

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

shredded duck salad
shredded crispy duck, hoi sin, bean sprouts and sesame seeds

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

asparagus gratin
grilled asparagus wrapped in speck (smoked ham) and finished with a cheese gratin

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

bresaola
thinly sliced cured Italian beef served with parmesan shavings, rocket leaves and olive oil

fresh oysters
two fresh oysters, served on a bed of crushed ice, with lemon, tabasco and a shallot vinaigrette

bruschetta classica
toasted bread with chopped tomatoes, garlic, basil and olive oil

MAIN DISHES

- saltimbocca alla romana**
escalopes of pork, wrapped with sage and Parma ham, cooked in a white wine sauce

calves liver alla veneziana
pan fried, balsamic vinegar, onions, crispy pancetta and spring onion mash

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

galician octopus
sous vide Galician octopus, pan fried chorizo, served on a bed of buttery mash

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

crespelle orchard
folded pancake filled with chicken, ham and spinach, finished in a creamy cheese sauce with a hint of tomato

casarecce alfredo
pasta cooked with ham, pancetta, spicy salami, mushrooms, Italian sausage, peas, cream and tomato

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 vegeterian (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 | 4.90 |
| focaccia rosmarino | 6.90 |
| rosemary, olive oil, sea salt | |
| garlic bread | 6.90 |
| garlic bread with tomato | 7.50 |
| garlic bread mexicano | 7.50 |
| onions, tomato, fresh chilli and garlic | |
| garlic bread speciale | 7.50 |
| chilli, rosemary, pancetta, cherry tomatoes | |
| garlic bread with cheese | 7.90 |
| french fries | 4.50 |
| house salad | 4.50 |

MAIN COURSE PLUS
STARTER OR DESSERT
£22.90

3 COURSES
£28.90

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