

OSTERIA

dell' angolo

Antipasti

Burrata con pomodori verdi, condimento al vino rosso e miele
Burrata cheese with green tomato, red wine honey dressing £10.00

Insalata di asparagi bianchi, cipolline al balsamico, cialda al parmigiano
Asparagus salad, balsamic button onion, parmesan wafer £9.50

Cappesante scottate con paprika, asparagi, guanciale croccante e salsa piselli
Seared scallops in paprika, asparagus, crispy pork cheek, green peas sauce £11.50

Insalata tiepida di calamari con salsa peperoni rossi, zucchine e pinoli
Calamari salad with red pepper sauce, courgettes, pine kernels £11.50

Selezione di affettati misti con olive miste "Pugliesi"
Selection of Italian cured meat with mix olives from Apulia £11.00

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 £9.50

Zuppa di piselli e menta con ricotta fresca
Green peas and mint soup with fresh ricotta cheese £8.00

Pasta e Risotto

Ravioli ripieni di ricotta e rapa rossa serviti con crema di burro e parmigiano
Ravioli filled with ricotta cheese and beetroot, butter sauce, parmesan £11.00/ £14.00

Scialatielli Sorrentini con con polpa di granchio e zucchine grigliate
Scialatielli from Sorrento with fresh crab meat and grilled courgettes £14.50

Tagliolini con scampi Scozzesi e pomodorini
Tagliolini with Scottish langoustines and cherry tomatoes £16.50

Gnocchi con datterino giallo e salsa mozzarella
Gnocchi with sunshine cherry tomato, mozzarella sauce £9.50/£12.50

Straccetti con 'Nduja, salsa di pomodorini, cacio ricotta e olive nere taggiasche
Homemade straccetti with 'Nduja spicy salami, cherry tomatoes sauce, cacio ricotta cheese black olives taggiasche £10.00/ £13.00

Risotto con asparagi e burrata
Risotto with asparagus and burrata cheese 10.00/£13.00
(Allow 20 minutes cooking)

Tagliatelle al ragu'd'agnello con fave, timo e pecorino
Tagliatelle with lamb ragu`, broad beans, thyme, pecorino cheese £11.00/ £14.00

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 salsa ceci e cavolo rosso

Monkfish with chickpeas sauce, red cabbage £20.00

Tonno alla griglia marinato al limone, zenzero e peperoncino dolce con fagiolini e cipollotti

Marinated grilled tuna with lemon, ginger and sweet chilli, green beans, spring onions £19.00

Sogliola alla piastra, asparagi di mare, pomodori *San Marzano* essiccati, salsa vino bianco

Pan-fried lemon sole with samphire, oven dried San Marzano tomatoes, white wine sauce £21.00

Filletto di branzino selvatico alla piastra con taccole, calamari e olio al peperoncino dolce

Pan-fried wild sea bass, snow peas, calamari, sweet chilli oil £22.00

Carne

Sella di coniglio avvolta con pancetta, pomodori secchi, olive nere su crema di melanzane e peperoni rossi

Saddle of rabbit wrapped in pancetta with sundried tomato, black olives, aubergine cream and red pepper £18.00

Pancia di maialino da latte con salsa carciofi topinambur, scalogno al forno e vincotto

Suckling pig belly, Jerusalem artichokes, oven dried shallots and vincotto £18.00

Stinco d'agnello brasato con purea di patate all'aglio e piselli

Braised lamb shank with garlic mash potato, green peas and lamb jus £20.00

Filetto di Manzo Del "Galloway" con patate novelle al rosmarino e spinaci

Grilled fillet of "Galloway" beef with rosemary new potatoes and spinach £25.00

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