

Casa Angelina

SEASCAPE CASUAL DINING

dinner menu

indulge

dinner is when the magic happens



SANDWICHES & TOASTS

CHEESEBURGER

Beef Burger, Caciocavallo Sorrentino Cheese, Tomato, green Salad, Cucumber and pink Sauce 35

1 - 5 - 7 - 9 - 11

HAMBURGER

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

1 - 5 - 7 - 9 - 11

Club Sandwich

..... 35

1 - 3 - 5 - 6 - 9 - 11

Ham and Caciocavallo Sorrentino Cheese Toast, Green Salad and Pachino Tomatoes 30

1 - 5 - 11




VEGAN CLUB SANDWICH

Grilled Vegetables, Avocado, Rocket Salad and Cuore di Bue Tomato 30

1 - 5 - 11 - 13

All Sandwiches and Toasts are served with French Fries.

SALADS

Lobster Caesar Salad, Baby Leaf, yellow Cherry Tomatoes, Caesar Sauce and Bread Croutons 1 - 2 - 3 - 9 - 11 50
Chicken Caesar Salad, Tomato, Lettuce, Bacon, Caesar Sauce and Bread Croutons 1 - 3 - 4 - 6 - 11 - 13 30
 Caprese Salad Cuore di Bue, Cherry and yellow Datterino Tomatoes, Mozzarella and Basil 11 30
 Cuore di Bue Tomato Salad, Butirri Beans, white Celery, Basil and Oregano 6 30
 Parmesan and Truffle Salad Lettuce, Cherry Tomatoes, Rocket Salad, 60-month Parmesan, Almonds, Radish and black Truffle 13 30

STARTERS

Octopus Salad, Celery, Cherry Tomatoes, Potatoes and Olives 30

6 - 14

Praiano Style Squid and Potatoes 30

5

Deep fried Mozzarella, Endive, Cherry Tomatoes, Cetara Anchovies 30

1 - 3 - 4 - 5 - 13

36-month Parma Ham and Melon 30

Aubergine Parmigiana with Piennolo Cherry Tomato Sauce and Basil 30

1 - 3 - 5 - 11

Grilled Vegetables with Buffalo Mozzarella 30

11 - 12

PASTA COURSES

Gragnano Spaghetti with Clams 1 - 14 35
Linguine Nerano Style Zucchini, Basil and Provolone del Monaco Cheese 1 - 5 - 11 30
Rigatoni with Piennolo Tomatoes and Basil 1 30
Seafood Risotto dish for two people 20-minute cooking time Price per person 2 - 4 - 6 - 14 40
Ravioli stuffed with Provola, Fior di Latte Cheese and Basil on a Cherry Tomato and organic Aubergine Sauce 1 - 3 - 5 - 11 30
Homemade Gnocchi with Bolognese Sauce 1 - 3 - 6 30
Butirri Bean Soup, Agerola Biscuit, Ravece Olive Oil and Piennolo Tomatoes 1 - 6 30

MAIN COURSES

Baked Catch of the Day (Sea Bream, Red Snapper or Blackspot Sea Bream) with in-season Vegetables 4 35
Slow-cooked Amberjack, Cherry Tomatoes, Capers and Olives 4 - 12 35
Roasted Chicken, new Potatoes and BBQ Sauce 35-minute cooking time 6 - 9 40
Grilled Beef Fillet with Vegetable Cianfotta 6 - 12 40
Stewed Beef Meatballs, Tomato Sauce, Mashed Potatoes and Amalfi Coast Scent 1 - 3 - 5 - 6 35
Potato Burger, green Beans, Cuore di Bue Tomato and Ginger from our Garden 35

PIZZA SPECIALS

Stuffed Calzone with Ricotta Cheese, Zucchini, Its Flowers and Sfusato Amalfitano Lemon 25

1 - 5 - 11

Deep Fried Pizza, Tomato Sauce, Fior di Latte Cheese and Basil 25

1 - 5 - 11

Neapolitan Deep Fried Pizza, Tomato Sauce, Oregano, Garlic and EVO Oil 25

5

CHEESES

Our Cheese Selection served with Bread and Mustards 35
(Provolone del Monaco, Caciocavallo Sorrentino, Pecorino di Carmasciano,
48-month Parmesan, San Carlone Cheese)

1- 12

DESSERTS

Coffee, Chocolate and Mascarpone Cheese 25
3 - 11 - 12

Like-a-Lemon Delizia 25
1 - 3 - 11 - 12

Vanilla Crumble, Creamy Buffalo Cheese and Cherry Sauce 25
11

In-Season Fruit Platter 25

ARTISANAL SORBETS and ICE-CREAMS SELECTION

Lemon, Strawberry, green Apple, Pineapple, Orange 20

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.

