

ANGELO'S

RISTORANTE & PIZZERIA

ESTD 1980

www.sanmarcogroup.co.uk

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

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| bowl of olives | 3.90 |
| focaccia rosmarino | 6.50 |
| rosemary, olive oil, sea salt | |
| garlic bread | 6.50 |
| garlic bread with tomato | 6.90 |
| garlic bread mexicano | 6.90 |
| onions, tomato, fresh chilli and garlic | |
| garlic bread speciale | 7.50 |
| chilli, rosemary, pancetta, cherry tomatoes | |
| garlic bread with cheese | 7.50 |
| french fries | 3.90 |
| house salad | 4.50 |

MAIN COURSE PLUS
STARTER OR DESSERT
£21.00

3 COURSES
£26.00

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

MANY RECOGNISED ALLERGENS ARE HANDLED IN OUR KITCHENS. IF YOU HAVE ANY QUESTIONS PLEASE DON'T HESITATE TO ASK AND WE WILL BE PLEASED TO PROVIDE YOU WITH MORE DETAILED INFORMATION.

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