

OSTERIA

dell' angolo

Antipasti

Burrata "Pugliese" con zucca grigliata e rapa rossa

Burrata cheese from "Apulia" with grilled pumpkin, beetroot £10.00

Polenta croccante con funghi misti e salsa testun al barolo

Crispy polenta with mix mushrooms and barolo cheese sauce £10.00

Cappesante con quinoa e salsa di carote piccante

Seared scallops with quinoa, spicy carrot sauce £12.00

Polipetti in umido con cialda di pane e salsa al prezzemolo

Stewed baby octopus with parsley sauce and crispy bread £11.00

Selezione di affettati misti con olive miste "Pugliesi"

Selection of Italian cured meat with mix olives from Apulia £12.00

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 £10.00

Zuppa di broccoli con fonduta di "La Tur" e semi di papavero

Broccoli soup with "La Tur" sauce, poppy seeds £8.00

Pasta e Risotto

Ravioli di rapa rossa, ripieni al radicchio e caprino in salsa di burro, salvia e noci

*Beetroot ravioli filled with radicchio, goat cheese in sage butter sauce and walnuts
£11.00/£14.00*

Scialatielli Sorrentini con polpa di granchio e zucchine grigliate

Scialatielli from Sorrento with fresh crab meat and grilled courgettes £14.50

Tagliatelle con salsiccia, funghi trombetta e salsa tartufata

Tagliatelle with sausage, trompette mushrooms and black truffle sauce £11.00/£14.00

Gnocchi di patate con anatra affumicata e cicoria selvatica

Potato gnocchi with smoked duck, wild chicory £9.50/£12.50

Straccetti con carciofi, vongole, e olive nere taggiasche

Straccetti with artichokes, clams, and taggiasche black olives £11.50/£14.50

Risotto con zucca e burrata, salvia e amaretti

*Pumkin risotto with burrata cheese, sage and amaretti 10.00/£13.00
(Allow 20 minutes cooking)*

Pappardelle con ragu` di cinghiale, salvia e pecorino

Pappardelle with wild boar ragu`, sage and 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 pancetta Toscana, salsa di ceci neri e porri brasati
Monkfish with crispy pancetta Toscana, black chickpeas sauce, braised leeks £20.00

Tonno alla griglia con indivia rossa, fagiolini e vincotto
Grilled Tuna steak with red Belgian endive, green beans, vincotto £19.00

Sogliola alla piastra con cipolla rossa al forno, broccoletti e salsa al vino bianco
Pan-fried lemon sole with baked red onion, tender-steam broccoli, white wine sauce £21.00

Filetto di Branzino selvatico con carciofi fritti, patate viola e olio al peperoncino
Roast fillet of wild Sea bass with fried artichokes, purple potatoes, sweet chilli oil £22.00

Carne

Ossobuco con cipolline caramellate e salsa al vino rosso
Veal Ossobuco with caramelised button onions, red wine sauce £19.00

Pancia di maialino da latte con broccolo Romanesco, cipolle rosse, aceto balsamico e nocciole
Suckling pig belly with Romanesco broccoli, red onions, balsamic vinegar, hazelnut £18.00

Faraona con purea di patate, cavolo rosso e prugne secche
Roast guinea-fowl, mush potato, red cabbage, dried plums £19.00

Filetto di Manzo Del "Galloway" con catalogna e timballino di patate al rosmarino
Grilled fillet of "Galloway" Beef with wild chicory, rosemary potato timbale £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