

Antipasto

<i>Italian Homemade Bread</i>	\$4.00
Bread made in Traditional North Italian Style. Served with Extra virgin oil and Balsemic Vinigar	
<i>Garlic Bread</i>	\$4.00
<i>Bruschetta</i>	\$6.00
<i>Goose Liver house Pate served with toast</i>	\$25.00
<i>Blue Angel Antipasto (for 2)</i>	\$40.00
<i>Prosciutto San Daniele (sliced in dining room)</i>	\$35.00
<i>Freshly Shucked Oysters</i>	\$24.00
Per half dozen. Natural, Mornay, Kilpatrick, Florentine	
<i>Wagyu Carpaccio</i>	\$40.00
Super thin sliced Blackmore Wagyu of Tenderloin, prepared with a house Marinade	

<i>Scampi alla Griglia</i>	\$45.00
Grilled Scampi size no.1. with Garlic & Lemons	
<i>Salmon Tartare</i>	\$35.00
<i>Lobster Carpaccio</i>	\$85.00
Blue Angel House specialty, unique dish! Made with one live Lobster (includes 2nd Course soup from shell)	



Lobster Carpaccio

Soups

<i>Lobster Bisque</i>	\$28.00
House speciality	
<i>Mussel soup (Min. 2 serves, price per serve)</i>	\$25.00
Italian style with fresh tomato, herbs, basil & chilli, prepared in original pot at your table.	
<i>Scampi Bisque (For 2 people)</i>	\$60.00
Served with Fresh Scampi for 2.	

Sashimi

<i>Awabi Sashimi (per 100gr)</i>	\$12.00
<i>Salmon per serve</i>	\$15.00
<i>Mixed Fish</i>	\$25.00
All Sashimi is served with Soy sauce and Wasabi	
<i>Misto Crudo</i>	\$40.00
Selection of raw seafood, with Italian dressing	

Risotto

Cooked to tradition in 25 minutes

<i>Risotto alle Seppie Nero</i>	\$38.00
Made with Sepia ink	
<i>Porcini</i>	\$38.00
Imported Italian Mushrooms with truffle oil	
<i>Alla Marinara</i>	\$45.00
Mixed seafood	
<i>Risotto Aragosta (per 2 serves)</i>	\$120.00
One whole Lobster (approx. 1000 grams)	

Spaghetti

Cooked to Italian tradition

<i>Al Pesto</i>	\$25.00
Homemade Fresh Basil Sauce & Pine nuts	
<i>Aglia Olio</i>	\$25.00
Chilli, Garlic, Parsley & Extra Virgin Olive oil	
<i>Marinara</i>	\$35.00
Mixed seafood, Tomato, Basil & Garlic	
<i>Agli Scampi (alla Busara)</i>	\$45.00
Fresh Scampi, Garlic, Parsle, White wine & Bread crumbs	
<i>Nero</i>	\$35.00
Squid Ink and Salmon Roe	



Spaghetti Nero

In House Pasta

Cooked to Italian tradition

<i>Tagliatelle Wagyu Bolognese</i>	\$35.00
Homemade Pasta with real Wagyu mince (Blackmore Wagyu)	
<i>Lobster Ravioli</i>	\$35.00
Filled with Lobster meat+ Lobster sauce	
<i>Wagyu Ravioli</i>	\$35.00
Filled with 9+ Wagyu	

Dessert

<i>Strawberry Flambé</i> (For 2 people, prepared at your table)	\$30.00
<i>Crepes Suzettes</i> (For 2 people, prepared at your table)	\$40.00
<i>Zabaglione</i> (For 2 people)	\$30.00
<i>Creme Caramel</i>	\$15.00
<i>Strawberry Grand Marnier with cream</i>	\$20.00
<i>Panna Cotta</i>	\$15.00
<i>Tiramisú</i>	\$15.00
<i>Fruits of the season</i>	\$10.00
<i>Assorted Gelato</i> House Ice cream	\$15.00



Crepes Suzette