

chef's seasonal menu

antipasti

Warm assorted breads, Italian cold pressed extra virgin olive oil, balsamic vinegar of Modena Buffalo mozzarella, heirloom tomato, olive, almond
Charcuterie board -
Selection of cured meats, caperberries, grissini

entrée

Crispy fried calamari, preserved lemon aioli
Casarecce, slow cooked lamb shank ragù, 30 months aged 'Parmiggiano Reggiano D.O.P. '
Potato gnocchi with wild mushrooms, smoked pumpkin, 'Pecorino al Tartufo' cheese

main course

8 hour slow braised lamb shoulder, roast sauce, gremolata
John Dory with thyme butter, celeriac, prosciutto, brussel sprouts

sides

Roast baby chat potato, herbs
Mixed leaves, extra virgin olive oil, aged balsamic

dessert

Angelo's tiramisu, coffee gel, chocolate shaving

angelo's
CABARITA