ANGELO'S

RISTORANTE & PIZZERIA

ESTD 1980

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

duck spring roll
homemade duck roll served with plum sauce

teriyaki crispy belly pork
tender pieces of crispy belly pork, served with asian style slaw

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

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

lemon sole (gf)
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 (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

scaloppine pinocchio (gf)
escalopes of pork cooked with peppers in a fresh cream and brandy sauce

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

tagliolini al gorgonzola e salsiccia (gf)
thin pasta ribbons in a creamy gorgonzola cheese sauce, with speck ham, Italian sausage and mushrooms

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

crespelle 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 speciale
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)
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 rosemary, olive oil, sea salt	**7.50**
garlic bread	**7.50**
garlic bread with tomato	**7.90**
garlic bread mexicano onions, tomato, fresh chilli and garlic	**7.90**
garlic bread speciale chilli, rosemary, pancetta, cherry tomatoes	**7.90**
garlic bread with cheese	**8.50**
french fries	**4.50**
house salad	**4.50**

2 COURSES £19.90
3 COURSES £25.90
OFFER AVAILABLE
12PM - 5.00PM
ALL DAY SUNDAY

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.