



Casa Angelina
LIFESTYLE

GOURMET MENU

STARTERS

Sautéed Squid with Orange flavoured Potato cream and Buffalo Cacio Ricotta cheese

€ 30.00

Roasted Scallops with Annurca Apple on Walnut sauce

€ 30.00

Traditional Zeppola filled with Veal "Genovese Style", with Carrot sauce and black Cherries

€ 28.00

Roasted Palamita Tuna Fish on aromatic Herbs and Barbecue sauce

€ 28.00

Seared Lobster with Agerola Biscuit Bread, warm Fave Beans salad and Tropea red Onions cooked in a red Wine

€ 40.00

Chef's Signature dish: Neapolitan style Sushi with finely chopped Spaghetti, Garlic, Olives, Chili Pepper,
extra virgin Olive Oil and raw Tuna fish

€ 30.00

Executive Chef: Vincenzo Vanacore
Maitre: Giusy Benvenuto

PASTA COURSES

Homemade Spaghetti with Cacio cheese, pink Pepper Seafood Truffles

€ 30.00

Creamed Risotto with "Sfusato Amalfitano" Lemon, Ginger, Scampi and Peas

€ 35.00

Home-made Tortelli filled with local "Pizzuttella" Cheese on Tomatoes essence, Coriander and Basil pesto sauce with King Prawns

€ 35.00

Paccheri Pasta with green Chillies and Clams

€ 30.00

Bucatini Pasta au gratin with Pepper, Olives, Capers in a light Redfish ragout

€ 25.00

FISH MAIN COURSES

Caper crusted Sea Bass, Olives, Cherry Tomatoes and in-seasonal Vegetables

€ 35.00

Roasted Catch of the day with baked Potatoes, Cherry Tomato purée and Vermouth Shallot

€ 40.00

Braised local Squids served with our selection of Potatoes

€ 35.00

Mediterranean style grilled Fish

€ 40.00

MEAT MAIN COURSES

Beef Fillet in "Zingara" sauce with Garlic, extra virgin Olive Oil, Parsley and Chili Pepper

€ 35.00

Fillet of Beef in "Pizzaiola" sauce with cherry Tomatoes, Buffalo Ricotta cheese and Potato mille-feuille

€ 40.00

Pistachio Nut crusted Lamb served with baby Aubergine timbale and Daikon

€ 40.00

Oven baked Chicken leg or breast filled with Blueberries, Orange and mashed Potatoes

€ 35.00

Chef's suggestion: Filett of Scottona Marchigiana IGP

€ 50.00

DESSERTS

Neapolitan Sfogliatella With Ricotta Ice-Cream

€ 15.00

Our Caprese Cake With Almond Milk Ice-Cream and Cacao Biscuit

€ 15.00

Mint and Chocolate Semifreddo with sweet Annurca Apple

€ 15.00

Our Mont Blanc Cake: Chestnuts, Rhum and warm Chocolate Sauce

€ 15.00

GAVITELLA TASTING MENU

Sautéed Squid with Orange flavored Potato cream and Buffalo Cacio Ricotta cheese

Roasted Palamita Tuna fish on aromatic Herbs and Barbecue sauce

Home-made Tortelli filled with local "Pizzuttella" Cheese on Tomatoes essence, Coriander and Basil pesto sauce with King Prawns

Bucatini Pasta au gratin with Pepper, Olives, Capers in a light Redfish ragout

Roasted Catch of the day with Potatoes, cherry Tomato purée and Vermouth Shallot

Fillet of Beef in "Pizzaiola" sauce with cherry Tomatoes Buffalo Ricotta cheese and Potato mille-feuille

Neapolitan Sfogliatella with Ricotta Ice-Cream

minimum two people

€ 140.00

TRADITIONAL TASTING MENU

Stewed Squid with cherry Tomatoes and Bread croutons

Spaghetti with Seafood and cherry Tomatoes

Neapolitan style Veal chops with mashed Potatoes

or

Baked fillet of Fish in Amalfi Lemon sauce

Our Caprese Cake with Almond Milk Ice – Cream and Cacao Biscuit

minimum two people

€ 110.00

VEGETARIAN MENU

Neapolitan "Fresella" Bread with Tomatoes, Olives and Caciotta cheese

Celery, Turnip Turmeric and Ginger purred soup

Fettucelle Pasta in a sweet Lemon sauce with wild Asparagus and low fat Yogurt

Setain Enscalope "Cacciatore style"

Strawberries and Vanilla - Strawberry Gelée with Vanilla flavored Panna Cotta

minimum two people

€ 90.00

Our CHEF for YOU

Traditional Dishes cooked to order - minimum two people

Traditional Italian Fish soup with Bread croutons

€ 220.00

Spiny Lobster

€ 240.00 al kg

Baked Lamb

€ 130.00

Leg of Pork cooked at low temperature

€ 120.00

Chateaubriand Beef fillet with grilled Vegetables and Bread croutons

€ 180.00

Neapolitan ragout

€ 100.00

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