



Casa Angelina
LIFESTYLE

CASUAL RESTAURANT MENU

STARTERS

San Daniele Ham and Melon
€ 25.00

Aubergine Parmigiana with Cherry Tomato Sauce
€ 25.00

Fresella Bread with Octopus, Celery and Tomatoes
€ 30.00

Tartare and Fish Carpaccio of the day
€ 30.00

Mixed Seafood Sauté
€ 30.00

Grilled Vegetables with Sorrento Fior di Latte Cheese
€ 25.00

PASTA COURSES

Linguine with Clams
€ 25.00

Mezzanello Pasta Nerano style: Cougettes, Cheese, Basil
€ 20.00

Spaghetti with "Piennolo" Tomatoes and Tramonti Pecorino Cheese
€ 20.00

Neapolitan Rice Sartù
€ 20.00

*Paccheri with Lobster
€ 35.00

MAIN COURSES

Beef Meatballs in Ragout Sauce and Potatoes
€ 25.00

*Baked Catch of the day with seasonal Vegetables
€ 35.00

Grilled Beef Fillet with Vegetables
€ 35.00

*Salt crusted local Fish (dish two people - cooking time 40 minutes)
€ 120.00 / kg

DESSERT

Tiramisù
€ 15.00

Lemon Delizia
€ 15.00

Ice Cream
€ 15.00

Sorbets
€ 15.00

Seasonal Fruit
€ 15.00

ALLERGENS

Hotel guests are kindly required to ask the personnel on duty for the list of allergen. The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal this risk. However, it should be pointed out that, in some cases, due to objective needs, the activities of preparation and service may involve some shared areas and utensils; So the possibility that food come into contact with allergens cannot be excluded.

*Marked products to ensure their freshness, depending on seasonality and availability, are subjected to a fast cutting temperature of -18.

