

OSTERIA

dell' angolo

Private Dining Menu 3

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

Mozzarella di bufala "Campana" con parmigiana di melanzane e rucola(V)

Buffalo mozzarella from "Campania" with aubergine timbale and rocket

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, parmesan cheese and red wine vinegar and honey dressing

Cappesante in padella con asparagi alla griglia, microerbe, pomodorini secchi e condimento al limone

Pan-fried scallops with grilled asparagus, baby cress salad, and dried cherry tomatoes and lemon dressing

Main course

(seasonal vegetables are included with the main course)

Scialatielli Sorrentini con zucchine alla griglia e polpa di granchio(V)

Scialatielli pasta from Sorrento with grilled courgettes and crab meat

Filetto di spigola selvatico in padella con salsa pomodorini ai frutti di mare e scarola

Pan-fried fillet of wild sea bass with seafood in cherry tomatoes sauce and escarole

Filetto di manzo del "Galloway" alla griglia con patate, fagiolini e pomodorini secchi

Grilled fillet of beef from "Galloway" with sautéed potatoes, green beans and dried cherry tomatoes

Dessert

Tiramisu

Mousse di vaniglia e miele con frutti di bosco

Frozen vanilla and honey mousse with mix berries

Gelati e Sorbetti

Ice cream and Sorbet

£ 33.50 for three courses

£ 38.50 for four courses

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

www.osteriadellangolo.co.uk

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