ANTIPASTI

FOCACCIA		ZUPPA				
FOCACCIA BIANCA Pizza bread with garlic and rosemary. (v)	6.50	ZUPPA DEL GIORNO Soup of the day - see specials.	5.50			
FOCACCIA ALL'AGLIO E POMODORO Pizza bread with garlic, tomato and oregano. (v)	6.95	MINESTRONE CLASSICO (v) The classic Italian fresh vegetable soup with rustic cro	5.50 outons.			
ANTIPASTI FREDDI		ANTIPASTI CALDI				
BRUSCHETTE MISTE DEL GIORNO Grilled slices of Italian bread with assorted toppings. Vegetarian option available.	6.95	MOZZARELLA IN CARROZZA Mozzarella, basil, taleggio, sandwiched in white bread, deep fried. Served with tomato and basil sauce. (v)	7.95			
NOZZE DI MARE (SEAFOOD SALAD) Calamari, octopus, prawns and tiger king prawns marinated in extra virgin olive oil and lemon sauce.	9.95	GAMBERONI PICCANTI Pan fried king prawns with chilli garlic in white wine butter sauce, served with garlic bruschetta.	9.95			
PÂTÉ SANT' ANGELO Chicken liver pâté, red onion marmalade, served with toasted Italian bread.	8.50	FUNGHI GIGANTI TRIFOLATI Mixed mushroom sautéed with garlic, parsley, white wine, bruschetta bread, fresh basil and extra virgin olive oil. (v)	7.95			
ANTIPASTO ALL'ITALIANA Assorted salami, cured meats, artichokes, ascolane olives and more.	9.95	CROCCHETTE DI PESCE Deep fried fish cakes with fresh chilies, ginger, spring onions, fresh herbs served on a bed of	7.95			
PROSCIUTTO E MELONE San Danielle ham served with melon and fresh figs.	8.95	rocket leaves finished off with sweet chilli jam. CALAMARI FRITTI Deep fried fresh calamari served with lemon and tartar sauce.	7.95			
INSALATA CAPRESE AVOCADO Buffalo mozzarella, plum vine tomatoes, fresh basil, extra virgin olive oil and topped with avacado. (v)	8.95	ASPARAGI LUCANI Grilled asparagus served with red pepper, almond pesto and a poached egg, with crispy Parma ham. (n) Vegetarian option available.	8.95			
FOCACCIA AND OLIVES Home made selection of bread, warm rosemary foccacia bread, black and green olives, grissini bread sticks and Sardinia bread.	5.50	FEGATINI DI POLLO ALLA FINANZIERA Pan fried chicken livers served on woodland mushrooms with pancetta demi glace, a touch of cream, garnished with parsnip crisps.	7.25			

LA PIZZERIA

Our pizzas are freshly prepared in the traditional Italian method using only the finest ingredients and cooked with a thin crispy base.

		11.95
	Tomato, mozzarella, fresh chillies,	
	Tuscan sausage, Calabrian Nduja sausage,	
	red onions, topped with rocket and	
10.95	Grana Padano cheese.	
	CARRINAL F	
		10.95
	Tomato, mozzarella, ham and mushroom.	
11.95	SANT' ANCELO	10.05
		12.95
	and red officin.	
11.95	QUATTRO STAGIONI	11.95
	Tomato, mozzarella, Parma ham, mushrooms,	
	anchovies and artichokes.	
0.05	PESCATORA	12.95
8.95	Mixed seafood, tomato and garlic.	
	(Cheese optional).	
11.95	CALZONE VESUVIO	11.95
	Calzone style pizza with pepperoni, salami,	
	spinach topped with Calabrian nduja sausage	
	and tomato sauce.	
	11.95 11.95 8.95	Tuscan sausage, Calabrian Nduja sausage, red onions, topped with rocket and 10.95 Grana Padano cheese. CARDINALE Tomato, mozzarella, ham and mushroom. 11.95 SANT' ANGELO Tomato, mozzarella, mushrooms, roast ham, grilled chicken, rocket salad, black olives and red onion. 11.95 QUATTRO STAGIONI Tomato, mozzarella, Parma ham, mushrooms, anchovies and artichokes. PESCATORA Mixed seafood, tomato and garlic. (Cheese optional). 11.95 CALZONE VESUVIO Calzone style pizza with pepperoni, salami, spinach topped with Calabrian nduja sausage

VEGAN MENU

BRUSCHETTE Grilled slices of Italian bread, with avocado and cherry tomatoes and toasted sesame seeds.	6.95
LEMON AND CHILLI ROASTED ASPARAGUS With flaked almonds.	8.95
MANGO AND AVOCADO SALAD A salad of chicory, fresh mango, avacado, green olives, corriander, cherry tomatoes, pearl barley, chopped mixed leaves and an orange vinaigrette.	8.95
FOCCACIA ALL 'AGLIO E POMODORO Pizza with garlic, tomato and oregano.	6.95
MINESTRONE SOUP The classic Italian fresh vegetable soup with rustic croutons.	5.50
SPAGHETTI With fresh tomatoes, rocket leaves and fresh basil.	9.95
RIGATONI PESTO With fresh tomatoes.	9.95
MUSHROOM RISOTTO With wild mushrooms and truffle oil.	11.95
GRILLED VEGETABLES Grilled courgettes, aubergines, peppers, chicory and portobello flat mushroom. Dressed with olive oil and salt flakes.	8.95
MUSHROOM STROGONOFF Sautéd button mushrooms coated with paprika, shallots, brandy, French mustard, tomato sauce and gherkins. Served with rice.	11.95

MENU PER I BAMBINI

AVAILABLE FOR CHILDREN UP TO THE AGE OF 12	
PIZZETTA Small pizza of your choice.	6.95
SPAGHETTI ALLA BOLOGNESE Spaghetti with Bolognese sauce.	6.95
PASTA CON POLPETTINE Pasta with small meatballs and tomato sauce.	6.95
BOCCONCINI DI POLLO ALLA MILANESE Chicken breast goujons in breadcrumbs served with chips.	6.95
PESCE BIANCO IN CROSTA DI PANE Deep fried white fish goujons in breadcrumbs served with chips.	6.95
AMBURGA DI MANZO Italian style beef burger, cheese and onion rings served in a fresh brioche bun with chips.	6.95

LE PASTE

All our pastas are freshly prepared on the premises daily using the original Durum wheat flour and egg, to the Chef's recipes.

We can cater for dietary requirements. Gluten free pasta available on request.

SPAGHETTI BOLOGNESE Served with a flavour filled Bolognese sauce of slow cooked beef, onion, tomato, olive oil and a twist of black pepper.	10.95	PAPPARDELLE DELLA NONNA Egg pasta ribbons with grilled chicken, mushrooms, broccoli, onions, paprika and cream cheese.	13.95	LINGUINE ALLA BUSERA Linguine tossed in a tomato sauce, king prawns, garlic, fresh chilli, brandy and basil sauce.	14.50
RIGATONI ARRABBIATA Fresh chilies, cherry tomatoes, garlic, basil and tomato sauce. (v)	9.95	RAVIOLI SANT'ANGELO Lobster and crab ravioli in a creamy saffron sauce with king prawns, calamari and king scallops.	16.95	LINGUINE FRUTTI DI MARE Linguine pasta tossed in a light tomato sauce with brandy, chilli, garlic, cherry tomatoes, king prawns, calamari, monkfish and mussels.	16.50
SPAGHETTI CARBONARA Crispy pancetta ham, cream, egg yolk, black pepper and parmesan.	11.95	RIGATONI ALLA CALABRESE Tuscan sausage, Calabrian Nduja sausage, garlic, oregano finished in a cherry tomato and basil sauce.	11.95	RAVIOLI TREVISANI Ricotta and spinach ravioli in a sauce of onions, white wine, cherry tomatoes, fresh basil and Buffalo mozzarella, topped with rocket salad. (v)	13.95
Layered egg pasta, Bolognese, parmesan and a rich cheese sauce.	11.95	SPAGHETTI CON POLPETTE Homemade beef meatballs served in tomato sauce with onions, garlic and cherry tomatoes with spaghetti topped	11.95	RISOTTO CODA DI ROSPO E PANCETTA Risotto with monk fish escallops, pancetta, roasted	15.95
PAPPARDELLE AI DUE SALMONI Egg pasta ribbons with smoked and roast salmon, onion, white wine and cream sauce, lemon zest.	14.95	with grated pecorino cheese and fresh basil leaves.		butternut squash, with a touch of lobster bisque and lemon juice.	

SECONDI

OLGONDI						
FEGATO DI VITELLO CON BURRO E SALVIA Thinly sliced calves liver with sage and white wine. Subject to availability*	16.95	POLLO ALLA CREMA Chicken fillet marinated with fresh herbs, shallots, mushrooms, white wine and cream.	14.95	VITELLO ALLA MILANESE Veal escalope in breadcrumbs, garlic, rosemary, lemon wedge.	16.95	
FEGATO DI VITELLO CON CIPOLLE FRITTE Thinly sliced calves liver served on mash with fried onions and gravy. Subject to availability*	16.95	POLLO ALLA PARMIGIANA Chicken breast fried in breadcrumbs served on tomato spaghetti, topped with basil mozzarella and parmesan.	15.95	COSTATA DI MANZO PRINCIPESSA Rib eye steak, shallots, mushrooms, brandy, French mustard, demi-glace and a touch of cream.	19.95	
POLLO STROGANOFF Chicken fillet pan-fried coated in paprika, shallots, mushrooms, brandy, French mustard and a touch of created with rice. Topped with crème fraîche and gherking		FILETTO PORTO ROTONDO Pan-fried prime 8oz fillet steak served on a bed of fresh spinach, porchini mushroom and pancetta. Finished with a rich port sauce.	24.95	FILETTO SANT ANGELO Pan-fried prime 8oz fillet steak served on a crouton topped chicken liver pâté with porcini mushrooms and a rich Madeira sauce.	24.95	
STROGANOFF CLASSICO Strips of beef fillet coated in paprika, shallots, mushroobrandy, French mustard and a touch of cream. Served wrice. Topped with sour cream and gherkins.		COSTATA DI MANZO AL PEPE Pan fried rib eye steak flambéed in brandy with shallots, green peppercorns, beef jus, cream and a touch of French mustard.	19.50	ANATRA SAN MARINO Pan fried roasted duck breast, served pink, mashed potatoes, asparagus and port sauce.	16.95	
STROGANOFF DI FUNGHI Sautéed button mushrooms coated with paprika, shalld brandy, French mustard, sour cream, tomato sauce, served with rice. Topped with sour cream and gherkins.		SCALOPPINA DI VITELLO ALLA TOSCANA Veal escalope pan fried with shallots, porcini mushroor garlic, rosemary, sautéed in a Madeira sauce.	17.95 ms,	Most dishes can be gluten free on request.		

CHARGRILLED

All served with roasted vine cherry tomatoes and Portobello flat mushroom

CHICKEN FILLET 12.95 / CALVES LIVER 16.95 Subject to availability* / RIB EYE 16.95 / VEAL ESCALOPE 15.95 / BEEF FILLET 24.95

INSALATE

VEGETALI ONION RINGS MAIN COURSE SALADS SIDE SALADS 2.95 **ROASTED SWEET POTATOES INSALATA MISTA** (v) CAESAR SALAD CON PANCETTA 11.95 3.95 With herbs and parmesan. Chicken fillet, cos lettuce, bacon, Grana Padano cheese flakes, Continental salad leaves, cucumber, plum tomatoes, red onions and croutons, classic homemade Caesar dressing. PATATE AL ROSMARINO mixed peppers. Sliced new potatoes with garlic and fresh rosemary. **INSALATA POLLO E MANGO** 12.50 **POMODORI CON CIPOLLE ROSSE (v)** Lightly curried chicken fillets, fresh mango, baby gems, 3.95 **PATATINE FRITTE** Plum tomatoes with red onions finely chopped red onion, mango chutney and lime Thin cut chips. dressing, Greek yoghurt and toasted sesame seeds. $\ensuremath{(s)}$ and basil. VEGETALI MISTI **RUCOLA E PARMIGIANO** (v) **INSALATE DI SALMONE AFFUMICATO** 12.954.95Selection of seasonal vegetables. Beetroot smoked salmon served on a salad of Cos lettuce, Rocket leaves with cherry tomatoes, Grana Padano cheese flakes, with cucumber ribbons, shaved asparagus, broccoli florets, **SPINACI SALTATI** a balsamic vinegar reduction. lime dressing and grilled limes. Fresh baby spinach sautéed with extra virgin olive oil. **INSALATA CALDA CON GAMBERONI** INSALATA VERDE (v)12.95 **ZUCCHINE FRITTE** 4.953.95 Warm lime and chilli glazed prawns served on a salad Rocket and baby gem with avocado, Deep fried courgettes in Italian batter. green olives, cucumber, celery and capers, of grilled pineapple, vine tomatoes, mixed leaves, **GRILLED VEGETABLES** shaved fennel with a corriander, lime and chilli dressing. balsamic dressing. 8.95 Grilled courgettes, aubergines, peppers, chicory and

If you have a food allergy or intolerance please speak to a member of our staff before you order your food and drinks. We will provide you with our ingredients booklet. Failing to do so Sant' Angelo will not accept responsibility.

3.95 2.95 2.95 3.95

portobello flat mushroom. Dressed with olive oil and

salt flakes.