

CA

Casa Angelina

SEASCAPE RESTAURANT

lunch

taste

timeless summer staples



SANDWICHES

Cheeseburger, Sorrento Cheese, Tomato, green Salad, Cucumber and pink Sauce 30

1 - 5 - 7 - 11

Beefburger, Tomato, green Salad, Cucumber and pink Sauce 30

1 - 5 - 7 - 11

CLUB SANDWICH 30

1 - 3 - 5 - 6 - 9 - 11

VEGETARIAN CLUB SANDWICH
Grilled Vegetables, Fior di Latte Cheese, Rocket and Tomato 30

1 - 5 - 11 - 13

CHICKEN SANDWICH
Chicken, Tomato, Lettuce and Mayonnaise 25

1 - 3 - 5 - 11

* All the Sandwiches are served with French Fries.

WRAPS

| | |
|--|----------|
| VEGETARIAN PIADINA Avocado, Tomato, Egg and Spinach 1 - 3 | 25 |
| <hr/> | |
| *Lobster Wrap, Sprout, Crème Fraîche and grilled Eggplants 1 - 2 - 11 | 35 |

* All the Wraps are served with French Fries.

TOASTS

HAM AND CHEESE TOAST

Ham, Cheese and Tomato salad

..... 25

5 - 11

*TUNA AND TOMATOES TOAST

Tuna, Tomatoes, Buffalo Mozzarella Cheese and Basil

..... 25

1 - 4 - 5 - 11 - 13

* All the Toasts are served with French Fries.

SALADS

Buffalo Mozzarella Cheese, Cherry Tomatoes, Rocket and Parmesan Cheese Flakes 25

11

*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

*Granotto salad, Tomato, Fior di Latte Cheese, Tuna, green Beans and Basil 25

1 - 11

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

1 - 2 - 3 - 9 - 11

*Avocado Salad, red Prawns, Cucumber, Sprouts and green Apple 25

2

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

*Tartare and Fish Carpaccio 35

4- 14

*Sauteed Seafood, local small rock Fish, Garlic Bread croutons 40

1 - 2 - 4 - 14

Grilled Vegetables with Buffalo Mozzarella Cheese 25

11

FIRST COURSES

*Spaghetti "Gragnano" with Clams 30

1 - 14

Linguine "Pastificio dei Campi" Pasta "Nerano" style 25

1 - 11

Mezzanello "Pastificio dei Campi" Pasta, Cherry Tomatoes and Tramonti Pecorino Cheese 25

1 - 11

*Mezzi Paccheri Pasta with Lobster 40

dish for two people | cooking time 20 minutes

1 - 2

*Homemade Gnocchi, Mussels, green Peppers and Bottarga 25

1 - 3 - 4 - 14

MAIN COURSES

*Deep fried Squids and Prawns 35

1 - 2 - 4 - 5 - 14

*Baked Catch of the day with seasonal Vegetables 35

4

*Salt-crusted local Fish 120/kg

dish for two people | cooking time 40 minutes

4

Grilled Beef Fillet with Vegetables 40

DESSERTS

Our traditional Babà 15

1 - 3 - 11

Hazelnut Mousse, Milk and Lime Chocolate 15

1 - 3 - 5 - 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.

