

OSTERIA

dell' angolo

Antipasti

Burrata "Pugliese" con zucca delica grigliata, scalogno confit e vincotto
Burrata cheese from "Apulia" with grilled delica pumpkin, shallots, vincotto £10.50

Carciofi fritti con uova di quaglia bollite e cialda di parmigiano
Deep-fried artichokes with quail eggs and parmesan wafer £10.00

Cappesante scottate alla paprika con couscous e salsa prezzemolo
Seared scallops with paprika, couscous and parsley sauce £12.50

Calamari ripieni di scarola ripassata con stracciatella e polvere di olive nere
Calamari filled with bread, escarole "Ripassata", stracciatella cheese, black olives dust £12.00

Selezione di affettati misti con olive miste "Pugliesi"
Selection of Italian cured meat with mix olives from Apulia £12.50

Carne salata fatta in casa con insalata di bieta rossa, parmigiano reggiano e condimento all'aceto di vino rosso e miele
Home-cured beef Carpaccio with red-chard leaves, parmesan cheese and red wine vinegar and honey dressing £10.50

Zuppa di borlotti con crostoni all'aglio e parmigiano
Borlotti beans soup with garlic and parmesan crouton bread £8.50

Pasta e Risotto

Ravioli rossi con brasato di manzo, romanesco e scalogno fritto
Red ravioli filled braised beef, romanesco broccoli, fried shallots £11.00/ £14.00

Scialatielli Sorrentini con polpa di granchio e zucchine grigliate
Scialatielli from Sorrento with fresh crab meat and grilled courgettes £15.00

Tagliolini con polpo, asparagi di mare e pomodorini
Tagliolini with octopus, samphire and cherry tomatoes £15.00

Gnocchi con gorgonzola, salsa radicchio e noci
Gnocchi with gorgonzola cheese, radicchio sauce and walnuts £11.00/£14.00

Risotto con cozze, calamari e pomodorini
Risotto with mussels, calamari and cherry tomato £15.00
(Allow 20 minutes cooking)

Tagliatelle con salsiccia, funghi trombetta e salsa tartufata
Tagliatelle with sausage, trompette mushrooms and black truffle sauce £11.50/£14.50

Pappardelle con ragu` di faraona e pecorino romano
Pappardelle with guinea-fowl ragu` and pecorino romano cheese £11.50/£14.50

All our Pastas are homemade.

Please note some dishes may contain celery, msg, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites). For more information please ask your waiter.

All of the above prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

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Pesce

Rana pescatrice con pancetta, salsa allo zafferano e scalogno fritto

Monkfish with pancetta, saffron sauce and fried shallot £20.00

Tonno alla griglia con lattuga, fagiolini, aceto di limone e aneto

Grilled tuna with baby lettuce, green beans, lemon and dill vinegar dressing £19.50

Ricciola alla piastra con fregola, cozze, gamberi e calamari

Pan-fried yellowtail fillet with Sardinian fregola, mussels, prawns and calamari £22.50

Filetto di branzino selvatico alla piastra con salsa rapa rossa e scarola ripassata

Pan-fried wild sea bass with beetroot sauce and escarole "ripassata" £22.50

Carne

Sella di cervo con salsa sedano rapa, spinaci e fondo di castagne e ginepro

Saddle of venison with celeriac sauce, spinach, chestnut and juniper jus £22.00

Stinco d'agnello brasato su purea di patate, carotine e fondo al timo limone

Braised lamb shank with mash potato, baby carrots and lemon thyme jus £20.00

Petto d'Anatra arrosto con cavolo rosso e suprema d'arancia

Roast breast "Gressingham" duck, red cabbage, orange supreme £20.50

Filetto di Manzo Del "Galloway" con cavolo nero e polenta fritta

Grilled fillet of "Galloway" beef with black cabbage, fried polenta £25.50

Contorni £4.00

Patate arrosto

Rosemary and garlic roast potatoes

Fagiolini saltati

Sautéed green beans, chilli and garlic olive oil

Spinaci saltati

Sautéed spinach chilli and garlic olive oil

Rapa rossa marinata

Marinated beetroot, olive oil, garlic, parsley and vinegar

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Head Chef: Demian Mazzocchi