

OSTERIA

dell' angolo

Antipasti

Burrata con zucchine gialle grigliate, pomodori San Marzano confit, insalata mista
Burrata cheese, grilled yellow courgettes, San Marzano tomato confit, mix salad £12.50

Cappesante scottate alla paprika, couscous, salsa rucola, olio peperoncino dolce
Seared scallops in paprika, couscous, rocket leaves dressing, sweet chilli oil £17.50

Selezione di affettati misti con olive miste "Pugliesi"
Selection of Italian cured meat with mix olives from Apulia £17.50

Carne salata fatta in casa con insalata di bieta rossa, parmigiano reggiano e condimento all'aceto di vino rosso e miele
Home-made cured beef carpaccio with red-chard leaves, parmesan cheese, red wine vinegar honey dressing £14.50

Carpaccio di scampi di "Mazara", rapa rossa e supreme di arancia
"Mazara" langoustine carpaccio, beetroot, orange supreme £20.00

Zuppa di cannellini con cipolla rossa e olio al basilico
Cannellini bean soup, red onion, basil olive oil £9.50

Pasta e Risotto

Ravioloni di rapa rossa e ricotta, salsa di parmigiano e pistacchio
Ravioloni filled with beetroot, ricotta cheese, parmesan sauce, pistachio £18.00

Scialatielli Sorrentini con polpa di granchio e zucchine grigliate
Scialatielli from Sorrento with fresh crab meat and grilled courgettes £19.00

Tagliolini con gamberi rossi di "Mazara" e pomodorini
Tagliolini with "Mazara" red prawns, cherry tomatoes £23.00

Straccetti con 'Nduja, salsa di pomodorini, cacioricotta e olive nere taggiasca
Straccetti with 'Nduja, cherry tomato sauce, cacioricotta cheese, taggiasca olives £18.00

Risotto con asparagi e burrata
Risotto with asparagus, burrata cheese £18.00
(Allow 20 minutes cooking)

Tagliatelle al brasato di manzo, pecorino e sedano
Tagliatelle with brased beef, pecorino, celery £18.00

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

Tonno alla griglia marinato al limone, zenzero e peperoncino dolce con fagiolini e cipollotti
Marinated grilled tuna with lemon, ginger and sweet chilli, green beans, spring onions £27.00

Filetto d'ippoglosso alla piastra, pomodoro heirloom, fumetto di pesce, cipollotto e fave
Pan-fried halibut, heirloom tomato, fish sauce, spring onions, broad beans £29.00

Merluzzo avvolto con prosciutto toscano, pappa al pomodoro e spinaci saltati
Pan-fried cod wrapped in Tuscan ham, "pappa al pomodoro", spinach £25.00

Filetto di branzino selvatico alla piastra con taccole, calamari e olio al peperoncino dolce
Pan-fried wild sea bass, snow peas, calamari, sweet chilli oil £31.00

Carne

Quaglie arrosto con patate novelle, cipolla rossa brasata
Roast quails, new potatoes, braised red onion £26.00

Lombo d'agnello alla piastra con polenta fritta, spinaci e fondo al timo
Cannon of lamb with deep fried polenta, spinach and thyme jus £28.00

Filetto di maiale con pancetta croccante, verdure primaverili al vapore e vincotto
Pork fillet, crispy pancetta, steamed spring vegetable and vincotto £23.00

Filetto di Manzo Del "Galloway" con patate dolci al rosmarino e spinaci
Grilled fillet of "Galloway" Beef with rosemary sweet potatoes and spinach £33.00

Contorni £5.50

Pomodori cimelio e cipolla rossa
Heirloom tomatoes and red onions salad

Patate arrosto
Rosemary and garlic roast potatoes

Patate dolci arrosto
Rosmary and garlic sweet 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, vinegar

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Head Chef: Demian Mazzocchi