

OSTERIA

dell' angolo

Private Dining Menu 1

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

Burrata pugliese con fagiolini e pomodorini (V)

Burrata cheese from Puglia with green beans and cherry tomatoes

Insalata di rucola e parmigiano (V)

Salad of rocket and parmesan cheese

Pesce spada affumicato con insalata mista e condimento al limone

Smoked swordfish with mix salad and lemon dressing

Prosciutto crudo di Norcia

Norcia ham

Verdure miste grigliate con aceto balsamico (V)

Mix grilled vegetables with balsamic vinegar

Pasta and risotto

Risotto allo zafferano (V)

Saffron risotto

Gnocchi di patate con pomodoro, basilico e mozzarella (V)

Potato gnocchi with tomato, basil and mozzarella cheese

Main course

(seasonal vegetables are included with the main course)

Porchetta con aceto balsamico

Roasted pork belly with balsamic vinegar

Pesce spada alla griglia con erbe aromatiche

Grilled swordfish with aromatic herbs

Dessert

Tiramisù

Chocolate tortino with vanilla sauce and almond crumble

Ice cream and Sorbet

£ 30.50 for three courses

£ 33.50 for four courses

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

www.osteriadellangolo.co.uk

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