy crayfish and thermidor sauce

**Pizza Diavola** | Spicy salami

**Pizza Romana** | Ham and mushrooms

**Lasagne al Forno** | Layers of pasta with bolognese sauce

**Vegetarian Lasagne (v)** | Layers of pasta with Mediterranean vegetables

**Penne all'Arrabbiata** | Pasta tubes in a spicy, salami, peppers and tomato sauce

**Tortelloni di Ricotta e Spinaci** | Pasta parcels filled with spinach and ricotta cheese, served in a cream sauce

---

## DESSERT

---

**Mixed Berry Meringue Nest, Chocolate Fudge Cake or Tiramisu**

---

## TO FINISH

---

**Coffee**

All our dishes may contain nuts or traces of nuts.

**£26<sup>.90</sup>** per person