

# OSTERIA

dell' angolo

## *Private Dining Menu 2*

Eating 'Feasting style': where the same meal is served to all guests, in large sharing plates

### *Selection of Starter to share for all the guests*

Scamorza affumicata alla piastra con insalata mista (V)

*Warm smoked scamorza cheese with mix salad*

Tortino di patate con parmigiano e prosciutto crudo

*Potato cake with parmesan cheese and ham*

Insalata di calamari con sedano, carote e olive verdi "Pugliesi"

*Salad of squid with celery, carrot and green olives from "Puglia"*

Bresaola di manzo con rucola e parmigiano

*Cured beef with rocket and parmesan cheese*

Indivia belga alla griglia con aceto balsamico (V)

*Grilled Belgian chicory with balsamic vinegar*

Pasta and risotto

Risotto con pancetta, radicchio e vino rosso

*Risotto with pancetta, radicchio and red wine*

Straccetti napoletani con asparagi cipolle rosse e pecorino

*Napolitan straccetti with asparagus red onions and pecorino*

### *Main course*

(seasonal vegetables are included with the main course)

Ossobuco con gremolata

*Ossobuco with gremolata*

Filetto di orata alla piastra con aceto di pinot grigio

*Fillet of sea bream pinot grigio vinegar*

### *Dessert*

Tiramisù

"Pastiera" Napolitan cheese cake

Ice cream and sorbet

*£ 32.50 for three courses*

*£ 35.50 for four courses*

We will always cook alternatives for a reasonable minority of special dietary requirements

*www.osteriadellangolo.co.uk*

47 Marsham Street, Westminster, London, SW1P 3DR

Tel: 0203 268 1077 | Fax: 0203 268 1073