

ANGELINA'S

# Supper Club

Menu



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THREE COURSE - 39 PER PERSON | TWO COURSE - 32 PER PERSON

Pair each dish with a glass chosen by our sommelier - available as an add-on.

## STARTERS

Burrata, Grilled peaches, Thyme Honey | 9

Kripia Terre di Chieti IGP, Abruzzo, Italy,  
Pecorino<sup>(4,13)</sup>

Tomato, 'Nduja & Anchovy Flatbread | 11

Tank N°57 Grillo Appassimento, Sicilia DOC, Italy,  
2023, Grillo<sup>(1a,4,8,13)</sup>

## MAINS

Cod alla Siciliana, Aubergine, Capers,  
Olives, Tomato, Mint | 11

Muses Estate 'Clio The White Muse', Muses, Greece,  
2024, Assyrtiko/Roditid/Savatiano<sup>(8,13)</sup>

Pollo alla Diavola, Chilli, Lemon,  
Rosemary | 11

Arnold Holzer Altweingarten Grüner Veltliner,  
Wagram, Austria, 2023, Grüner Veltliner<sup>(13)</sup>

## DESSERTS

Strawberry & Gooseberry Fool | 10

Guy Allion Touraine Gamay Rosé 'Chant de Lune',  
Loire Valley, 2024, Cabernet Franc<sup>(1a,4,13)</sup>

Discretionary 12.5% Service Charge will be applied to bookings of 5 or more. | **All Beef is 100% of Irish origin.**

### Allergens

1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E Brazil, F-Pistachio, G Macadamia, H-Walnut) 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. **V-Vegan, VG-Vegetarian, GF-Gluten Free**

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