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*Casa Angelina*

SEASCAPE CASUAL DINING

dinner menu

# indulge

dinner is when the magic happens



## SANDWICHES & TOASTS

### CHEESEBURGER

Beef Burger, Sorrento Cheese, Tomato, Green Salad, Cucumber and pink Sauce . . . . . 35

1 - 5 - 7 - 9 - 11

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### HAMBURGER

Beef Burger, Tomato, green Salad, Cucumber and pink Sauce . . . . . 30

1 - 5 - 7 - 9 - 11

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### Club Sandwich

. . . . . 35

1 - 3 - 5 - 6 - 9 - 11

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### VEGETARIAN CLUB SANDWICH

Grilled Vegetables, Fior di Latte Cheese, Rocket and Tomato . . . . . 30

1 - 5 - 11 - 13

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### Ham and Cheese Toast, Green Salad and Tomatoes

. . . . . 25

1 - 5 - 11

\* All the sandwiches and toasts are served with French Fries.

## SALADS

Caponata Salad with Agerola Biscuit, Cherry Tomatoes, Rocket, Tuna, Fior di Latte Cheese and Olives . . . . . 30

1 - 4 - 11

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Caprese Salad . . . . . 25

11

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Chicken Caesar Salad with Lettuce and Mayonnaise . . . . . 30

1 - 3 - 4 - 6 - 11 - 13

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Niçoise Salad with Tuna, Green Beans, Anchovies and black Olives . . . . . 30

1 - 3 - 4 - 6 - 11 - 13

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Lobster Caesar Salad, Baby Leaf, yellow Cherry Tomatoes, Caesar Dressing and Bread Croutons . . . . . 45

1 - 2 - 3 - 9 - 11

## STARTERS

Parma Ham and Melon ..... 30

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Deep fried Mozzarella Cheese, Basil, Endive, Cherry Tomatoes, Anchovies and Nuts ..... 30  
1 - 3 - 4 - 5 - 13

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Aubergine Parmigiana with Cherry Tomato Sauce and Basil ..... 30  
1 - 3 - 11

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Octopus Salad, Potatoes, Celery, Cherry Tomatoes and Olives ..... 30  
1 - 6 - 14

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Grilled Vegetables with Buffalo Mozzarella Cheese ..... 30  
11

## PASTA COURSES

Gragnano Spaghetti with Clams ..... 30

1 - 14

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Seafood Risotto

dish for two people | 20-minute cooking time

..... 35

2 - 4 - 6 - 14

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Linguine Pasta Nerano style

..... 30

1 - 5 - 11

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Fresh Cannelloni, Aubergines, Smoked Provola Cheese and Basil

..... 25

1 - 3 - 5 - 11

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Gnocchi with Bolognese Sauce

..... 25

1 - 3 - 6

## MAIN COURSES

Slow-Cooked Catch of the Day with seasonal Vegetables . . . . . 35

4

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Seared Salmon with Bitter Herbs Salad and Orange . . . . . 35

1 - 2 - 4 - 5 - 14

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Baked Fish of the Day

dish for two people | 50-minute cooking time

. . . . 120/kg

4

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Roast Chicken, new Potatoes and BBQ Sauce

35-minute cooking time

. . . . . 40

6 - 9

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Grilled Beef Fillet with Vegetables Cianfotta

. . . . . 40

12

## PIZZA SPECIALS

Deep fried Pizza ..... 25

1 - 5 - 11

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Stuffed Calzone with Ricotta Cheese and Salami ..... 25

1 - 5 - 11



## CHEESES

Our Cheese Selection served with Bread and Mustards

..... 30

1 - 12

## DESSERTS

Coffee, Chocolate and Mascarpone Cheese ..... 20

3 - 11

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La Sfogliatella ..... 20

1 - 3 - 11

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In-Season Fruit Platter ..... 20

## ARTISANAL SORBETS and ICE-CREAMS SELECTION

Lemon, Strawberry, green Apple, Pineapple, Orange . . . . . 20

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Vanilla, Chocolate, Coffee, Pistachio, Hazelnut . . . . . 20

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; hence the possibility that food comes 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.

