

ANGELETTE ALFRESCO

ITALIAN MEATS

MORTADELLA

WARM WITH GARLIC BUTTER, GREEN OLIVE AND PISTACHIOS

17

BRESAOLA

WITH EGG, CARAMELISED ONION, KEWPIE AND BALSAMIC REDUCTION.

19

SALUMI PLATTER

CONTAINS MORTADELLA, CAPOCOLLO, BERTOCCHI GOLD SALAMI, PANCETTA.

32

ENTREES AND SIDES

TOMATO AND BACON MINISTRONE

WITH GREMOLATA, CHOPPED GREENS AND ARBORIO RICE

14

SMOKED SALMON CARPACCIO

WITH CAPERS, SHAVED RADISH, WHITE ONION AND APPLE, DUSTED WITH CRUSHED GARLIC CRUSTINI, OLIVE OIL AND DILL

17

SARDINES ON TOASTED FOCACCIA BREAD

WITH GARLIC BUTTER, OLIVE TAPENADE, ROASTED RED CAPSICUM, WHITE ONION AND PARMESAN

17

CAPRESE

SLICED TOMATO, CHARRED TOMATOES, FIOR DI LATTE, FRESH BASIL LEAVES, A RICH TOMATO OIL MADE IN HOUSE AND A BASIL REDUCTION.

14

GARLIC FOCACCIA

BREAD WITH GARLIC, SOUR CREAM A LITTLE CHEESE AND DUKKAH DRESSED WITH SOME GARLIC OIL AND PARMESAN

10

PASTA AND RISOTTO

POTATO GNOCCHI BOLOGNESE

SLOW COOKED RAGU PREPARED CAREFULLY OVER HOURS PAPPARDELLE TOSSED IN SAGE BUTTER. SERVED WITH CRACKED PEPPER AND REGGIANO PARMESAN

31

PUMPKIN GNOCCHI ALA GORGONZOLA

ROASTED PUMPKIN, WITH GNOCCHI IN A CREAM AND GORGONZOLA SAUCE SERVED WITH WALNUTS, PARMESAN AND CRISPY SAGE LEAVES (V)

31

SQUID INK SPAGHETTI MARINARA

SEAFOOD IN A TOMATO AND WHITE WINE COMPOTE WITH GARLIC CROUTONS.

31

FETTUCCINE CARBONARA

CARAMELISED BACON SERVED IN A CREAMY YOLK BASED CARBONARA AND GUANCALE INFUSED SAUCE WITH DELICATE SHAVED WHITE ONION AND TOPPED WITH A GENEROUS SERVE OF PARMESAN

29

PENNE POLLO E FUNGI

CHICKEN ROASTED IN SOUR CREAM AND TOMATO COMPOTE WITH CARAMELISED ONION, MARSALA, UMAMI CRÈME AND SAUTEED MUSROOMS TOPPED WITH PRESERVED LEMON GREMOLATA

32

CHICKEN AND EGGPLANT AND TOMATO RISOTTO (VEGETARIAN OPTION AVAILABLE)

CHICKEN, EGGPLANT AND TOMATO RISOTTO WITH BLACK OLIVE TAPENADE AND DILL

30

OSSO BUCCO RAVIOLI

SERVED WITH TOMATO COMPOTE MARSALA AND A BED OF SAFFRON CAULIFLOWER PUREE

31

PENNE ALA SALMONE

PENNE SERVED IN A TOMATO CRÈME SAUCE, WITH WHITE WINE, CAPERS, CHARRED BEETROOT, CURED SALMON, RED ONION, RICOTTA AND DILL.

32

SPINACH AND RICOTTA RAVIOLI

SERVED IN A LIGHT CREAMY BROTH WITH NJUDA, CHARRED GREENS AND SUN-DRIED TOMATO

32

A' PIZZA MENU

18 INCH PIZZAS

TOMATO AND BASIL

NAPOLI, MOZZARELLA, CHARRED TOMATO, ITALIAN HERBS, SUN-DRIED TOMATO AND BASIL
2 WAYS WITH PARMESAN. (V) (VEGAN ON REQUEST)

30

NEW HAVEN SALAMI

SIMPLE PIZZA WITH A GENEROUS SERVING OF HIGH QUALITY SALAMI, WITH GARLIC,
OREGANO, FIOR DI LATTE AND TOMATO COMPOTE.

33

WHITE CLAM

COULD BE THE MOST FAMOUS PIZZA IN AMERICA. OUR WHITE CLAM CONSISTS OF
GENEROUS CLAMS, AND PRAWNS ON A CREAMY GARLIC BASE WITH SHAVED ONION,
PARMESAN AND OREGANO TO FINISH.

33

NEAPOLITAN

A SIMPLE PIZZA OF NAPOLI, BASIL, OLIVES AND ANCHOVIES WITH DELICIOUS FIOR DI LATTE
MOZZARELLA

30

ITALIAN SALSICCIA PIZZA

ITALIAN STYLE PORK AND FENNEL SAUSAGES, CARAMELISED ONION, FIOR DI LATTE
MOZZARELLA

33

RAGU AND SUN-DRIED TOMATOES

THIS PIZZA HAS OUR DELICIOUS BEEF RAGU, FIOR DI LATTE, CHARRED RED ONION, FRESH
BASIL, SUN-DRIED TOMATO AND LITTLE BEEF BALLS

32

POTATO AND PANCETTA (VEGETARIAN AND VEGAN OPTION)

DISKS OF POTATO, SWEET POTATO AND PANCETTA WITH FRESH ROSEMARY, MOZZARELLA
AND FIOR DI LATTE

33

MARKET VEGETABLES (VEGETARIAN AND VEGAN OPTION)

SEASONAL VEGETABLES SERVED WITH OUR CHARRED GREENS ON OUR UMAMI CREAM WITH
RICOTTA AND HERBS

31

SPECIALS

ENTREES

CHORIZO AND CHIMMICHUURI CHORIPAN

17

SHARE DISH

TUSCAN BEEF STEW

SERVED WITH TOMATO COMPOTE SEGMENTED ORANGES, AN ORANGE AND CHILLI DRESSING . CHIMMICHURRI AND RICOTTA.

35

MAINS

DUCKS IN A POND

DUCK BREAST COOKED IN POTATO AND CARAMELISED ONION SERVED WITH SHAVED RADISHES AND FENNEL AND A 'POND' OF THE DUCK DRIPPING, CORIANDER AND PALM SUGAR

36

GOURMET CAPRICCIOSA

TOMATO AND SHAVED PARMESAN, GREEN OLIVES, HAND CUT MUSHROOMS AND OPTIONAL ANCHOVIES WITH AN OLIVE TAPENADE AND DILL

32

WARM CHICKEN CAESAR SALAD

WARM SALAD CONSISTING OF ROASTED CHICKEN BACON AND A FRIED EGG WITH ANGELETTE CAESAR DRESSING AND HOUSE MADE CROUTONS

29

DESSERT

FRUITS OF THE FOREST PANNA COTTA

VANILLA PANNA COTTA SERVED WITH FRESH STRAWBERRIES, OUR HOUSE MADE BERRY COMPOTE. WITH FRESH CREAM AND A DUSTING OF BISCOFF

14

CUSTARD ZABAGLIONE

HOT MARSALA CUSTARD SERVED IN A GLASS WITH BURNT FRUIT AND A TOUCH OF ROSEMARY.

14

CHEESE BOARD

ITALIAN CHEESES (ASK THE WAITER!!) HOUSE MADE FIG JAM, HOUSE MADE TOASTED CROUTONS MULLED PEARS AND FRESH APPLE.

16