OSTERIA
dell' angolo

Antipasti

Burrata *"Pugliese"* con carciofo grigliato e scalogno confit
Burrata cheese from "Apulia", grilled artichokes, shallots confit £13.50

Polenta croccante con funghi misti e salsa testun al barolo
Crispy polenta with mix mushrooms, barolo cheese sauce £12.50

Cappesante scottate alla paprika, quinoa mista e salsa di zucca
Seared scallops in paprika, mix quinoa, pumpkin sauce £17.50

Selezione di affettati misti con olive miste pugliesi
Selection of Italian cured meat with mix olives from Apulia £18.50

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, mix salad, parmesan shavings, red wine vinegar, honey dressing £16.00

Zuppa di lenticchie con crostone all`aglio e pecorino
Lentil soup, garlic, pecorino cheese toasted bread £9.50

Pasta e Risotto

Tagliatelle con salsiccia, funghi trombetta e salsa tartufata
Tagliatelle with sausage, trompette mushrooms, black truffle sauce £20.00

Scialatielli Sorrentini con polpa di granchio e zucchine grigliate
Scialatielli from Sorrento with fresh crab meat, grilled courgettes, fresh chilli £21.00

Tagliolini ai frutti di mare con pomodorini e basilico
Seafood tagliolini, mussels, clams, prawns, squid, cherry tomato, basil £24.00

Ravioli ripieni con ricotta e rapa rossa, semi di papavero e parmigiano
Ravioli filled with ricotta, beetroot, poppy seeds, parmesan £20.00

Risotto ai funghi misti e burrata
Mix mushrooms risotto, burrata cheese £20.00
(Allow 20 minutes cooking)

Pappardelle al brasato di manzo con parmigiano e salvia
Pappardelle with braised beef, permesan cheese, sage £20.00

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 pancetta Toscana, salsa di zucca, spinaci e olio al basilico
Monkfish with crispy pancetta Toscana, pumpkin sauce, basil olive oil £30.00

Merluzzo alla piastra con patate dolci e asparagi di mare
Pan- fried cod, sweet potatoes, samphire £26.00

Tonno alla griglia marinato al limone, zenzero e peperoncino, con lattughina e fagiolini
Marinated grilled tuna with lemon, ginger, sweet chilli with green beans, baby gem £29.00

Filetto di branzino selvatico all`acqua pazza e spinaci
Roast fillet of wild sea bass "All`acqua pazza", spinach £32.00

Carne

Sella di cervo, salsa sedano rapa, spinachi, fondo di castagne e ginepro
Saddle of venison, celeriac sauce, spinach, chestnut and juniper jus £30.00

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

Stinco di maiale con cavolo nero e nocciole tostate
Slow cook pork shank, black cabbage, toasted hazelnuts £30.00

Filetto di Manzo Del "Galloway" con purea di patate e funghi misti
Grilled fillet of "Galloway" beef, mashed potato, mix mushrooms £34.00

Contorni *£6.00*

Patate arrosto
Rosemary and garlic roast potatoes

Purea di patate
Mashed potato

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, parsley and vinegar

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Head Chef: Demian Mazzocchi