

ANTIPASTI

ZUPPA

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| ZUPPA DEL GIORNO Soup of the day, please ask the waiter for today's choice. | 5.50 |
| MINISTRONE CLASSICO Classic Italian fresh vegetable soup with rustic croutons. (v) | 5.95 |

ANTIPASTI FREDDI

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| PÂTÉ SANT' ANGELO Homemade chicken liver pate, served with red onion marmalade and grilled Italian bread. | 8.95 |
| NOZZE DI MARE Slow cooked octopus, calamari, shrimps and king prawns in a marinade of lemon, chilli, garlic, parsley and Italian extra virgin olive oil. | 9.95 |

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| INSALATA CAPRESE Assortment of cherry and vine plum tomatoes with toasted pine nuts, balsamic vinegar reduction, topped with Buffalo mozzarella. (v) | 8.95 |
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| BRUSCHETTA AL POMODORO Grilled homemade bread rubbed with fresh garlic and topped with vine plum tomatoes marinated in olive oil and fresh basil. (v) | 6.95 |
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| CAPRESE DI BARBABIETOLA Slow cooked beetroots, topped with Buffalo mozzarella, toasted walnuts with orange segments and fried capers. Dressed with orange and chive vinaigrette dressing. | 7.95 |
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| ANTIPASTO ITALIA A selection of pork salamis and a selection of Italian cheeses. Served with artichokes, ascolana olives and focaccia bread. | 9.95 |
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FOCACCIA

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

ANTIPASTI CALDI

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| CAPESANTE CARCIOFI Pan fried king scallops served with Italian artichokes, chilli, garlic and a white wine and butter sauce. | 10.95 |
| MOZZARELLA IN CARROZZA Mozzarella and taleggio cheese sandwich, deep fried and served with tomato and basil sauce. | 8.95 |

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| CALAMARI FRITTI Deep fried fresh calamari served with salad garnish, sriracha mayonnaise and a wedge of lemon. | 8.95 |
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| PEGATINI DI POLLO ALLA FINANZIERA Pan fried chicken livers with woodland mushrooms, pancetta, whole grain mustard and a Marsala and cream sauce. | 8.95 |
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| CROCCHETTE DI PESCE Deep fried mixed fish cakes with chilli, ginger and spring onions. Served with salad garnish and sweet chilli sauce. | 8.95 |
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| COSTICINE DI MAIALE MARCO POLO Slow cooked pork ribs, in our own signature BBQ sauce. | 8.95 |
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| GAMBERONI PICCANTE Pan fried king prawns sautéed with garlic and chilli in a white wine, butter sauce. Served with homemade grilled Italian bread. | 8.95 |
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LA PIZZERIA

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

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| CONTADINA 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. | 12.95 |
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| CALZONE VESUVIUS Folded pizza with fior di latte cheese, pepperoni, mixed salami, Nduja sausage, sautéed spinach. Served with tomato sauce on the side. | 12.95 |
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| MONTANARA Pizza base topped with tomato sauce, fior di latte cheese, Italian fennel sausage mince, pepperoni, thin sliced pancetta, chilli flakes and grated parmesan. | 11.95 |
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| PIZZA ALLA BOLOGNESE Pizza base topped with homemade Bolognese sauce, pepperoni sausage and fior di latte cheese. | 11.95 |
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| MARGHERITA Margherita pizza topped with tomato sauce and fior di latte cheese. | 9.95 |
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| TORINO Tomato pizza base topped with a selection of Italian salami, fresh chilli and fior di latte cheese. | 11.95 |
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| FRUTTI DI MARE 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> | 16.95 |
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| ORTOLANA Pizza base topped with tomato sauce, fior di latte cheese, grilled courgettes, aubergines and roast red peppers. | 11.95 |
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| SANT' ANGELO SPECIAL A crispy based pizza, topped with tomato sauce, fior di latte cheese, mushrooms, roast ham, grilled chicken, rocket salad, black olives and red onions. | 12.95 |
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| CAPRICCIOSA Crispy pizza base topped with tomato sauce, fior di latte cheese, ham, mushrooms, pepperoni, artichokes and olives. | 11.95 |
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| CARDINALE Crispy pizza base topped with tomato sauce, fior di latte cheese, ham and mushrooms. | 11.95 |
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| CALABRESE 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. | 11.95 |
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| CALZONE KIEV A folded pizza filled with chicken, mushrooms, fior di latte cheese, garlic butter and topped with tomato sauce. | 12.95 |
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| AMERICANA Crispy base pizza topped with tomato sauce, fior di latte cheese, pepperoni sausage and red onions. | 11.95 |
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| PEPPERONI Crispy pizza base topped with tomato sauce, fior di latte cheese and spicy pepperoni. | 11.95 |
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| QUATTRO STAGIONI Crispy base pizza topped with tomato sauce, fior di latte cheese, Parma ham, mushrooms, anchovies and artichokes. | 11.95 |
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LE PASTE

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

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| TROFIETTE AI DUE SALMONE Fresh and smoked salmon, fresh asparagus in a creamy, white sauce. | 11.95 |
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| SEAFOOD RISOTTO SANT' ANGELO Saffron rice risotto with juicy trigger prawns and a medley of seafood. Topped with rocket leaves and Parmesan shavings. | 16.95 |
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| LASAGNE AL FORNO Layered egg pasta, Bolognese sauce, white sauce with rich parmesan and mozzarella sauce. | 10.95 |
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| SPAGHETTI ALLA BOLOGNESE Spaghetti tossed in Sant' Angelo's homemade Bolognese sauce. | 10.95 |
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| LINGUINE ALLA BUSERA Linguine pasta with sautéed king prawns, chilli and garlic in a rich lobster sauce. | 16.95 |
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| PASTA CON POLPETTE Homemade meatballs, garlic, onions, cherry tomatoes and fresh basil, served with spaghetti and a rich tomato sauce. | 9.95 |
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| RAVIOLI SANT' ANGELO Lobster and crab ravioli in a rich creamy saffron sauce, with king prawns, king scallops and fresh calamari. | 16.95 |
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| SPAGHETTI CARBONARA With crispy pancetta ham, cream, egg yolk, black pepper and parmesan. | 10.95 |
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| LINGUINE FRUTTI DI MARE Linguine pasta tossed in a light lobster stock, with brandy, chilli, garlic, cherry tomatoes, mixed seafood, king prawns, mussels and calamari. | 16.95 |
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| RIGATONI ARRABBIATA A spicy sauce made from cherry tomatoes, dried red chilli peppers, garlic and basil, cooked in olive oil. | 11.95 |
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| RIGATONI CALABRESE Tuscan sausage, calabrian nduja sausage in a tomato, garlic, oregano and basil sauce. | 11.95 |
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| RIGATONI ARRABBIATA CON IL POLLO Fresh chillies, cherry tomatoes, garlic, basil, chicken in a delicious tomato sauce. | 10.95 |
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| TORTELLINI ALLA ZUCCHA Tortellini pasta filled pumpkin and pecorino cheese, in a roasted butternut squash sauce and fried sage crispy leaves. | 10.95 |
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PIATTI DI CARNE - SECONDI

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| STROGANOFF CLASSICO 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 rice. | 28.95 |
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| POLLO STROGANOFF 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 rice. | 16.95 |
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| POLLO ALLA CREMA Pan fried chicken breast marinated with fresh herbs, cooked in white wine with woodland mushrooms and shallots, in a rich creamy sauce. | 16.95 |
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| POLLO ALLA PARMIGIANA Breast of chicken fried in breadcrumbs. Served with spaghetti in tomato sauce, topped with garlic, tomatoes, Parmesan and mozzarella. | 18.95 |
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| FEGATO DI VITELLO CON BURRO E SALVIA Thinly sliced Dutch calves liver, pan fried with sage, white wine and a butter sauce. <i>Subject to availability*</i> | 19.95 |
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| FEGATO DI VITELLO CON CIPOLLE Thinly sliced Dutch calves liver served with mash potatoes and onion gravy. <i>Subject to availability*</i> | 19.95 |
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| VITELLO ALLA MILANESE Thinly sliced veal escalope in breadcrumbs, cooked with rosemary and garlic. Served with lemon. | 19.95 |
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| VITELLO AL LIMONE Veal escalope pan fried with a white wine, parsley and butter sauce. | 19.95 |
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| ANATRA ALL ARANCIA Roasted duck breast pink, with potato terrine in orange and Gran Marnier sauce. Served with tenderstem broccoli. | 19.95 |
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| FILETTO SANT' ANGELO Pan fried 8oz fillet steak. Served in a rich Maderia sauce with Porcini mushrooms, topped with chicken liver pâté and crostini. | 28.95 |
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| COSTATA DI MANZO PRINCIPESSA Grilled 10oz Ribeye steak in a sauce of brandy, French mustard, cream and mixed mushrooms. | 26.95 |
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| COSTATA DI MANZO AL PEPE Grilled 10oz Ribeye steak in a sauce of green peppercorn, French mustard, brandy and a touch of cream. | 26.95 |
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Most Piatti di Carne dishes can be made gluten free on request.

CARNE ALLA GRIGLIA - CHARGRILLED

All dishes served with vine cherry tomatoes and Portabello mushrooms.

CHICKEN FILLET 15.95 / **CALVES LIVER** 19.95 *Subject to availability** / **RIB EYE** (10oz) 26.95 / **VEAL ESCALOPES** 19.95 / **BEEF FILLET** (8oz) 28.95

INSALATE

MAIN COURSE SALADS

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| CHICKEN CAESAR SALAD Grilled chicken breast with baby gem lettuce, pancetta, croutons caesar dressing, topped with shavings of Grana Padano cheese. | 14.95 |
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| NICOISE SALAD With tuna, green beans, hard boiled eggs, black olives, tomatoes, potatoes and salad dressing | 14.95 |
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VEGETALI & SIDE SALADS

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| PATATINE FRITTE Thin cut chips. | 3.95 | ZUCCHINI FRITTE Courgettes deep fried in a light Italian batter. | 4.95 |
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| ROSEMARY POTATOES Sliced new potatoes roasted with garlic and rosemary. | 3.95 | PEAS - PANCETTA AND ONION | 4.95 |
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| CHEESY CHIPS | 4.95 | INSALATA MISTA Continental leaves, cucumber, plum tomatoes, olives and red onions with French dressing. | 4.95 |
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| STIR FRIED VEGETABLES Sugar snap peas, peppers, asparagus, tenderstem broccoli sautéed in garlic and sesame oil. | 4.95 | | |
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| SPINACI SALTATI Fresh baby spinach sautéed with olive oil and garlic. | 4.95 | INSALATA DI POMODORI CON CIPOLLE ROSSE Thinly sliced vine plum tomatoes with red onions, fresh basil and dressed with basil oil. | 4.95 |
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VEGAN MENU

STARTERS

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| BRUSCHETTA DI POMODORO Grilled homemade bread rubbed with fresh garlic, topped with Vine plum tomatoes marinated in Olive oil and fresh basil. | 6.95 |
| FOCACCIA POMODORO Pizza bread with tomato sauce, garlic, basil oil and oregano. | 6.95 |

MAINS

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| SPAGHETTI POMODORO Spaghetti in a fresh tomato sauce with garlic, onions and fresh basil. | 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. | 12.95 |

MENU PER I BAMBINI

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| PIZZETTA Small pizza of your choice. | 7.95 | BOCCONCINI DI POLLO ALLA MILANESE Chicken breast goujons in breadcrumbs served with chips. | 7.95 |
| SPAGHETTI ALLA BOLOGNESE Spaghetti with Bolognese sauce. | 7.95 | PESCE BIANCO IN CROSTA DI PANE Deep fried white fish goujons in breadcrumbs served with chips. | 7.95 |
| PASTA CON POLPETTINE Pasta with small meatballs and tomato sauce. | 7.95 | AMBURGA DI MANZO Italian style beef burger, cheese and onion rings served in a fresh brioche bun with chips. | 7.95 |

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.



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.

