

ANGELO'S

RISTORANTE & PIZZERIA  
ESTD 1980

## STARTERS

### soup of the day

freshly prepared - 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

### calamari fritti

deep fried squid served on salad leaves with tartar sauce

### deep fried brie

served with cranberry sauce

### mussels marinara

cooked with tomato, garlic, white wine and a hint of chilli

### duck spring roll

homemade duck roll served with plum sauce

### belly pork

tender pieces of slow roasted belly pork, lightly floured and fried, served with a spicy red onion marmalade

### tempura king prawns

served with a sweet chilli mayonnaise

### Italian antipasto

selection of cured Italian meats, with leaves and olives

### salmon and prawns

finest Scottish smoked salmon, prawns, salad leaves, marie rose sauce, served with bread and butter

### goats cheese (v)

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

### 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

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

### williams salad (v)

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

### seafood salad

poached calamari, mussels, prawns, crayfish, julienne of carrot and celery, marinated and served on salad leaves

## MAIN DISHES

### scaloppine ai funghi

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

### chicken caesar salad

grilled chicken breast on salad leaves with crispy bacon, parmesan shavings and croutons, bound with a classic Caesar dressing

### rump steak

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

### lemon sole

fillets of lemon sole rolled and filled with seasoned spinach, served in a creamy asparagus and crayfish sauce with a crab filled ravioli

### 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 thermidor

fillet of salmon served in a 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

## 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

### 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

### fettucine al salmone

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

### lasagne

pasta layered with Italian bolognese and béchamel sauce

### spaghetti carbonara

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

### tortelloni ricotta (v)

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 with a hint of tomato

### seabass ravioli

seabass filled ravioli, served in a cream, white wine, cherry tomato and prawn sauce

### risotto

please ask for today's risotto

## PIZZE

### pizza romana

ham and mushrooms

### pizza tonno

tuna and onion

### pizza diavola

with spicy salami

### pizza zingara

chicken and sweetcorn

### pizza hawaiian

ham and pineapple

### pizza vegetarian (v)

grilled aubergine, courgettes, peppers & asparagus

### pizza pollo piccante

with cajun spiced chicken, peppers and red onion

## 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

**focaccia rosmarino** 6.50

rosemary, olive oil, sea salt

**garlic bread** 6.50

**garlic bread with tomato** 6.50

**garlic bread mexicano** 6.50

onions, tomato, fresh chilli and garlic

**garlic bread speciale** 6.90

chilli, rosemary, pancetta, cherry tomatoes

**garlic bread with cheese** 6.90

**french fries** 3.90

**house salad** 4.50

MAIN COURSE PLUS  
STARTER OR DESSERT  
£18.90

3 COURSES  
£23.90

OFFER AVAILABLE  
MONDAY TO THURSDAY  
12PM - LATE

FRIDAY AND SATURDAY  
12PM - 5.00PM  
SUNDAY 12PM - 9PM

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

(v) denotes dishes which are vegetarian