

ANTIPASTI

FOCACCIA

FOCACCIA BIANCA 6.50
Pizza bread with garlic and rosemary. (v)

FOCACCIA ALL'AGLIO E POMODORO 6.95
Pizza bread with garlic, tomato and oregano. (v)

FOCACCIA DON CICCIO (sharing Focaccia) 10.95
White crispy focaccia base with olive oil and salt flakes, with rocket, cherry tomatoes and parmesan shavings. Pieces of fluffy focaccia bread, grissini sticks and mixed olives.

ZUPPA

ZUPPA DEL GIORNO 5.50
Soup of the day - see specials.

MINISTRONE CLASSICO 5.50
The classic Italian fresh vegetable soup with rustic croutons.

ANTIPASTI FREDDI

BRUSCHETTE MISTE DEL GIORNO 6.95
Grilled slices of Italian bread with assorted toppings.

NOZZE DI MARE (SEAFOOD SALAD) 8.95
Calamari, octopus, prawns and tiger king prawns marinated in extra virgin olive oil and lemon sauce.

PÂTÉ SANT' ANGELO 7.50
Chicken liver pâté, red onion marmalade, served with toasted Italian bread.

ANTIPASTO ALL'ITALIANA 9.95
Assorted salami, cured meats, artichokes, ascolane olives and more.

PROSCIUTTO E MELONE 8.95
San Danielle ham served with melon and fresh figs.

INSALATA CAPRESE AVOCADO 8.95
Buffalo mozzarella, plum vine tomatoes, fresh basil, extra virgin olive oil and topped with avocado. (v)

AVOCADO GRANCHIO BELLAVISTA 8.95
Avocado topped with white marinated crab a touch of mayonnaise, garnished with cucumber ribbons and salmon caviar.

CARPACCIO DI MANZO 9.95
Prime fillet steak in Dijon mustard, tarragon, parsley and thyme, thinly sliced served with rocket, parmesan shavings, sundried tomatoes and finished with lemon olive oil and salt flakes.

BREAD & OLIVES 4.95

ANTIPASTI CALDI

POLLETTO ARROTOLATO 9.95

Chicken thighs wrapped in Parma ham, stuffed with shredded mushrooms. Served on roasted red peppers, with salsa verde.

MOZZARELLA IN CARROZZA 7.95

Mozzarella, basil, taleggio, sandwiched in white bread, deep fried. Served with tomato and basil sauce. (v)

GAMBERONI SALENTO 9.50

King prawn tempura served on sweet potato mash with sweet chilli jam.

GAMBERONI PICCANTI 8.95

Pan fried king prawns with chilli garlic in white wine butter sauce, served with garlic bruschetta.

FUNGHI GIGANTI TRIFOLATI 6.95

Mixed mushroom sautéed with garlic, parsley, white wine, bruschetta bread, fresh basil and extra virgin olive oil. (v)

MELANZANE RIPIENE 7.95

Stuffed aubergines with goats cheese, pinenuts and fresh basil, served on tomato sauce, topped with toasted seeds. (n)

CROCCHETTE DI PESCE 7.95

Deep fried fish cakes with fresh chillies, ginger, spring onions, fresh herbs served on a bed of rocket leaves finished off with sweet chilli jam.

CALAMARI FRITTI 7.95

Deep fried fresh calamari served with lemon and tartar sauce.

ASPARAGI LUCANI 8.55

Grilled asparagus served with red pepper, almond pesto and a poached egg, with crispy Parma ham. (n)

FEGATINI DI POLLO ALLA FINANZIERA 7.25

Pan fried chicken livers served on woodland mushrooms with pancetta demi glace, a touch of cream, garnished with parsnip crisps.

RAGU' DI VEGETALI 7.95

Grilled courgettes, aubergines and peppers, black and green olives, garlic, basil and olive oil. (v)

INSALATA

MAIN COURSE SALADS

CAESAR SALAD CON PANCETTA 11.95

Chicken fillet, cos lettuce, bacon, Grana Padano cheese flakes, croutons, classic homemade Caesar dressing.

INSALATA POLLO E MANGO 12.50

Lightly curried chicken fillets, fresh mango, baby gems, finely chopped red onion, mango chutney and lime dressing, Greek yoghurt and toasted sesame seeds. (s)

INSALATE DI SALMONE AFFUMICATO 12.95

Beetroot smoked salmon served on a salad of Cos lettuce, cucumber ribbons, shaved asparagus, broccoli florets, lime dressing and grilled limes.

INSALATA CALDA CON GAMBERONI 12.95

Warm lime and chilli glazed prawns served on a salad of grilled pineapple, vine tomatoes, mixed leaves, shaved fennel with a coriander, lime and chilli dressing.

INSALATA DELL'ORTO 11.95

Rocket salad, grilled peppers, sundried tomato and red pepper pesto.

SIDE SALADS

INSALATA MISTA 3.95

Continental salad leaves, cucumber, plum tomatoes, red onions and mixed peppers.

POMODORI CON CIPOLLE ROSSE 3.95

Plum tomatoes with red onions and basil.

RUCOLA E PARMIGIANO 4.50

Rocket leaves with cherry tomatoes, Grana Padano cheese flakes, with a balsamic vinegar reduction.

INSALATA VERDE 4.95

Rocket and baby gem with avocado, green olives, cucumber, celery and capers, balsamic dressing.

LA PIZZERIA

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

TORINO 10.95
Tomato, fresh chilli, mozzarella, pepperoni and Italian salami.

AMERICANA 10.95
Tomato, mozzarella, pepperoni sausage, red onions.

TOSCANA 11.95
Crispy pizza base topped with butternut squash puree, Gorgonzola, toasted walnuts and Tuscan ham.

CALZONE KIEV 11.95
Folded crispy pizza base filled with tomato, mozzarella, chicken, mushrooms and garlic butter.

ORTOLANA 11.95
Crispy pizza base topped with tomato, mozzarella, grilled courgettes, aubergines, peppers and basil. (v)

MARGHERITA 8.95
Tomato and mozzarella. (v)

SPECIAL MARGHERITA 12.55
Standard Margherita topped with Buffalo mozzarella, cherry tomatoes and fresh basil leaves.

CAPRICCIOSA 11.95
Crispy pizza base topped with tomato, mozzarella, ham, mushrooms, pepperoni sausage, artichokes and olives.

CALABRESE 11.95
Tomato, mozzarella, fresh chillies, Tuscan sausage, Calabrian Nduja sausage, red onions, topped with rocket and Grana Padano cheese.

CRUDAIOLA 12.50
White crispy pizza base, cherry tomatoes, rocket, sundried tomatoes, fresh basil, Buffalo mozzarella, dressed with lemon oil.

CARDINALE 10.95
Tomato, mozzarella, ham and mushroom.

SANT' ANGELO 12.95
Tomato, mozzarella, mushrooms, roast ham, grilled chicken, rocket salad, black olives and red onion.

QUATTRO STAGIONI 11.95
Tomato, mozzarella, Parma ham, mushrooms, anchovies and artichokes.

PESCATORA 12.95
Mixed seafood, tomato and garlic (cheese optional).

PIZZA CONTADINO 11.95
Pizza base with tomato sauce, mozzarella, grilled aubergines, sundried tomatoes, fresh basil and Ricotta, drizzled with garlic oil.

CALZONE VESUVIO 11.95
Calzone style pizza with pepperoni, salami, spinach topped with calabrian nduja sausage and tomato sauce.

INFINITA 12.95
Crispy base with tomato sauce, Buffalo mozzarella, cherry tomatoes topped with rocket leaves and parmesan shavings, Parma ham.

All dishes marked with a (v) are suitable for vegetarians. Dishes marked with (n) contain nuts. Dishes marked with (m) contain mustard. Dishes marked with (s) contain seeds. An optional 10% service charge will be added to your bill. Parties over 6 people, the service charge is not optional.

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.

All pasta dishes can be served as a starter for £9.95, except for the Seafood Pasta at £10.95.

PAPPARDELLE BOLOGNESE	10.95	RAVIOLI SANT'ANGELO	15.95	RAVIOLI TREVISANI	13.95
PENNE ARRABBIATA	9.95	Lobster and crab ravioli in a creamy saffron sauce with king prawns, calamari and king scallops.		Ricotta and spinach ravioli in a sauce of onions, white wine, cherry tomatoes, fresh basil and buffalo mozzarella, topped with rocket salad.	
SPAGHETTI CARBONARA	10.95	PENNE ALLA CALABRESE	11.95	GNOCCHETTI SARDI GAMBERONI E BROCCOLI	14.95
Crispy pancetta ham, cream, egg yolk, black pepper and parmesan.		Tuscan sausage, Calabrian Nduja sausage, garlic, oregano finished in a cherry tomato and basil sauce.		Gnocchetti Sardi pasta with king prawns, broccoli florets, chilli and garlic in a light tomato sauce with a sprinkle of lemon zest.	
LASAGNE AL FORNO	10.95	SPAGHETTI CON POLPETTE	11.95	GNOCCHETTI SARDI INFERNO	12.95
Layered egg pasta, Bolognese, parmesan and a rich cheese sauce.		Homemade beef meatballs served in tomato sauce with onions, garlic and cherry tomatoes with spaghetti topped with grated pecorino cheese and fresh basil leaves.		Gnocchetti Sardi pasta with Lucanica sausage and aubergines coated in red pesto, with goats cheese, Nduja and fresh basil.	
PAPPARDELLE AI DUE SALMONI	14.95	LINGUINE ALLA BUSERA	14.50	RISOTTO CODA DI ROSPO E PANCETTA	14.95
Egg pasta ribbons with smoked and roast salmon, onion white wine and cream sauce, lemon zest.		Linguine tossed in a tomato sauce, king prawns, garlic, fresh chilli, brandy and basil sauce.		Risotto with monk fish escallops, pancetta, roasted butternut squash, with a touch of lobster bisque and lemon juice.	
PAPPARDELLE DELLA NONNA	13.95	LINGUINE FRUTTI DI MARE	16.50		
Egg pasta ribbons with grilled chicken. Mushrooms, broccoli, onions, paprika and cream cheese.		Linguine pasta tossed in a light tomato sauce with brandy, chilli, garlic, cherry tomatoes, king prawns, calamari, monkfish and mussels.			

SECONDI

FEGATO DI VITELLO CON BURRO E SALVIA	16.55	POLLO ALLA PARMIGIANA	15.95	VITELLO ALLA MILANESE	16.95
Thinly sliced calves liver with sage and white wine.		Chicken breast fried in breadcrumbs served on tomato spaghetti, topped with basil mozzarella and parmesan.		Veal escalope in breadcrumbs, garlic, rosemary, lemon wedge.	
FEGATO DI VITELLO CON CIPOLLE FRITTE	16.95	FILETTO PORTO ROTONDO	24.95	COSTATA DI MANZO PRINCIPESSA	18.95
Thinly sliced calves liver served on mash with fried onions and gravy.		Pan-fried prime 8oz fillet steak served on a bed of fresh spinach, porcini mushroom and pancetta. Finished with a rich port sauce.		Rib eye steak, shallots, mushrooms, brandy, French mustard, demi-glace and a touch of cream.	
POLLO STROGANOFF	15.95	COSTATA PIAVE	18.95	MEDAGLIONI VAL D'AOSTA	24.95
Chicken fillet pan-fried coated in paprika, shallots, mushrooms, brandy, French mustard and a touch of cream. Served with rice. Topped with creme fraise and gherkins.		Grilled and sliced rib eye steak with a sauce of cherry tomatoes, balsamic vinegar capers and rosemary, served with crushed potato salad.		Medallions of fillet steak glazed with brandy, served with sweet potato mash, grilled asparagus, cherry vine tomatoes and crispy Parma ham.	
STROGANOFF CLASSICO	24.95	COSTATA DI MANZO AL PEPE	18.95	FILETTO SANT ANGELO	24.95
Strips of beef fillet coated in paprika, shallots, mushrooms, brandy, French mustard and a touch of cream. Served with rice. Topped with sour cream and gherkins.		Pan fried rib eye steak flambéed in brandy with shallots, green peppercorns, beef jus, cream and a touch of French mustard.		Pan-fried prime 8oz fillet steak served on a crouton topped chicken liver pâté with porcini mushrooms and a rich Madeira sauce.	
STROGANOFF DI FUNGHI	11.95	SCALOPPINA DI VITELLO ALLA TOSCANA	17.95	POLLO ALLA VENEZIANA	14.95
Sautéed button mushrooms coated with paprika, shallots, brandy, French mustard, sour cream, tomato sauce, served with rice. Topped with sour cream and gherkins. (v)		Veal escalope pan fried with shallots, porcini mushrooms, garlic, rosemary, sautéed in a Madeira sauce.		Pan fried chicken breast with sliced onions, pancetta, mushrooms and Marsala wine sauce.	
POLLO ALLA CREMA	14.95			ANATRA SAN MARINO	16.95
Chicken fillet marinated with fresh herbs, shallots, mushrooms, white wine and cream.				Pan fried roasted duck breast, served pink, mashed potatoes, asparagus and port sauce.	

CHARGRILLED

All served with roasted vine cherry tomatoes and Portobello flat mushroom

CHICKEN FILLET 12.95 / **CALVES LIVER** 15.95 / **RIB EYE** 15.95
VEAL ESCALOPE 15.95 / **BEEF FILLET** 23.95

MENU PER I BAMBINI

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

VEGETALI

ONION RINGS	2.95	BROCCOLI	3.60
		Plain broccoli.	
ROASTED SWEET POTATOES	3.95	SPINACI SALTATI	3.95
With herbs and parmesan		Fresh baby spinach sautéed with extra virgin olive oil.	
PATATE AL ROSMARINO	2.95	ZUCCHINE FRITTE	3.95
Sliced new potatoes with garlic and fresh rosemary.		Deep fried courgettes in Italian batter.	
PATATINE FRITTE	2.95	VERDURE GRIGLIATE DEL GIORNO	large 7.95 small 5.55
Thin cut chips.		Grilled courgettes, aubergines, peppers and chicory, dressed with extra virgin olive oil and salt flakes.	
VEGETALI MISTI	3.95		
Selection of seasonal vegetables.			

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.