

# ANGELO'S

RISTORANTE & PIZZERIA

ESTD 1980

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

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

Angelo's was the third restaurant in the San Marco Group first opening its doors in 1980.

We take great pride in importing some of the finest produce Italy has to offer, with the added benefit of being able to purchase some fantastic meat, fruits and vegetables on our doorstep here in Lancashire. This combination of quality Italian and locally sourced produce has enabled us to offer a vast menu with something for everyone from traditional pizza and pasta to prime meat, game and fish incorporating a wide range of modern and classic Italian dishes prepared in our open kitchen.

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

Buon appetito!

## APPETIZERS

<b>bowl of olives</b>	3.90
a selection of olives marinated in herbs	
<b>focaccia rosmarino</b>	6.50
rosemary, olive oil and sea salt	
<b>garlic bread</b>	6.50
<b>garlic bread with tomato</b>	6.50
<b>garlic bread mexicano</b>	6.50
onions, tomato and chilli	
<b>garlic bread speciale</b>	6.90
chilli, rosemary, pancetta, cherry tomatoes	
<b>garlic bread with cheese</b>	6.90

## ANTIPASTI

<b>caprese salad (v)</b>	7.90
sliced mozzarella, fresh tomato and basil salad	
<b>williams salad (v)</b>	6.90
thin pear slices and stilton served with a honey and citrus dressing	
<b>cocktail di gamberi</b>	8.50
shelled prawns served on salad leaves with marie rose sauce	
<b>funghi ripieni (v)</b>	7.90
oven baked mushrooms filled with garlic butter and breadcrumbs	
<b>pâté della casa</b>	7.50
homemade pâté served with toast and cranberry sauce	
<b>melone fantasia (v)</b>	5.90
seasonal melon and exotic fruits served with a fruit coulis	
<b>spicy chicken wings</b>	8.90
cooked with garlic, peppers and fresh chilli	
<b>soup of the day</b>	5.90
freshly prepared - please ask	
<b>fegatini alla veneziana</b>	8.50
chicken livers sautéed with onions and chilli	
<b>a.m.b.</b>	8.50
avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	
<b>spare ribs</b>	10.90
baby back ribs cooked in a bbq sauce	
<b>calamari fritti</b>	10.90
deep fried squid served on salad leaves with tartar sauce	
<b>prosciutto crudo e melone</b>	9.90
San Daniele gran riserva cured ham, fresh melon and exotic fruits	
<b>brie</b>	7.90
deep fried brie served with cranberry sauce	

<b>black pudding and salami bruschetta</b>	8.90
black pudding and salami, pan-fried with balsamic vinegar, topped with caramelised onions and served on toasted bread	
<b>seafood antipasto</b>	10.90
a selection of smoked, marinated and fresh seafood	
<b>Italian antipasto</b>	10.90
a selection of cured Italian meats and olives marinated in fresh herbs	
<b>fresh asparagus</b>	9.90
served with San Daniele gran riserva cured ham, roasted peppers and parmesan shavings	
<b>warm goats cheese (v)</b>	8.90
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

<b>vegetarian lasagne (v)</b>	14.90
layers of pasta with Mediterranean vegetables	
<b>lasagne</b>	14.90
layers of pasta with bolognese sauce	
<b>cannelloni</b>	14.90
layers of pasta rolled and filled with meat and spinach	
<b>tortellini alla crema</b>	14.90
meat filled pasta in a cream, ham and mushroom sauce	
<b>spaghetti alla bolognese</b>	13.90
pasta served with traditional Italian ragù	
<b>fettucine al salmone</b>	15.90
pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun-dried tomatoes and basil	
<b>penne all'arrabbiata</b>	14.90
pasta tubes in a spicy salami, peppers and tomato sauce	
<b>ravioli al granchio</b>	15.90
large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream	
<b>spaghetti carbonara</b>	14.90
spaghetti pasta cooked in a classic creamy, egg, pancetta and parmesan sauce	
<b>tortelloni di ricotta e spinaci (v)</b>	14.90
pasta parcels filled with spinach and ricotta cheese in a cream sauce	
<b>fusilli all'amatriciana</b>	14.90
pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	
<b>gran spaghetti pescatore</b>	18.90
spaghetti, sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	

## PIZZE

<b>margherita (v)</b> the classic mozzarella, tomato and oregano pizza	13.50
<b>romana</b> cooked ham and mushrooms	14.90
<b>napoletana</b> olives and anchovies	14.90
<b>piccante</b> red onions, grilled chicken, peppers, cajun spices	14.90
<b>pescatore</b> a selection of seafood	15.90
<b>quattro stagioni</b> ham, artichokes, onions and mushrooms	14.90
<b>vegetarian (v)</b> freshly grilled aubergine, courgettes, peppers and asparagus	14.90
<b>funghi (v)</b> mushrooms	14.50
<b>diavola</b> spicy salami	15.50
<b>prosciutto</b> cooked ham	14.50
<b>tonno</b> tuna and onion	14.90
<b>hawaiian</b> ham and pineapple	14.90
<b>zingara</b> chicken and sweetcorn	14.90
<b>orchard</b> roquette leaves, San Daniele gran riserva prosciutto and parmesan shavings	15.90
<b>papera</b> smoked chicken, smoked duck and sun-dried tomatoes	15.50
<b>thai</b> prawns, chicken, garlic, peppers and fresh chilli	15.50
<b>contadina</b> chicken, peppers, spicy salami, salame rustico and pancetta	15.50
<b>nostromo</b> crayfish tails, tuna, garlic, fresh chilli and spring onion	15.90
all our pizzas have a mozzarella and tomato base	
<b>extra toppings</b>	1.00

## MAIN DISHES

<b>crespelle orchard</b> folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce with a hint of tomato	13.50
<b>scaloppine ai funghi</b> escalopes of pork cooked in a cream, brandy and wild mushroom sauce	18.90
<b>chicken stroganoff</b> tender strips of chicken in a cream, paprika, mushroom, onion and red wine sauce, served with rice	18.90
<b>pollo alla valdostana</b> chicken breast cooked in a tomato and cream sauce, topped with San Daniele ham and melted mozzarella	19.90
<b>pollo alla crema</b> chicken breast cooked with onions, mushrooms, white wine and fresh cream	19.90
<b>braised duck leg</b> legs of corn-fed Goosnargh duck served in an orange and apricot sauce	24.90
<b>fracosta al pepe</b> sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	27.90
<b>steak diane</b> thin pounded sirloin cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	23.90
<b>sirloin steak</b>	24.90
<b>lamb shank</b> slow cooked in a rich rosemary and red wine sauce	27.90
<b>medaglioni stilton</b> medallions of beef fillet cooked in a rich port sauce, topped with stilton	27.90
<b>spicy beef</b> tender strips of sirloin and fillet, stir fried with mixed peppers, red onions, garlic, sesame seeds and a sweet chilli sauce, served with rice	19.90
all appropriate main dishes will be served with potatoes and vegetables of the day	
<b>saucers</b>	3.00
<b>house salad</b>	4.50
<b>rocket and parmesan salad</b>	4.50
<b>french fries</b>	3.90

(v) denotes dishes which are vegetarian

FOR FISH AND OTHER SPECIALITIES  
PLEASE SEE OUR SPECIALS MENU

*All our dishes are made fresh to order and if needed we will be pleased to provide you with more detailed allergen information.  
Unfortunately it is not possible for us to guarantee our busy kitchens are 100% allergen/contamination free.  
Service at customers discretion, please note all gratuities are divided amongst the staff. All prices include VAT.*

## VINO ROSSO (red wine)

<b>1 refosco (zaglia)</b> this refosco has a deep violet colour, on the palate, there are strong currant, wild berry and plum flavours	26.00	<b>20 nero d'avola versace (feudi pisciotto)</b> intense ruby red colour, typical of Nero d'Avola, delicate and persistent notes of red and black fruits, full, velvety and persistent	35.00
<b>2 cabernet (zaglia)</b> violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood	26.00	<b>21 barbaresco (marco bonfante)</b> bright purple-red. It has a winy bouquet, with scents of red fruits like cherries and marasca cherry, and a very delicate vanilla note. On the palate it is dry, full-bodied, structured	35.00
<b>3 valpolicella classico (begali)</b> black olives, spicy undertones and ripe blueberries coat the velvety smooth palate, a light fragrant red similar to beaujolais	26.00	<b>22 real (moschioni)</b> 50% tazzelenghe, 25% cabernet sauvignon, 25% merlot - a deep, inky purple, reveals earthy, exotic aromas laced with suggestions of blackberry jam, violets, spices, minerals, liquorice and mint	35.00
<b>5 roble ribera del duero (lopez cristobal)</b> tempranillo and merlot blend, deep cherry red colour, aromas of strawberry and forest fruits, aged in new French oak barrels for three months before resting for the same amount of time in the bottle	26.00	<b>23 barbaresco (lodali)</b> 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	38.00
<b>6 barbera (lodali)</b> full and harmonious, notes of red fruits, soft with a pleasantly bitter aftertaste	27.00	<b>24 merlot black label (perussini)</b> fruity with notes of blackberry and blueberry, perfect with meat dishes	39.00
<b>7 nero d'avola (feudi del pisciotto)</b> the prince of Sicilian wines and the most difficult variety to find in true purity. Rounded, warm and full-bodied	27.00	<b>25 semidis (masut da rive)</b> world class merlot blend, fantastic deep purple blend of merlot with cabernet franc and cabernet sauvignon, unbeatable merlot	39.00
<b>8 shiraz merlot blend (feudi del pisciotto)</b> this blend of merlot and syrae exalts a wonderful ruby red wine with intense fragrance of red fruits and vanilla. A smooth, fresh, elegant and well balanced wine	27.00	<b>26 chianti classico viacosta (rodano)</b> aromas of ripe black fruit, earthy notes and hints of tobacco, fruity, powerful and enveloping, aged in wood for 36 months	40.00
<b>9 chianti (guerini)</b> aromas of dark ripe berries embellished with smoke and earth, a great chianti classico	29.00	<b>27 barolo (lodali)</b> rich, dark and deep, a robust, complex, powerful and full-bodied red	45.00
<b>10 rosso (branko)</b> a fantastic, well balanced blend of merlot and cabernet sauvignon. Fresh, with raspberry and blueberry on the nose, elegant black cherry on the palate	28.00	<b>28 refosco (la roncaia)</b> intense, complex and earthy with spicy and toasted fragrances, warm velvety and tannic	45.00
<b>11 rosso (moschioni)</b> on the nose an explosion of warm enveloping perfumes of berries, ripe plum, intense aromas of leather, roasted coffee and hints of cocoa to complete the intensity of the wine	28.00	<b>29 shiraz (pravis)</b> dark ruby in colour, this innovative trentino shiraz shows a complex bouquet of spices, black pepper, hazelnuts and vanilla	45.00
<b>12 montepulciano (pasetti)</b> a vivid ruby red wine which smells of blackberry and blueberry, accompanied by hints of licorice, cinnamon and black pepper	29.00	<b>30 amarone (begali)</b> dried cherries, raisins and figs are just a few of the complex aromas this wonderful amarone has to offer	65.00
<b>13 pinot nero (masut da rive)</b> very delicate, fruity when young (raspberry and cherry), then opens memories of hazelnut, walnut, fruit of underwood. Carefully crafted wine with excellent persistence	29.00	<b>31 rocca di frassinello (rocca di frassinello)</b> a blend of sangiovese, cabernet sauvignon and merlot, aomas and flavours of berries, plums, liquorice and warm spice with a velvety finish	65.00
<b>14 chianti classico (camperchi)</b> rich deep cherry, black fruit and fresh berry forward taste with deep wonderful structure and colour. Luscious plum, cinnamon, wild strawberries with a ruddy cherry sweetness	29.00	<b>32 brunello di montalcino (caprilli)</b> floral and plum character with some sour-cherry and smoky undertones. It's full and chewy, yet polished and proper	69.00
<b>15 barbera (cascina castlèt)</b> delicate earthy tones, slight hints of cold smoke, plus fine cranberry and meadow herbs. On the palate there is a pleasant drive, juicy, also slightly salty, gripping tannins in the finish	29.00	<b>33 amarone riserva ca bianca (begali)</b> made from grapes harvested in Begali's special monte ca bianca vineyard, aged for four years in casks. Warm, solid and robust, an exceptional amarone for those that know!	85.00
<b>16 primitivo (massimo leone)</b> intense, persistent bouquet that is pleasantly fruity with undertones of freshly picked flowers and fruits	30.00		
<b>17 valpolicella superiore (begali)</b> intense perfume, blackcurrants, cherries and nutmeg, tinged with dark chocolate, a powerful aged red	37.00		
<b>18 merlot (toros)</b> deep ruby red, characteristic bouquet of small berries with toasted and vanilla notes in excellent harmony as a result of the time spent in oak barrels	35.00		
<b>19 tigiolo (begali)</b> this is a ripasso blend of corvina and cabernet, obtained from the drying of grapes that have been left to rest, deep, slightly purple ruby with black reflections, intense and spicy, fantastic with red meat	35.00		

## VINO BIANCO (white wine)

<b>34 verduzzo friulano (sweet)</b> golden in colour, with hints of honey and peach flavours perfect for those that prefer their wine sweet, also exceptional as a dessert wine	26.00
<b>35 chardonnay</b> a full and pleasant taste with a complex bouquet	26.00
<b>36 pinot grigio</b> a fragrant pinot grigio that's quite zesty, full flavoured and slightly spicy	26.00
<b>38 sauvignon (scarbolo)</b> an intense and characteristic bouquet of peach, tropical fruit, and sage. Aromas that expand on the palate, soft creamy texture and generous structure	27.00
<b>39 sauvignon (masut da rive)</b> medium bodied with good acidity, a world class sauvignon	28.00

<b>40 chardonnay (masut da rive)</b> intense aroma which evokes fruity hints of banana, golden apple, notes of citrus fruits and flowers. An elegant and charming wine which is dry on the palate	<b>28.00</b>	<b>60 chardonnay (toros)</b> a deep straw yellow color, accompanied by a bouquet of pineapple, papaya, yellow peach and hints of cedar, with notes of bread crust and butter	<b>35.00</b>
<b>41 soave classico (suavia)</b> this is a profoundly Italian wine, our idea of Soave: fresh, fruity, easy to drink but with an unmistakable character at the same time	<b>28.00</b>	<b>61 gavi di gavi (marco bonfante)</b> pleasantly fresh, with scents of citrus fruits, white flowers and fruit, delicate and dry, with a very good balance	<b>39.00</b>
<b>42 sauvignon (draga)</b> complex, refined, elegant, subtle notes of white peach with hints of elder flower. Clear and crisp, with a vibrant aftertaste	<b>28.00</b>	<b>VINO ROSATO (rosé wine)</b>	
<b>43 friulano</b> complex aromas of sliced peaches, almonds and light caramel precede a solid core of fruit that is balanced by ample notes of minerals and spices with a slight hint of bitter almond on the finish	<b>29.00</b>	<b>62 pinot grigio blush il ramato (scarbolo)</b> bright copper in colour with aromas of apple, wild berries and fresh citrus, fresh with a delicate saltiness	<b>28.00</b>
<b>44 chardonnay (branko)</b> lightly oaked, bursting with fruit and full of character	<b>29.00</b>	<b>63 rosé (cascina castlèt)</b> soft cherry red in colour with delicate purple highlights. fresh and pleasant with flower and fruit notes, including raspberry, strawberry and blackcurrant	<b>28.00</b>
<b>45 pinot grigio (branko)</b> hints of melon and green apple, with floral and light spice aromas	<b>29.00</b>	<b>64 rosé (lópez cristobal)</b> a bright salmon-coloured wine, fresh and floral, with hints of red fruit, very limited with only 2000 bottles produced per vintage	<b>35.00</b>
<b>46 frascati (casale marchese)</b> straw-yellow in colour, aromas of tropical fruit and slightly herbaceous floral nuances, soft and elegant	<b>29.00</b>	<b>VINO DA TAVOLA (house wine)</b>	
<b>47 falanghina (terre stregate)</b> a zesty display of salty minerals mixed with dusty florals, wild herbs, and crushed green apple with a citrus zest	<b>29.00</b>	<b>65 white (75cl)</b>	<b>25.00</b>
<b>48 riesling (conte vistarino)</b> well balanced and pleasantly fruity, mineral with a relevant freshness, an excellent wine for sea-food and shellfish dishes	<b>29.00</b>	<b>66 red (75cl)</b>	<b>25.00</b>
<b>49 vermentino (poggio argentiera)</b> a bright, vivid white, showing sliced lemon and lime character with steely and minerally undertones, crisp, medium-bodied	<b>29.00</b>	<b>67 rosé (75cl)</b>	<b>26.00</b>
<b>50 pinot grigio merlino (conte vistarino)</b> rounded and full bodied white, pale yellow with orange reflections, great aroma with hints of white and yellow fruit	<b>32.00</b>	<b>CHAMPAGNE E SPUMANTE (sparkling)</b>	
<b>51 muller thurgau (pravis)</b> easy drinking white ideal for seafood dishes distinctly aromatic, with notes of exotic fruit, jasmine and freshly mown hay	<b>32.00</b>	<b>68 prosecco</b>	<b>28.90</b>
<b>52 pinot nero blanc de noirs (conte vistarino)</b> a real rarity: white vinified Pinot Nero, fresh bouquet of citrus, white currant and herbs, on the palate crisp and fresh acidity, yellow and white fruits and a fine saltiness	<b>33.00</b>	<b>69 lambrusco rosso (medici)</b> multi award winning dry sparkling red, probably the best lambrusco in the world (served chilled)	<b>29.00</b>
<b>53 sauvignon (branko)</b> classic sauvignon bouquet of fruit and herbs, lively flavours and a harmonious finish	<b>35.00</b>	<b>70 pink prosecco</b>	<b>29.90</b>
<b>54 sauvignon (toros)</b> straw yellow with hints of fig leaf, sage and green pepper. A strong, persistent and well structured sauvignon	<b>35.00</b>	<b>71 house champagne</b>	<b>45.00</b>
<b>55 soave massifitti (suavia)</b> notes of yellow peach, kiwi and lily of the valley combined with a crystalline minerality. Great freshness combined with an elegant and creamy structure	<b>35.00</b>	<b>72 laurent perrier brut</b>	<b>60.00</b>
<b>57 sauvignon kolaus (pierpaolo pecorari)</b> a rainbow of aromas, from spicy herbs to vanilla, from tropical fruit to butter, a full and soft white wine, balanced by a pleasant and lively freshness	<b>35.00</b>	<b>73 veuve clicquot yellow label</b>	<b>77.00</b>
<b>58 pinot grigio olivers (pierpaolo pecorari)</b> expressive nose of citrus, blackcurrant leaf and acacia, delightful, modern and perfect with seafood pasta	<b>35.00</b>	<b>74 bollinger</b>	<b>88.00</b>
<b>59 verdicchio il priore (sparapani)</b> a beautifully structured taste that envelops the palate with good flavour and hints of citrus. A pleasant finish leaves traces of almond and a hint of saltiness	<b>35.00</b>	<b>75 laurent perrier brut rosé</b>	<b>110.00</b>
		<b>76 dom perignon</b>	<b>260.00</b>
		<b>77 cristal</b>	<b>420.00</b>
		<b>78 dom perignon rosé</b>	<b>550.00</b>
		<b>VINO DOLCE (dessert wine)</b>	
		<b>79 moscato (cascina castlèt) 75cl</b> pleasantly sweet and fresh palate, aromatic, flowery and fruity bouquet	<b>26.00</b>
		<b>80 ramandolo* (la roncaia) 50cl</b> orange golden colour, complex & smokey nose with peach, raisins, honey, vanilla, rich, without being overly sweet	<b>35.00</b>
		<b>81 recioto* (begali) 50cl</b> a red dessert win, very concentrated, beautifully jellied fruit, morello cherries, strawberries and raspberries	<b>39.00</b>

*\*passito, wines that are made using the appassimento method, after the grapes are cut from the vine they are laid to dry, the drying process concentrates the sugars in the grapes, leading to wines with higher alcohol content, sweeter flavour, and tannins.*



## SAN MARCO GROUP

---

**ANGELO'S**  
RISTORANTE & PIZZERIA  
ESTD 1980

*Italian*  
**THE ORCHARD**  
RISTORANTE & PIZZERIA  
ESTD 1985

*Stratos*  
— FOOD WINE MUSIC —

**PINOCCHIO'S**  
RISTORANTE & PIZZERIA  
ESTD 1982

*Trattoria*  
**SAN MARCO**  
RISTORANTE & PIZZERIA  
ESTD 2008

---

**ANGELO'S RISTORANTE AND PIZZERIA**  
31/35 Avenham Street Preston PR1 3BN Tel: 01772 257133  
angelos@sanmarcogroup.co.uk www.sanmarcogroup.co.uk