

# MENÙ

English Version

# FISH APPETIZERS

Crostini al salmone	Canapés with smoked salmon	14,00€
Insalatina di piovra alla Mediterranea	Mediterranean-style octopus salad	16,00€
Insalata di piovra e patate lesse	Octopus salad with boiler potatoes	18,00€
Insalata di mare	Seafood salad*	14,50€
Alici marinate	Marinated anchovies	8,50€
Cocktail di gamberetti	Shrimps cocktail*	10,00€
Antipasto di mare misto	Seafood hors d'oeuvre*	20,00€
Ostriche	Oysters (each)	3,60€
Capesante	Scallops (each)*	3,60€
Capesante al gratin	Scallops gratin (each)*	3,60€
Sautè misto in rosso- Pepata mista in bianco	Stewed mixed seafood in red sauce - Shellfish in peppery white sauce (also mussels and clams only)	13,60€
Carpaccio di mare	Seafood carpaccio	16,00€
Baccalà mantecato	Venetian style cod fish	13,00€
Crudità di pesce	Great fish crudités**	29,40€
Scampi crudi (4 pezzi)	Raw Scampi ** (4 pieces)	16,00€
Gamberi rossi di Marzara del vallo	Red prawns from Marzara del vallo ** (4 pieces)	16,00€
Alici Mar Cantabrico e burrata	Anchovies from the Cantabrian Sea and burrata Anchovy fillets from the Cantabrian Sea gold selection with Apulian burrata	15,00€
Carpaccio di salmone e burrata	Smoked salmon carpaccio with Apulian burrata	15,00€

\*some foods can sometimes be frozen

\*\*Fresh product caught and frozen according to law

Important: Some dishes are not always available

# FISH

## FIRST COURSE

Gnocchi con capesante e porcini	Dumplings with scallops and porcini* (wild mushrooms)	13,00€
Paccheri con branzino e pomodorini	Paccheri pasta di Gragnano with sea bass and cherry tomatoes	13,00€
Paccheri all'amalfitana	Paccheri pasta di Gragnano all'amalfitana* (squid, shrimps and cherry tomatoes)	13,00€
Paccheri mare e monti	Paccheri pasta di Gragnano mare e monti* (mussels, clams, mixed vegetables and fisherman's sauce)	13,00€
Spaghetti allo scoglio	Spaghetti with seafood sauce*	18,90€
Spaghetti alle vongole	Spaghetti with clams	14,00€
Spaghetti cozze e vongole in bianco	Spaghetti with mussels and clams in white sauce	14,00€
Spaghetti al cartoccio	Spaghetti baked in foil (Saturday, Sunday and holidays excluded) (clams, capers, olives, cherry tomatoes and parsley)	16,00€
Linguine a 1/2 astice	Linguine with 1/2 lobster	23,00€
Linguine alla busera	Busera-style linguine* (scampi cooked in a slightly spicy sauce)	14,20€
Risotto ai frutti di mare	Seafood risotto* (min. 2 persons) (mussels, clams and pescatora sauce)	14,50€
Pennette gamberetti e zucchini	Small penne with shrimps and zucchini squash* (shrimps, zucchini, cream and curry)	12,00€
Risotto al baccalà	Risotto al baccalà	15,00€

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# FISH

## SECOND COURSE

Grigliata misto mare	Mixed grilled seafood*	22,00€
Grigliata di scampi e gamberoni	Grilled scampi and 3 king prawns* (3 king prawns and 3 scampi)	18,00€
Trancio di salmone alla griglia	Slice of Grilled salmon	15,00€
Calamari alla griglia	Grilled calamari*	13,00€
Seppie alla griglia	Grilled squids	13,00€
Pescato del giorno	Catch of the day	a.w.
Scampi e gamberoni alla busera	Scampi and king prawns in busera sauce* (king prawns and scampi with slightly spicy sauce)	18,00€
Trancio di pesce spada alla griglia	Slice of Grilled swordfish	14,50€
Grigliata imperiale gratinata	Grilled imperial seafood gratin* (lobster, king prawns and scampi)	40,00€
Trancio di pesce spada alla livornese	Slice of Swordfish livornese (with capers, olives and cherry tomatoes)	16,00€
Branzino alla griglia	Grilled sea bass (About 500-600 gr)	17,50€
Branzino al sale	Sea bass in salt (About 500-600 gr)	18,50€
Branzino alla livornese	Sea bass livornese (poached sea bass with capers, olives and cherry tomatoes) (About 500-600 gr)	18,50€
Orata alla griglia	Grilled gilthead seabream (About 500-600 gr)	17,50€
Astice alla griglia	Grilled whole lobster	31,50€
Gamberoni alla catalana	Catalana-style prawns (5 pieces)	24,00€
Zuppa di pesce	Seafood soup*	21,00€

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a.w. (according to weight)

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# FISH

## SECOND COURSE

Fritto misto o di soli calamari	<b>Mixed fried seafood or fried calamari only*</b> (calamari, shrimps, small seafood and other fish according to the daily catch)	15,00€
Frittura di paranza	<b>Paranza fried seafood</b> (small seafood and other fish according to the daily catch)	15,50€
Coda di rospo alla griglia	<b>Grilled angler fish</b>	18,90€
Filetto di rombo al forno con pomodorini patate e olive taggiasche	<b>Baked turbot filet fresh baked with cherry tomatoes potatoes and Taggiasca olives</b>	18,00€
Baccalà alla vicentina	<b>Vicenza-style cod fish</b>	15,00€
Tagliata di tonno in crosta di sesamo	<b>Tuna steak in sesame crust**</b>	17,00€
Tartare di tonno agli agrumi	<b>Tuna tartare with citrus zech**</b>	17,00€

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# MEAT APPETIZERS

Bresaola con rucola e grana	Dry-salted beef with arrugula and grana	12,00€
Prosciutto crudo e mozzarella di bufala DOP	Prosciutto and bufala mozzarella (About 250 gr)	11,00€
Prosciutto crudo e burrata pugliese	Prosciutto and burrata (fresh mozzarella alike cheese, that comes from south Italy)	13,00€
Prosciutto crudo e melone	Prosciutto and melon (only in season)	10,00€
Caprese di bufala	Caprese with bufala (tomatoes and buffalo's milk mozzarella)	10,00€
Roastbeed con pomodorini e misticanza	English roast beef with cherry tomatoes and mixed salad	14,00€

# MEAT FIRST COURSE

Spaghetti aglio, olio e peperoncino	Spaghetti with garlic, oil and red crushed pepper	8,00€
Spaghetti o penne con pomodoro e basilico	Spaghetti or penne with San Marzano tomatoes and basil	8,00€
Spaghetti alla bolognese	Spaghetti with bolognese meat sauce	8,40€
Spaghetti all'amatriciana	Spaghetti all'amatriciana (onion, bacon and tomato)	8,00€
Spaghetti alla carbonara	Spaghetti carbonara (eggs, cream and bacon)	10,00€
Gnocchi al pesto e pomodorini	Gnocchi with pesto and cherry tomatoes	10,00€
Penne all'arrabbiata	Penne all'arrabbiata (garlic, oil, pepper, tomato and parsley)	8,40€
Penne alla zingara	Penne alla zingara (sausage, pepper and cream)	10,00€

# MEAT

## FIRST COURSE

Paccheri con melanzane fritte e dadolata di bufala	Paccheri di Gragnano with aubergines, and diced buffalo mozzarella	12,50€
Tortellini con panna e prosciutto	Tortellini with cream and ham	10,00€
Bigoli con dadolata di verdure	Bigoli (thick noodles) with diced vegetables (mixed vegetables)	10,00€
Bigoli al ragù d'anitra	Bigoli (thick noodles) with duck sauce	10,00€
Tagliatelle ai porcini	Tagliatelle (flat noodles) with wild mushrooms (wild mushrooms and cream)	10,00€

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# MEAT

## SECOND COURSE

Pasticcio alla bolognese	Lasagna	8,00€
Braciola di maiale alla griglia	Grilled pork cutlet (About 220 gr)	8,00€
Braciola di vitello alla griglia	Grilled veal cutlet (About 300 gr)	16,00€
Salsiccia alla griglia	Grilled sausages	8,40€
Entrecôte di manzo alla griglia	Grilled Entrecôte of beef (About 250 gr)	13,00€
Petto di pollo alla griglia	Grilled chicken breast	10,00€
Straccetti di pollo al curry	Chicken tenders with curry	10,00€
Costine di agnello alla griglia	Grilled lamb ribs	13,00€
Cotoletta alla milanese	Milanese chicken cutlet	11,00€
Tagliata di manzo	Finely-cut beef fillet	18,00€
Grigliata mista di carne	Grilled mixed meat	15,00€
Filetto di manzo al pepe verde	Fillet of beef with green pepper (About 280 gr)	22,00€
Filetto di manzo alla griglia	Grilled fillet of beef (About 280 gr)	21,00€
Scaloppine ai funghi	Escalope with mushrooms	10,00€

Dear customer, upon booking, please inform us of any allergies or intolerances so that we provide you informations about our food and beverage.  
We can advise you in the best way in the choice of your meal.



## CLASSIC VEGETABLES

Tartare di manzo	<b>Beef tartare</b> (About 280 gr)	16,00€
Verdure grigliate	<b>Grilled vegetables</b>	4,00€
Verdure cotte	<b>Boiled vegetables</b>	4,00€
Insalata mista	<b>Mixed salad</b>	4,00€
Patatine fritte	<b>French fries</b>	4,00€

## SPECIAL HOUSE VEGETABLES

Patate lesse	<b>Potatoes with rosemary</b>	4,00€
Insalatona mista	<b>Vegetable salad</b> (mixed salad)	7,00€
Insalatona "Dell'Angolo"	<b>"Dell'Angolo" salad*</b> (mixed salad, mozzarella, tuna, black olives and ham)	8,40€
Insalatona del Golfo	<b>Gulf salad</b> (mixed salad, mozzarella and seafood salad)	12,50€

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# TRADITIONAL PIZZAS

Caesar salad	<b>Caesar salad</b> (green salad, grilled chicken, Parmesan cheese, crisp bread and caesar sauce)	11,00€
Marinara	<b>Marinara</b> (tomato, garlic and oregano)	4,00€
Margherita	<b>Margherita</b> (mozzarella and tomato)	5,80€
Prosciutto e funghi	<b>Prosciutto e funghi</b> (mozzarella, tomato, ham and mushrooms)	7,00€
Capricciosa	<b>Capricciosa</b> (mozzarella, tomato, mushrooms, ham, artichokes and spicy small salami)	8,50€
Viennese	<b>Viennese</b> (mozzarella, tomato and frankfurter)	7,00€
4 Stagioni	<b>4 Stagioni</b> (mozzarella, tomato, artichokes, ham and mushrooms)	8,00€
Prosciutto	<b>Prosciutto</b> (mozzarella, tomato and ham)	7,00€
Diavola	<b>Diavola</b> (mozzarella, tomato and spicy small salami)	7,00€
Peperonata	<b>Peperonata</b> (mozzarella, tomato and peppers)	7,00€
Classica	<b>Classica</b> (mozzarella, tomato, mushrooms, spicy small salami and frankfurter)	8,50€
Romana	<b>Romana</b> (mozzarella, tomato and anchovies)	8,00€
Napoletana	<b>Napoletana</b> (mozzarella, tomato, anchovies and capers)	8,00€
Verdure	<b>Verdure</b> (mozzarella, tomato and mixed vegetables)	8,00€
Rucola e grana	<b>Rucola e grana</b> (mozzarella, tomato, rocket and grana)	8,00€
Tonno	<b>Tonno</b> (mozzarella, tomato and tuna)	8,00€

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# TRADITIONAL PIZZAS

4 Formaggi	<b>4 Formaggi</b> (mozzarella, tomato, fontina, grana, gorgonzola and emmenthal)	8,00€
Tonno e cipolla	<b>Tonno e cipolla</b> (mozzarella, tomato, tuna and onion)	8,00€
Prosciutto e salamino	<b>Prosciutto e salamino</b> (mozzarella, tomato, spicy small salami and ham)	8,00€
Estiva	<b>Estiva</b> (mozzarella, tomato, rocket, grana shavings and cherry tomatoes)	9,00€
Porcini	<b>Porcini</b> (mozzarella, tomato and wild mushrooms)	8,00€
Mediterranea	<b>Mediterranea</b> (mozzarella, tomato and cherry tomatoes)	7,00€
Pizza Bufala	<b>Pizza Bufala</b> (buffalo's milk mozzarella and tomato)	8,00€

Kindly be aware that pizzeria and kitchen  
are not always following the same time schedule,  
we do apologize for any inconvenience that this might create.

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# SPECIAL PIZZAS

Trevigiana	<b>Trevigiana</b> (mozzarella, tomato and chicory)	7,00€
Verdure grigliate	<b>Pizza verdure grigliate</b> (mozzarella, tomato and grilled vegetables)	8,00€
U.S.A.	<b>U.S.A.</b> (mozzarella, tomato, frankfurter and french fries)	8,00€
Calzone	<b>Calzone</b> (mozzarella, tomato, ham, mushroom, spicy small salami and artichokes)	8,00€
Patatosa	<b>Patatosa</b> (mozzarella, tomato and french fries)	7,00€
Ricotta spinaci e porcini	<b>Ricotta spinaci e porcini</b> (mozzarella, tomato, ricotta, spinach and wild mushroom)	8,00€
Atlantica	<b>Atlantica</b> (mozzarella, tomato, salmon and rocket)	11,00€
Peschereccio*	<b>Peschereccio*</b> (mozzarella, tomato, shrimps and rocket)	9,00€
Parmigiana	<b>Parmigiana</b> (mozzarella, tomato, aubergines and grana shavings at the end of cooking)	7,50€
Titanic	<b>Titanic</b> (mozzarella, tomato, chicory and sausage)	7,50€
Rustica	<b>Rustica</b> (mozzarella, tomato, asiago cheese and soppressa at the end of cooking)	8,00€
Misto bosco	<b>Misto bosco</b> (mozzarella, tomato and mixed mushrooms)	8,00€
All'Angolo	<b>All'Angolo</b> (mozzarella, tomato, mushrooms, artichokes, olives, frankfurter, asparagus, onion,peppers, spicy small salami, capers, anchovies and ham)	10,50€
Emozione	<b>Emozione</b> (tomato, burrata from south Italy, olives taggiasche and spicy small salami)	9,50€
Mar Cantabrico	<b>Cantabrian Sea</b> (Tomato, rocket, Apulian burrata and 50gr of anchovy fillets of Mar Cantabrico gold selection)	13,50€
Delicata	<b>Delicata</b> (tomato, burrata from south Italy and prosciutto)	9,50€

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## SPECIAL PIZZAS

Deliziosa	<b>Deliziosa</b> (tomato, radicchio, bacon, cream cheese and balsamic glaze)	9,50€
White Lady*	<b>White Lady*</b> (mozzarella, tomato, zucchini and shrimps)	9,00€
Gustosa	<b>Gustosa</b> (tomato, frankfurter, honey fungus and buffalo's milk mozzarella at the end of cooking)	9,00€
Hot Pizza	<b>Hot Pizza</b> (mozzarella, tomato, spicy small salami, onion and tuna)	8,00€
Frutti di mare*	<b>Frutti di mare*</b> (mozzarella, tomato and seafood)	13,00€
Francesina	<b>Francesina</b> (mozzarella, tomato, wild mushrooms and raw ham)	8,50€
Monaco	<b>Monaco</b> (mozzarella, tomato, smoked provola and cherry tomatoes)	8,00€
Altopiano	<b>Altopiano</b> (mozzarella, tomato, asiago cheese and porchetta)	8,00€

## WHITE PIZZAS

Sud Tirol	<b>Sud Tirol</b> (mozzarella, tomato, smoked ham, wild mushrooms and brie cheese)	8,00€
Inglesina	<b>Inglesina</b> (mozzarella, tomato, philadelphia and raw ham)	8,50€
Jhonny	<b>Jhonny</b> (mozzarella, boiled potatoes and sausage, no tomato sauce)	8,40€
Friarielli e Salsiccia	<b>Friarielli e Salsiccia</b> (mozzarella, friarielli peppers and sausage, no tomato sauce)	9,00€
Autunno	<b>Autunno</b> (mozzarella, cherry tomatoes, sausage and Sauris lard, no tomato sauce)	10,50€

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# EXTRA

Tricolore	<b>Tricolore</b> (mozzarella, cherry tomatoes, boiled potatoes and pesto, no tomato sauce)	9,00€
Dolce Follia	<b>Dolce Follia</b> (mozzarella, apulian burrata, chopped pistachios and mortadella)	14,00€
Coperto	<b>Cover charge</b>	3,00€
Mezza porzione di un primo piatto	<b>Half portion of a first course</b>	-1,00€
Ogni aggiunta	<b>Any addiction</b> (in average)	1,50€
Per gli affettati	<b>For cold cuts</b> (in average)	2,50€
Per la mozzarella di bufala	<b>For buffalo's milk mozzarella</b> (in average)	2,50€
Pizza battuta in più al prezzo di listino	<b>Battuta (bigger pizza) additional charge to the list price</b>	4,20€
Pizza sottile in più al prezzo di listino	<b>Thin pizza additional charge to the list price</b>	1,00€
Pizza doppia pasta in più al prezzo di listino	<b>Pizza double pasta additional charge to the list price</b>	2,60€
Pizza con impasto integrale	<b>Pizza with Kamut and wholemeal dough</b>	1,50€
Pizza con impasto gluten free	<b>Pizza with gluten-free dough</b>	3,00€
Pizza baby da listino	<b>Pizza baby</b>	-0,50€

# OUR BEERS

Take a moment to taste our selection of beers!

Birra bionda piccola alla spina	<b>Blonde small beer</b> on tap	20cl <b>3,10€</b>	40cl <b>5,20€</b>
Birra hoegaarden bianca	<b>Beer Hoegaarden blanche</b> on tap	25cl <b>4,20€</b>	50cl <b>6,50€</b>
Birra rossa d'abbazia alla spina	<b>Red Belgium Beer</b> on tap		33cl <b>4,20€</b>
Birra IPA alla spina	<b>IPA Beer</b> on tap		50cl <b>5,80€</b>
Moretti Zero in bottiglia	<b>Moretti Zero</b> non-alcoholic beer		<b>3,50€</b>
Birra Blanchein bottiglia	<b>Blanche Beer</b> bottle, 4,5 % vol.		33cl <b>4,70€</b>
Lefte Rossa in bottiglia	<b>Lefte Red</b> bottle		33cl <b>3,80€</b>
Birra 3/4 in bottiglia	<b>Beer 3/4</b> bottle		<b>4,00€</b>
Birra cruda Ichnusa	<b>Ichnusa Raw Beer</b> bottle		33cl <b>4,00€</b>
Weizen in bottiglia	<b>Weizen Beer</b> bottle		50cl <b>5,50€</b>
Norbertus Kardinal	<b>Norbertus Kardinal</b> bottle 7,5% vol. Amber beer, sweet on the palate with notes of fruit and a bitter finish		50cl <b>5,00€</b>

# WINES & SOFT DRINKS

Acqua naturale / frizzante	<b>Natural / Sparkling water</b>		75cl <b>3,10€</b>
Bibite gassate alla spina	<b>Small soda fountain drinks</b> Pepsi - Schweppes Orange - Schweppes Lemon - Peach tea - Lemon tea-	30cl <b>3,10€</b>	50cl <b>5,20€</b>

# WINES & SOFT DRINKS

Bibite in bottiglietta	Drinks in bottle			33cl 3,20€
Vino alla spina bianco	Draught wine white	1/4L 3,20€	1/2L 4,80€	1L 8,80€
Vino alla spina bianco frizzante	Draught sparkling wine white	1/4L 3,20€	1/2L 4,80€	1L 8,80€
Vino alla spina rosso	Draught wine red	1/4L 3,20€	1/2L 4,80€	1L 8,80€

# COFFEES

Caffè Espresso	Espresso			1,30€
Caffè Corretto	Espresso with a dash of liqueur			1,60€
Caffè Decaffeinato	Decaffeinated coffee			1,50€
Caffè d'orzo	Barely coffee			1,80€
Cappuccino	Cappuccino			2,00€
Thè caldo / Camomilla	Hot tea / Camomilla			2,00€



# ALCOHOLIC DRINKS

Grappe classiche	Classic Grappas	3,50€
Grappe speciali	Special Grappas average	5,00€
Amari	Bitter liqueurs	3,50€
Liquori	Hard liqueurs	3,50€
Vodka	Vodka various flavours	3,50€
Cognac	Cognac	5,00€
Brandy	Brandy average	3,50€
Martini Bianco / Rosso	Martini White / Red	4,00€
Whisky	Whisky average	6,50€

# SPECIAL LIQUEURS

Crema di melone	Melon cream	3,50€
Crema al pistacchio	Pistachio cream	3,50€
Limoncello classico	Classic limoncello	3,00€
Bacio Amalfitano	Amalfi kiss Chocolate - Hazelnuts - Lemon tea	3,50€
Finocchietto selvatico di Agerola	Agerola anisette	3,50€
Nocino di Agerola	Agerola nocino	3,50€
Liquore di liquirizia	Licorice liqueur	3,50€
Amaro alle erbe della casa servito freddo	Herbs bitter	3,50€

Visit our website  
[www.ristoranteallangolo.com](http://www.ristoranteallangolo.com)

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RISTORANTE 