

OSTERIA

dell' angolo

Antipasti

Burrata "Pugliese" con datterini e scalogno confit e vincotto

Burrata cheese from "Apulia" with "datterini" tomato and shallots confit, vincotto £10.00

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 £12.00

Moleche fritte con maionese di latte e tabasco

Deep-fried "Moleche" crab with milk tabasco mayonnaise £12.00

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 lenticchie, "Romanesco" e pecorino

Lentils soup with Romanesco cauliflower, pecorino 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 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 langoustine and cherry tomatoes £16.50

Gnocchi con radicchio, speck e salsa gorgonzola

Gnocchi with radicchio, speck and gorgonzola cheese sauce £10.00/£13.00

Risotto con zucca e burrata, salvia e amaretti

Pumkin risotto with burrata cheese, sage and amaretti 10.00/£13.00

(Allow 20 minutes cooking)

Straccetti con carciofi, vongole, e olive nere taggiasche

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

Tagliatelle al brasato di manzo, pecorino e timo al limone

Tagliatelle with brased beef, pecorino, lemon thyme £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 speck, salsa allo zafferano e scalogno fritto
Monkfish with speck, 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 £19.00

Sogliola alla piastra con finocchio brasato, broccoletti e salsa al vino bianco
Pan-fried lemon sole with braised fennel, tender-steam broccoli, white wine sauce £21.00

Filetto di Branzino selvatico arrosto con “guazzetto” di carciofi e calamari
Roast fillet of wild Sea bass with artichokes, calamari in “guazzetto” sauce £22.00

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 £20.00

Stinco d'agnello brasato, polenta bianca, finocchio grigliato, fondo con timo al limone
Braised lamb shank with white polenta, grilled baby fennel, lemon thyme jus £20.00

Petto d'Anatra arrosto con cavolo rosso e suprema d'arancia
Roast breast “Gressingham” duck, red cabbage, orange supreme £19.50

Filetto di Manzo Del “Galloway” con cavolo nero e timballino di patate
Grilled fillet of “Galloway” Beef with black cabbage, 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