

# ANGELO'S

## Primi

**Grissini Gustosi di Casa al Forno** | *House-baked grissini bread sticks, with parmesan cheese, dried oregano and pepitas* (V, NF)

**Arancini di Fontina e Zucca** | *Crumbed rice balls with fontina cheese, pumpkin and fiery tomato sugo* (V, NF)

**Zuppa di Patate con Pancetta** | *Creamy potato and vegetable soup, with crisp bacon and herbs* (NF)

**Cavolfiore Arrosto con Uvetta e Salsa Romesco** | *Roasted cauliflower, with raisins, flat parsley, cheesy bread crumbs and romesco sauce* (V)

**Antipasti Misti** | *With roasted sweet peppers, aged prosciutto, mortadella, salami, mozzarella,*

*sun-dried tomatoes, black olives and artichoke hearts*

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## Secondi

**Penne alla Puttanesca** | *Prepared with green olives, fresh tomatoes, salted capers and anchovies* (GFR, NF)

**Cappellacci di Zucca Arrosto** | *Roasted pumpkin cappellacci, tossed in burnt fresh sage butter and toasted pine nuts* (V)

**Risotto ai Funghi con Ricotta e Spinaci** | *Wild mushroom risotto, smothered with ricotta cheese, fresh herbs and wilted spinach* (V, GF, NF)

**Spaghetti con Polpette di Vitello e di Manzo** | *Succulent veal and beef meatballs, with spaghetti pasta in garlic and olive oil, tomato sauce, mozzarella cheese and basil* (NF)

**Cioppino di Pesce e Frutti di Mare in Brodo di Pomodoro** | *Fish and seafood stew in rich tomato broth, with garlic, white wine, shallots and crusty bread\** (NF)

**Filetto di Mulloway Spadellato** | *Pan-seared mulloway fillet, with chives potato puree, cremini mushrooms, roasted zucchini and cherry tomatoes\** (GF, NF)

**Vitello Ossobucco Gremolata** | *Slow-cooked veal ossobucco Gremolata, with pumpkin mash and buttered green beans* (NF)

**Pollo alla Parmigiana** | *Chicken Parmigiana, with eggplant slices, roma tomato sauce, melted cheese and risoni pasta* (NF)

**Lasagna Bolognese** | *Minced beef and tomato ragu baked with pasta, béchamel sauce, parmesan and mozzarella cheese* (NF)

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## Contorni

**Verdure al Vapore con Olio e Limone** | *Steamed garden vegetables, with extra virgin olive oil and fresh lemon* (V, GF, NF, LF)

**Insalata di Radicchio con Gorgonzola, Pere e Noci** | *Crunchy radicchio lettuce leaves, with blue cheese, candied walnuts and grilled pear* (V, GF)

**Lattuga e Insalata di Verdure d' Estate** | *Romaine and summer vegetable salad with green dressing* (GF, NF)

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## Indulgere

**Gamberoni Giganti Saltati all' Aglio e Pomodoro** | *Garlic and tomato sautéed jumbo prawns, with fresh herbs, garden vegetables and lemon risoni\** 29

**Cotoletta di Vitello Impanata** | *Pan-fried crumbed veal cutlet, with creamed spinach, portobello mushrooms, provolone cheese and parmesan chips* (NF) 19

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## Dolce

*At the end of your meal, your table host will offer you a selection of decadent desserts.*

**V** Vegetarian **GF** Gluten Free **GFR** Gluten Free on Request **NF** Nut Free **LF** Lactose Free

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*