

Casa Angelina

SEASCAPE CASUAL DINING


dinner menu

indulge

dinner is when the magic happens




STARTERS

Oyster Plateau Royal (Concave and Gillardeau) 14	50
Seafood Salad (Prawn, Scampo, Octopus, white Fish, Squid) 2 - 4 - 6 - 14	40
White Fish Tartare, Chives, Capers and Aioli Sauce (Sea Bream, Red Snapper or Amberjack) 3 - 4 - 5	40
Praiano Style Squid and Potatoes 4 - 5	40
Grilled Squid, with Fennel and Orange Salad 14	35
Deep fried Mozzarella, curly Salad, Cherry Tomatoes, Cetara Anchovies 1 - 3 - 4 - 5 - 13	30
36-month Parma Ham and Melon	30
 Aubergine Parmigiana with Piennolo Cherry Tomato Sauce and Basil 3 - 5 - 11	30
 Endive Roll Capers, Olives and five-grain Bread 1	30
 Grilled Vegetables with Buffalo Mozzarella 11 - 12	30



PASTA COURSES

Gragnano Spaghetti with Clams 1 - 14 35
 Linguine Nerano Style Zucchini, Basil and Provolone del Monaco Cheese 1 - 5 - 11 35
 Tonnarelli pasta with Lemon Sauce and Provolone del Monaco 1 - 11 35
Mezzi Paccheri with Lobster 1 - 2 - 12 60
 Rigatoni with Piennolo Tomatoes and Basil 1 30
Risotto with Pelagic Fish Amalfi Lemon and wild Fennel Dish for two people 20-minute cooking time Price per person 4 - 6 40
 Ravioli stuffed with Provola, Fior di Latte Cheese and Basil on a Cherry Tomato and organic Aubergine Sauce 1 - 3 - 5 - 11 35
 Butirri Bean Soup, Agerola Biscuit, Ravece Olive Oil and Piennolo Tomatoes 1 - 6 30

MAIN COURSES

Baked Catch of the Day with in-season Vegetables (Sea Bream, Red Snapper or Blackspot Sea Bream) 4 45
Slow-cooked Amberjack, Artichokes and Potatoes 4 40
Roasted Chicken with new Potatoes 35-minute cooking time 5 - 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

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 - 6 - 11 - 13 35
 Caprese Salad Cuore di Bue, Cherry and yellow, Datterino Tomatoes, Mozzarella and Basil 11 30
 Parmesan and Truffle Salad Lettuce, Cherry Tomatoes, Rocket Salad, 60-month Parmesan, Almonds, Radish and black Truffle 13 30

SANDWICHES

Cheeseburger

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

1 - 3 - 5 - 7 - 9 - 11

..... 35

Hamburger

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

1 - 3 - 5 - 7 - 9 - 11

..... 30

Club Sandwich

1 - 3 - 5 - 11

..... 35



Vegan Club Sandwich

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

1 - 5

..... 30

All Sandwiches are served with French Fries.

PIZZA SPECIALS



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

1 - 5 - 11

..... 25



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

1 - 5

..... 25



Deep Fried Pizza,
Provola Cheese, Zucchini, Amalfi Lemon and Provolone del Monaco Cheese

1 - 5 - 11

..... 25

CHEESES



Our Cheese Selection served with Bread and Mustards

(Provolone del Monaco, Goat Cacioricotta, Pecorino di Carmasciano, 48-month Parmesan,
Organic Sheep Blue Cheese)

1- 11

..... 40

DESSERTS

Peanuts, salted Caramel and Tahitian Vanilla

5 - 11

..... 25

Tiramisù

1 - 3 - 11

..... 25

La Zuppa Inglese

Black Cherry, Chocolate and Alchermes

1 - 3 - 12

..... 25

In-season Fruit Platter

..... 25

SORBETS and ICE-CREAMS SELECTION

Lemon, Strawberry, green Apple, Pineapple, Orange 20

Vanilla, Chocolate, Coffee, Pistachio, Hazelnut 20

3 - 11 - 13

Let our Sommelier recommend you a selection of white and red wines
by the glass to pair with your meal.

Glass of Wine 20

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.

ICONS LEGEND

 vegetarian

 vegan

