

CA

Casa Angelina

SEASCAPE RESTAURANT

dinner

indulge

dinner is when the magic happens



SANDWICHES & TOASTS

Cheeseburger, Sorrento Cheese, Tomato, green Salad, Cucumber and pink Sauce 1 - 5 - 7 - 11 30
Beefburger, Tomato, green Salad, Cucumber and pink Sauce 1 - 5 - 7 - 11 30
CLUB SANDWICH 1 - 3 - 5 - 6 - 9 - 11 30
VEGETARIAN CLUB SANDWICH Grilled Vegetables, Fior di Latte Cheese, Rocket and Tomato 1 - 5 - 11 - 13 30
Ham and Cheese Toast and Tomatoes salad 5 - 11 25

* All the Sandwiches and Toast are served with French Fries.

SALADS

*Caponata salad with Biscotto di Agerola, Tuna, Buffalo Mozzarella Cheese, Cherry Tomato, Rocket and Olives 25

1 - 4 - 11

Caprese Salad with Tomatoes and Buffalo Mozzarella Cheese 25

11

Chicken Caesar Salad with Lettuce and Mayonnaise 25

1 - 3 - 4 - 6 - 11 - 13

*Niçoise Salad with Tuna, green Beans, Anchovies and black Olives 25

1 - 3 - 4 - 6 - 11 - 13

*Lobster Caesar Salad, yellow Cherry Tomatoes and Bread croutons 35

1 - 2 - 3 - 9

STARTERS

San Daniele Prosciutto and Melon 25

Aubergine Parmigiana, Cherry Tomato sauce and Basil 25

1 - 3 - 11

*Octopus salad, Celery, Tomatoes, Potatoes and Olives 25

1 - 6 - 14

Grilled Vegetables with Buffalo Mozzarella Cheese 25

11

FIRST COURSES

*Seafood Risotto 2 - 4 - 6 - 14 30
*Homemade Gnocchi, local Fish, Olives and Capers 1 - 3 - 4 30
Fresh Cannelloni, Aubergine, smoked Provola Cheese and Basil 1 - 3 - 5 - 11 25
Mezzanello "Pastificio dei Campi" Pasta with Bolognese Sauce 1 - 6 25
Linguine "Pastificio dei Campi" Pasta "Nerano" style 1 - 11 25

MAIN COURSES

*Slow cooked Catch of the day with seasonal Vegetables 30

4

*Seared Salmon steak with bitter Herbes salad, Fennels and Orange 35

4

*Fish of the day 120/kg

dish for two people | cooking time 40 minutes

4

Roast Chicken, new Potatoes and BBQ Sauce 40

6 - 9

Grilled Beef Fillet with Champagne Vinegar marinated Vegetables 40

12

PIZZA SPECIAL

Deep fried Pizza 20

1 - 5 - 11

Calzone Stuffed with Ricotta Cheese and Salami 20

1 - 5 - 11

CHEESES

Amalfi Cheese Selection

..... 30

12

DESSERTS

Affogato Coffee, white Chocolate Mousse, Coffee Ice Cream and crunchy Corn 15

1 - 3 - 11

Ricotta Cheese Mousse, Sour Cherries 15

1 - 3 - 11

Saint Honorè 15

1 - 3 - 11

ARTISANAL SORBETS and ICE-CREAMS SELECTION

Annurca Apple, Lemon, Orange, red Berries, Pineapple 15

Chocolate, Vanilla, Pistachio, Coffee, Hazelnut 15

3 - 11 - 13

ALLERGENS

Hotel guests are kindly required to ask the personnel on duty for the list of allergens. The adopted HACCP procedures take into account of the cross contamination risk and the staff is trained to deal with 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 the food come into contact with allergens cannot be excluded.

ALLERGENS LEGEND

- 1 gluten
- 2 crustaceans
- 3 eggs
- 4 fish
- 5 peanuts
- 6 celery
- 7 sesame
- 8 soy
- 9 mustard
- 10 lupins
- 11 milk / dairy
- 12 sulfur dioxide
- 13 nuts
- 14 molluscs

* Marked products even if fresh, depending on seasonality and availability, are subjected to a fast cutting temperature of -18° C. to preparation needs.

