

ANGELO'S

RISTORANTE & PIZZERIA

ESTD 1980

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

## STARTERS

### soup of the day (gf)

freshly prepared - please ask

### spicy chicken wings (gf)

served in a garlic and chilli sauce

### fegatini alla veneziana (gf)

chicken livers sautéed with onions and chilli

### a.m.b. (gf)

avocado, mozzarella and crispy bacon salad

### fish cake

served with sweet chilli mayonnaise

### melone fantasia (v) (gf)

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 (v)

served with cranberry sauce

### mussels marinara (gf)

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 (gf)

selection of cured Italian meats, with leaves and olives

### salmon and prawns (gf)

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

### goats cheese (v) (gf)

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 (gf)

served with toasted bread and cranberry

### funghi ripieni (v)

button mushrooms filled with garlic butter and breadcrumbs

### caprese salad (v) (gf)

mozzarella, tomato and fresh basil

### asparagus gratin

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

### williams salad (v) (gf)

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

## seafood salad (gf)

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

## bresaola (gf)

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

## whitebait

deep fried, served on salad leaves with tartar sauce

## bruschetta classica (v)

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 (gf)

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

### rump steak (gf)

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

### fish pie

salmon, cod, smoked haddock and tiger prawns in a creamy leek and pea sauce, topped with mashed potato, finished with a cheese gratin

### galician octopus

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

### spicy chicken (gf)

tender strips of chicken pan fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice

### duck leg à l'orange (gf)

served in an orange and apricot sauce

### pigs cheeks

slow cooked in a rich red wine sauce, served with horseradish mash

### pollo alla crema (gf)

chicken breast cooked in a fresh cream, mushroom, onion and white wine sauce

### salmon thermidor (gf)

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

### calamaro ripieno

squid stuffed with a mediterranean filling served with grilled polenta

## PASTA

### vegetarian lasagna (v)

layers of egg pasta with mediterranean vegetables

### penne all'arrabbiata (gf)

pasta tubes in a spicy salami, peppers and tomato sauce

### cannelloni

layers of pasta rolled and filled with meat and spinach

### ravioli al astice

lobster filled ravioli served in a tomato, best prawns and basil sauce with a touch of cream and brandy

### trofie al pesto (v) (gf)

traditional trofie pasta with pesto genovese

### fettucine al salmone (gf)

pasta ribbons, fresh salmon, smoked salmon, sun dried tomatoes, basil and cream

### lasagne

pasta layered with Italian bolognese and béchamel sauce

### spaghetti carbonara (gf)

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

### casarecce alfredo (gf)

ham, pancetta, spicy salami, mushrooms, Italian sausage, peas, cream and tomato

### risotto primavera (v) (gf)

creamy arborio rice cooked with a medley of mediterranean vegetables

## 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)

aubergine, courgettes, peppers & asparagus

### pizza pollo piccante

cajun spiced chicken, peppers, 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 (gf)

berry compote, fresh meringue and whipped cream

### homemade tiramisu

### chocolate fudge cake

### crème brûlée (gf)

### selection of ice cream

## SIDE ORDERS

bowl of olives 4.90

rosmarino 7.50

rosemary, olive oil, sea salt

garlic bread 7.50

garlic bread with tomato 7.90

garlic bread mexicano 7.90

onions, tomato, fresh chilli and garlic

garlic bread speciale 7.90

chilli, rosemary, pancetta, cherry tomatoes

garlic bread with cheese 8.50

french fries 4.50

house salad 4.50

1 COURSE £17.90

2 COURSES £23.90

3 COURSES £29.90

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

(gf) all dishes marked (gf) can be prepared gluten-free upon request

please inform a member of staff of any dietary requirements when ordering

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.