

ANTIPASTI

ZUPPA

ZUPPA DEL GIORNO	5.50
Soup of the day, please ask the waiter for today's choice.	
ZUPPA DI LENTICCHIE	5.95
A hearty soup of lentils, onions, carrots, celery, Parma ham and Ditale pasta. Finished with basil pesto and grated pecorino cheese.	

ANTIPASTI FREDDI

PÂTÉ SANT ANGELO	7.95
Homemade chicken liver pate, served with red onion marmalade and grilled Italian bread.	
NOZZE DI MARE	9.95
Slow cooked octopus, calamari, shrimps and king prawns in a marinade of lemon, chilli, garlic, parsley and Italian extra virgin olive oil.	
INSALATA CAPRESE	7.95
Assortment of cherry and vine plum tomatoes with toasted pine nuts, balsamic vinegar reduction, topped with Buffalo mozzarella. (v)	
BRUSCHETTA AL POMODORO	6.95
Grilled homemade bread rubbed with fresh garlic and topped with vine plum tomatoes marinated in olive oil and fresh basil. (v)	
CAPRESE DI BARBABIETOLA	7.50
Slow cooked beetroots, topped with Buffalo mozzarella, toasted walnuts with orange segments and fried capers. Dressed with orange and chive vinaigrette dressing.	
ANTIPASTO DI SALMONE AFFUMICATO E CAVIALE	9.50
Citrus cured home smoked salmon served with avocado purée, grapefruit segments and lumpfish caviar.	
ANTIPASTO ITALIA	9.95
A selection of pork salamis and a selection of Italian cheeses. Served with artichokes, ascolana olives and focaccia bread.	

FOCACCIA

FOCACCIA BIANCA	6.50
Pizza bread with garlic and olive oil. (v)	
FOCACCIA POMODORO	6.95
Pizza bread with tomato sauce, garlic, oregano and basil oil. (v)	
FOCACCIA SANT ANGELO	6.95
Pizza bread with tomato, olive and caper tapenade.	
FOCACCIA AND OLIVES	5.95
Selection of homemade Italian breads, grissini bread sticks and crispy Sardinian bread with a bowl of mixed olives. (v)	
FOCACCIA ALL'AGLIO E FORMAGGIO	6.95
Pizza based with garlic and fior di latte cheese.	

ANTIPASTI CALDI

CAPELANTE CARCIOFI	9.95
Pan fried king scallops served with Italian artichokes, chilli, garlic and a white wine and butter sauce.	
MOZZARELLA IN CARROZZA	7.95
Mozzarella and taleggio cheese sandwich, deep fried and served with tomato and basil sauce.	
CALAMARI FRITTI	8.50
Deep fried fresh calamari served with salad garnish, sriracha mayonnaise and a wedge of lemon.	
FEGATINI DI POLLO ALLA FINANZIERA	7.95
Pan fried chicken livers with woodland mushrooms, pancetta, whole grain mustard and a Marsala and cream sauce.	
CROCCHETTE DI PESCE	7.95
Deep fried mixed fish cakes with chilli, ginger and spring onions. Served with salad garnish and sweet chilli sauce.	
COSTICINE DI MAIALE MARCO POLO	8.50
Slow cooked pork ribs, in our own signature BBQ sauce.	
GAMBERONI PICCANTE	8.95
Pan fried king prawns sautéed with garlic and chilli in a white wine, butter sauce. Served with homemade grilled Italian bread.	

LA PIZZERIA

Our pizzas are Neapolitan style, prepared in the traditional Italian way with a thin, crispy base using the finest ingredients.

CONTADINA	11.95
Pizza base topped with tomato sauce, fior di latte cheese, goat's cheese, onion marmalade, roasted red peppers topped with rocket leaves and Parmesan shavings.	
CALZONE VESUVIUS	11.95
Folded pizza with fior di latte cheese, pepperoni, mixed salami, Nduja sausage, sautéed spinach. Served with tomato sauce on the side.	
MONTANARA	11.95
Pizza base topped with tomato sauce, fior di latte cheese, Italian fennel sausage mince, pepperoni, thin sliced pancetta, chilli flakes and grated parmesan.	
TONNO	11.95
Pizza base topped with tomato sauce, fior di latte cheese, tuna, capers and red onion.	
PIZZA ALLA BOLOGNESE	11.95
Pizza base topped with homemade Bolognese sauce, pepperoni sausage and fior di latte cheese.	
MARGHERITA	9.95
Margherita pizza topped with tomato sauce and fior di latte cheese.	
TORINO	11.95
Tomato pizza base topped with a selection of Italian salami, fresh chilli and fior di latte cheese.	
FRUTTI DI MARE	14.95
Pizza base topped with tomato sauce, slow cooked octopus, calamari, king prawns, green lip mussels and North Atlantic prawns, topped with fresh basil. <i>(Fior di latte cheese is optional, let us know if you would like this adding when ordering)</i>	
ORTOLANA	10.95
Pizza base topped with tomato sauce, fior di latte cheese, grilled courgettes, aubergines and roast red peppers.	
SANT ANGELO SPECIAL	12.95
A crispy based pizza, topped with tomato sauce, fior di latte cheese, mushrooms, roast ham, grilled chicken, rocket salad, black olives and red onions.	
CAPRICCIOSA	11.95
Crispy pizza base topped with tomato sauce, fior di latte cheese, ham, mushrooms, pepperoni, artichokes and olives.	
CARDINALE	11.95
Crispy pizza base topped with tomato sauce, fior di latte cheese, ham and mushrooms.	
CALABRESE	11.95
Crispy based pizza topped with tomato sauce, fior di latte cheese, fresh chilli, Tuscan sausage, Calabrian nduja sausage and red onions topped with rocket and parmesan shavings.	
CALZONE KIEV	11.95
A folded pizza filled with chicken, mushrooms, fior di latte cheese, garlic butter and topped with tomato sauce.	
AMERICANA	10.95
Crispy base pizza topped with tomato sauce, fior di latte cheese, pepperoni sausage and red onions.	
PEPPERONI	10.95
Crispy pizza base topped with tomato sauce, fior di latte cheese and spicy pepperoni.	
QUATTRO STAGIONI	10.95
Crispy base pizza topped with tomato sauce, fior di latte cheese, Parma ham, mushrooms, anchovies and artichokes.	
FANTASIA	12.95
Topped with tomato sauce, fior di latte cheese, king prawns, roast butternut squash and sautéed spinach.	

VEGAN MENU

STARTERS

BRUSCHETTA DI POMODORO	6.95	ASPARAGI E CARCIOFI CON NOCCIOLE TOSTATE	7.95
Grilled homemade bread rubbed with fresh garlic, topped with Vine plum tomatoes marinated in Olive oil and fresh basil.		Roasted asparagus and artichokes with garlic, lemon and toasted hazelnuts.	
FOCACCIA POMODORO	6.95	FOCACCIA OLIVE	6.50
Pizza bread with tomato sauce, garlic, basil oil and oregano.		Pizza bread with tomato sauce and olive oil and caper tapenade.	

MAINS

VEGAN PIZZA	Crispy pizza base topped with tomato sauce, grilled courgettes, aubergines, roasted red peppers and fresh basil leaves.	10.95
SPAGHETTI POMODORO	Spaghetti in a fresh tomato sauce with garlic, onions and fresh basil.	9.95
FRITTURA DI VERDURE IN PASTELLA AL CAJUN	Deep fried Cajun peppers, cauliflower and spring onions, in a light tempura batter, with sweet chilli sauce and radishes.	9.95
VENDURE ALLA GRIGLIA	Grilled aubergines, courgettes, peppers, mushrooms, San Marzano tomatoes and asparagus.	8.95
MUSHROOM STROGANOFF	Sautéed button mushrooms, coated in paprika with shallots, gherkins, French mustard and tomato sauce. Served with steamed rice.	11.95

MENU PER I BAMBINI

PIZZETTA	7.50	BOCCONCINI DI POLLO ALLA MILANESE	7.50
Small pizza of your choice.		Chicken breast goujons in breadcrumbs served with chips.	
SPAGHETTI ALLA BOLOGNESE	7.50	PESCE BIANCO IN CROSTA DI PANE	7.50
Spaghetti with Bolognese sauce.		Deep fried white fish goujons in breadcrumbs served with chips.	
PASTA CON POLPETTINE	7.50	AMBURGA DI MANZO	7.50
Pasta with small meatballs and tomato sauce.		Italian style beef burger, cheese and onion rings served in a fresh brioche bun with chips.	

AVAILABLE FOR CHILDREN UP TO THE AGE OF 12

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 pasta is freshly prepared on the premises daily, with durum wheat flour and egg.

TROFIETTE AI DUE SALMONE	10.95
Fresh and smoked salmon, fresh asparagus in a creamy, white sauce.	
GNOCCHI PAESANI	9.95
Gnocchi, small dumplings made from potatoes, in a meaty sauce with fennel sausage mince, friarelli and capers. Gratinated with Parmesan and mozzarella cheese.	
RISOTTO SANT' ANGELO	15.95
Saffron rice risotto with black tiger prawns. Topped with rocket leaves and Parmesan shavings.	
LASAGNE AL FORNO	10.95
Layered egg pasta, Bolognese sauce, white sauce with rich parmesan and mozzarella sauce.	
SPAGHETTI ALLA BOLOGNESE	10.95
Spaghetti tossed in Sant' Angelo's homemade Bolognese sauce.	

LINGUINE ALLA BUSERA	15.95
Linguine pasta with sautéed king prawns, chilli and garlic in a rich lobster sauce.	
PASTA CON POLPETTE	9.95
Homemade meatballs, garlic, onions, cherry tomatoes and fresh basil, served with spaghetti and a rich tomato sauce.	
RAVIOLI SANT' ANGELO	16.95
Lobster and crab ravioli in a rich creamy saffron sauce, with king prawns, king scallops and fresh calamari.	
SPAGHETTI CARBONARA	10.95
With crispy pancetta ham, cream, egg yolk, black pepper and parmesan.	
LINGUINE FRUTTI DI MARE	15.95
Linguine pasta tossed in a light lobster stock, with brandy, chilli, garlic, cherry tomatoes, mixed seafood, king prawns, mussels and calamari.	
RIGATONI ARRABBIATA	9.95
A spicy sauce made from cherry tomatoes, dried red chilli peppers, garlic and basil, cooked in olive oil.	

RIGATONI CALABRESE	10.95
Tuscan sausage, calabrian nduja sausage in a tomato, garlic, oregano and basil sauce.	
RIGATONI ARRABBIATA CON IL POLLO	10.95
Fresh chillies, cherry tomatoes, garlic, basil, chicken in a delicious tomato sauce.	
PAPPARDELLE FERRARI	11.95
Pasta ribbons in a rich and slightly spicy sauce of red wine, paprika, tomatoes, peppers, mushrooms and red onions.	
TROFIETTE PRIMALUNA	9.95
Trofiette, a short twisted pasta coated in Taleggio fondue with porcini mushrooms and ground Italian sausage mince.	
TORTELLINI ALLA ZUCCHA	10.95
Tortellini pasta filled pumpkin and pecorino cheese, in a roasted butternut squash sauce and fried sage crispy leaves.	
RAVIOLI AL CAPRINO FRESCO	13.95
Girasole pasta parcels filled with goats cheese and red pepper. In a red pepper sauce, topped with rocket leaves and Parmesan.	

PIATTI DI CARNE - SECONDI

STROGANOFF CLASSICO	24.95
Pan fried strips of beef fillet, coated in paprika. Cooked with shallots, mushrooms, French mustard, brandy and a touch of cream. Topped with creme fraiche and gherkins. Served with buttered pappardelle.	
POLLO STROGANOFF	15.95
Pan fried chicken fillets, coated in paprika. Cooked with shallots, mushrooms, French mustard, brandy and a touch of cream. Topped with creme fraiche and gherkins. Served with pappardelle.	
POLLO ALLA CREMA	15.95
Pan fried chicken breast marinated with fresh herbs, cooked in white wine with woodland mushrooms and shallots, in a rich creamy sauce.	
POLLO ALLA PARMIGIANA	16.95
Breast of chicken fried in breadcrumbs. Served with spaghetti in tomato sauce, topped with garlic, tomatoes, Parmesan and mozzarella.	

FEGATO DI VITELLO CON BURRO E SALVIA	17.95
Thinly sliced Dutch calves liver, pan fried with sage, white wine and a butter sauce. <i>Subject to availability*</i>	
FEGATO DI VITELLO CON CIPOLLE	17.95
Thinly sliced Dutch calves liver served with mash potatoes and onion gravy. <i>Subject to availability*</i>	
VITELLO ALLA MILANESE	18.95
Thinly sliced veal escalope in breadcrumbs, cooked with rosemary and garlic. Served with lemon.	
VITELLO AL LIMONE	18.95
Veal escalope pan fried with a white wine, parsley and butter sauce.	
ANATRA ALL ARANCIA	16.95
Roasted duck breast pink, with potato terrine in orange and Gran Marnier sauce. Served with tenderstem broccoli.	

INVOLTINI DI MANZO ALLA TOSCANA	24.95
8oz Fillet steak wrapped in Tuscan ham, pan seared. Served with confit of fennel, carrot and cumin purée with a port and truffle sauce.	
FILETTO SANT ANGELO	25.95
Pan fried 8oz fillet steak. Served in a rich Maderia sauce with Porcini mushrooms, topped with chicken liver pâté and crostini.	
COSTATA DI MANZO PRINCIPESSA	22.95
Grilled 10oz Ribeye steak in a sauce of brandy, French mustard, cream and mixed mushrooms.	
COSTATA DI MANZO AL PEPE	22.95
Grilled 10oz Ribeye steak in a sauce of gree peppercorn, French mustard, brandy and a touch of cream.	

Most dishes can be gluten free on request.

CARNE ALLA GRIGLIA - CHARGRILLED

All dishes served with vine cherry tomatoes and Portabello mushrooms.

CHICKEN FILLET 14.95 / **CALVES LIVER** 17.95 *Subject to availability** / **RIB EYE** (10oz) 22.95 / **VEAL ESCALOPE** 18.95 / **BEEF FILLET** (8oz) 24.95
DRY AGED TOMAHAWK STEAK Served with peppercorn or Diane sauce (serves 2 people) 70.00

INSALATE

MAIN COURSE SALADS

CHICKEN CAESAR SALAD	12.95
Grilled chicken breast with baby gem lettuce, pancetta, croutons caesar dressing, topped with shavings of Grana Padano cheese.	
INSALATA DI GAMBERONI	12.95
Lemon, ginger and coriander marinated prawns, in a salad of mixed leaves, sugar snap peas, carrot Jullienne, avocado and red onions.	
CLASSIC PANZANELLA SALAD	12.95
Mixed tomatoes, croutons, roasted red onions, red wine vinaigrette, basil leaves, toasted pine nuts, olives, anchovies, balsamic glaze and buffalo mozzarella. Tossed with basil oil and capers.	

VEGETALI & SIDE SALADS

PATATINE FRITTE	2.95	VEGETALI MISTI	4.95
Thin cut chips.		Selection of new potatoes and seasonal vegetables.	
ROSEMARY POTATOES	3.95	INSALATA MISTA	4.95
Sliced new potatoes roasted with garlic and rosemary.		Continental leaves, cucumber, plum tomatoes, olives and red onions with French dressing.	
STIR FRIED VEGETABLES	4.95	INSALATA DI POMODORI CON CIPOLLE ROSSE	4.95
Sugar snap peas, peppers, asparagus, tenderstem broccoli sautéed in garlic and sesame oil.		Thinly sliced vine plum tomatoes with red onions, fresh basil and dressed with basil oil.	
SPINACI SALTATI	4.95		
Fresh baby spinach sautéed with olive oil and garlic.			



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.