WELCOME

We are a family owned Osteria, a casual restaurant rooted in the Italian tradition of generous hospitality and simple, beautiful food.
We celebrate Itameshi, Italian food with Japanese ingredients and influences.

There is no right way to order.
There is no dress code.
You can use your hands.
Make yourself at home.

Buon Appetito!

OSTERIA Angelina

SIGNATURE COCKTAILS all 13.5

RISO & ROSMARINO
Sake, Aperol, Cynar & Soda

SOL LEVANTE
Shiso Vodka, Melon Liqueur, Watermelon & Lime

AMARIGATO
Toki Whisky, Amaro Montenegro & Cinzano Bianco

ITALICUS YUYAKE
Italicus, Black Tea, Hojicha & Tonic

FIORE DI SAMBUCO
Gin, Elderflower, Beetroot & Citrus

ECLIPSE OVER EDO
Santa Spina Cruda, Tequila, Mango, Black Lime & Chilli

NEGRONI BARRICATO (SMOKED)
Gin, Campari, Umeshu & Sweet Vermouth

PASSION HINODE
Passionfruit Liqueur, Sipello & Ginger Beer

KOMBU MARTINI
Kombu Vodka & Dry Vermouth

PANE house made daily

Miso Leeks Focaccia (v) 4

Hokkaido Milk Bread, Jam & Burnt Honey Butter (v) 6

INSALATE vibrant & seasonal

Usman's Magic Tomato Salad (v) 11

Zucchine Alla Romana, Robiola & Pine Nut Furikake (v, n) 13

Burrata, Peach & Watermelon Ponzu (v) 14

CRUDO raw and fresh

Tuna, House Ponzu & Wasabi 18

Hamachi, Truffle Soy & Furikake 16

Scallop, Blood Orange & Soy Burnt Butter 18

Sicilian Prawn & Rice Furikake 22

FRITTI delicate & fried

Courgette Flower, Miso Ricotta & Walnut (v, n) 13

Soft-Shell Crab & Nori 13

Sweet Corn Kakiage & Salsa Di Parmigiano (v) 8

PASTA our speciality, have a couple

Tomato Pasta & Kosho (v) 10

Agnolotti, Snow Crab & Crusco Pepper 19

Tortellini, Truffle & Kombu (v) 14

Tagliolini, Sweet Corn, Tuna & Uni 19

Pappardelle, Veal & Rabbit Ragu, Soy Cured Egg Yolk 21

Risotto Gambero Rosso & Flying Fish Caviar 24

GRILL cooked over fire on binchotan

Ox Tongue & Kizami Wasabi 14

Aubergine Parmigiana & Moromi Miso (v) 14

Daikon & Gremolata (v) 12

Chicken & Girolles 22

Lamb Chops & Enoki 44

LIMITED AVAILABILITY

Calves Liver & Merinda Tomatoes 16

TO SHARE

Gloucester Dry Aged Pork Chop 35

Gilt-Head Bream Kabayaki 38

Aged Angus Tomahawk on the Bone 90

SIDES

Tempura Fries (v) 6

Yakimono Lettuce (v) 9

Namayasai Greens (v) 8

Friggitelli & Anchovies 8

Tsukemono (v) 4

DOLCI to finish

Brulee Black Sesame Cheesecake & Matcha Gelato (v) 12

Chocolate Tortino & Soy Butter Gelato (v) 11

Pistachio Namelaka & White Peach (v, n) 9

LIMITED AVAILABILITY

Sicilian Mango Kakigori & Hazelnut (v, n) 9

Three Cheese & Chinmi (v) 12

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v - vegetarian | n - nuts

Please let us know if you have any allergens or intolerances.

A discretionary service charge of 15% will be added to your bill.

Founders
JOSH, AMAR & LAURA

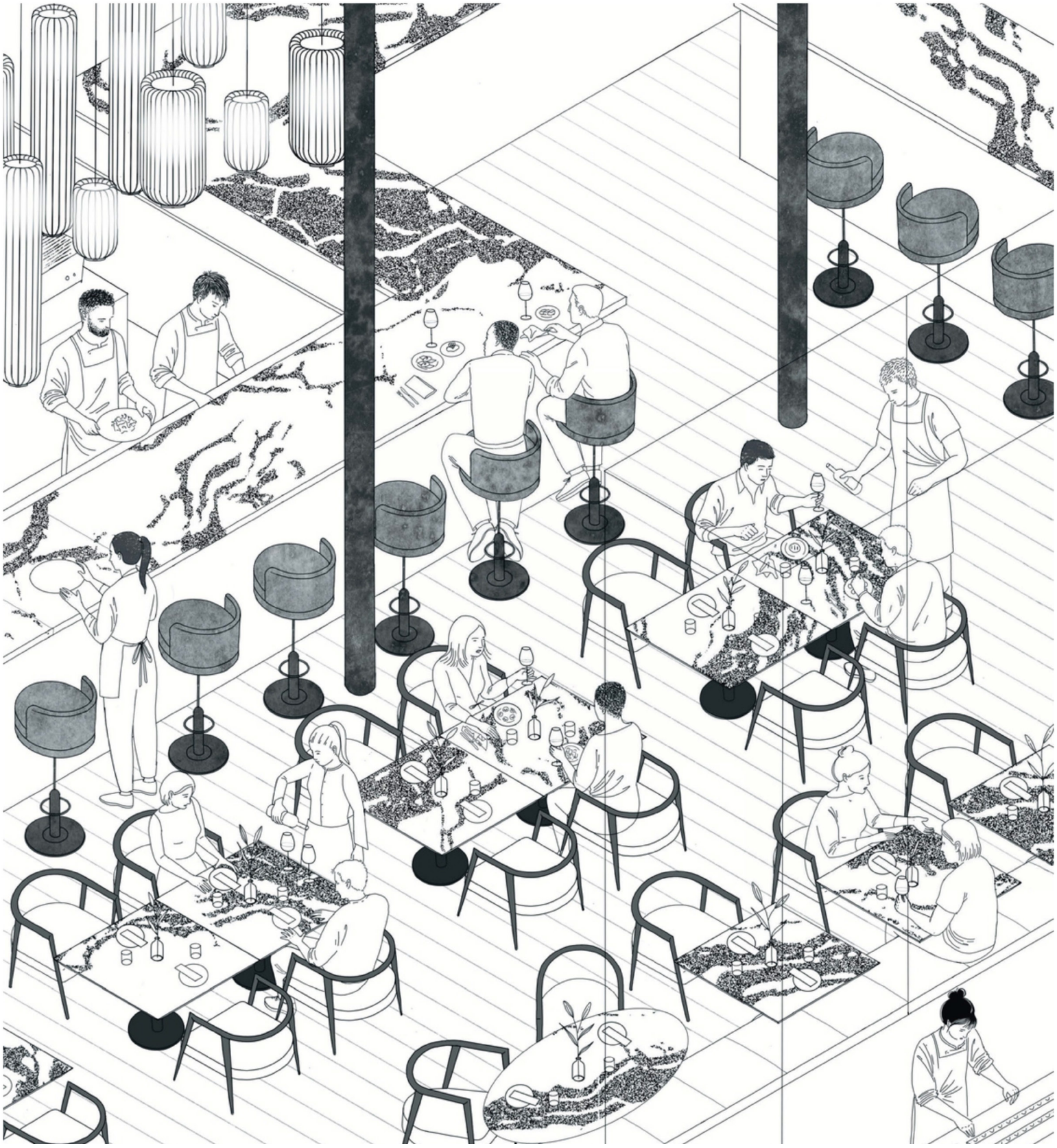
Executive Chef
USMAN

Head Chef
ELIOR

General Manager
FRANCESCO

Sommeliers
JOSH, DEV & ELIO

Interior Design
ANNA OWENS

OSTERIA
Angelina

MENU