

MENÙ

English Version

FISH APPETIZERS

Crostini di salmone	Canapés with smoked salmon	10,00€
Insalata di mare	Seafood salad*	14,00€
Alici marinate	Marinated anchovies	7,50€
Cocktail di gamberetti	Shrimps cocktail*	8,90€
Antipasto di mare misto	Seafood hors d'oeuvre*	16,00€
Ostriche	Oysters (each)	3,50€
Capesante	Scallops (each)*	3,50€
Capesante al gratin	Scallops gratin (each)*	3,50€
Sautè misto in rosso Pepata mista in bianco	Stewed mixed seafood in red sauce - Shellfish in peppery white sauce (also mussels and clams only)	13,00€
Carpaccio di mare	Seafood carpaccio	14,00€
Insalata di piovra e patate lesse	Octopus salad with boiler potatoes	14,00€
Baccalà mantecato	Venetian style cod fish	12,00€
Crudità di pesce	Great fish crudités**	28,00€
Insalatina di piovra alla Mediterranea	Mediterranean-style octopus salad	15,00€
Scampi crudi (4 pezzi)	Raw Scampi ** (4 pieces)	14,00€
Gamberi rossi di Marzara del vallo	Red prawns from Marzara del vallo ** (4 pieces)	14,00€
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

Spaghetti allo scoglio	Spaghetti with seafood sauce*	16,00€
Spaghetti alle vongole	Spaghetti with clams	13,00€
Spaghetti cozze e vongole in bianco	Spaghetti with mussels and clams in white sauce	13,00€
Spaghetti al cartoccio	Spaghetti baked in foil (Saturday, Sunday and holidays excluded) (clams, capers, olives, cherry tomatoes and parsley)	15,00€
Linguine a 1/2 astice	Linguine with 1/2 lobster	20,00€
Linguine alla busera	Busera-style linguine* (scampi cooked in a slightly spicy sauce)	13,00€
Risotto ai frutti di mare	Seafood risotto* (min. 2 persons) (mussels, clams and pescatora sauce)	13,00€
Pennette gamberetti e zucchine	Small penne with shrimps and zucchini squash* (shrimps, zucchini, cream and curry)	10,00€
Paccheri all'amalfitana	Paccheri pasta di Gragnano all'amalfitana* (squid, shrimps and cherry tomatoes)	12,00€
Paccheri mare e monti	Paccheri pasta di Gragnano mare e monti* (mussels, clams, mixed vegetables and fisherman's sauce)	13,00€
Paccheri con branzino e pomodorini	Paccheri pasta di Gragnano with sea bass and cherry tomatoes	12,00€
Gnocchi con capesante e porcini	Dumplings with scallops and porcini* (wild mushrooms)	12,00€

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SECOND COURSE

Grigliata misto mare	Mixed grilled seafood*	18,00€
Grigliata di scampi e gamberoni	Grilled scampi and king prawns*	14,80€
Grigliata imperiale	Grilled imperial seafood gratin* (lobster, king prawns and scampi)	38,00€
Scampi e gamberoni alla busera	Scampi and king prawns in busera sauce* (king prawns and scampi with slightly spicy sauce)	15,50€
Trancio di pesce spada alla griglia	Slice of Grilled swordfish	14,00€
Trancio di pesce spada alla livornese	Slice of Swordfish livornese (with capers, olives and cherry tomatoes)	14,00€
Trancio di salmone alla griglia	Slice of Grilled salmon	12,00€
Calamari alla griglia	Grilled calamari*	12,00€
Seppie alla griglia	Grilled squids	12,00€
Branzino alla griglia	Grilled sea bass (About 500-600 gr)	15,50€
Branzino al sale	Sea bass in salt (About 500-600 gr)	17,00€
Branzino alla livornese	Sea bass livornese (poached sea bass with capers, olives and cherry tomatoes) (About 500-600 gr)	17,00€
Orata alla griglia	Grilled gilthead seabrem (About 500-600 gr)	15,50€
Astice alla griglia	Grilled whole lobster	30,00€
Gamberoni alla catalana	Catalana-style prawns (5 pieces)	20,00€
Zuppa di pesce	Seafood soup*	20,00€
Fritto misto o di soli calamari	Mixed fried seafood or fried calamari only* (calamari, shrimps, small seafood and other fish according to the daily catch)	13,00€

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FISH

SECOND COURSE

Frittura di paranza	Paranza fried seafood (small seafood and other fish according to the daily catch)	14,00€
Coda di rospo alla griglia	Grilled angler fish	16,00€
Filetto di rombo al forno con pomodorini patate e olive taggiasche	Baked turbot filet fresh baked with cherry tomatoes potatoes and Taggiasca olives	16,00€
Baccalà alla vicentina	Vicenza-style cod fish	14,00€
Tagliata di tonno in crosta di sesamo	Tuna steak in sesame crust**	17,00€
Tartare di tonno agli agrumi	Tuna tartare with citrus zech**	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 DOP (About 250 gr)	13,00€
Prosciutto crudo e burrata pugliese	Prosciutto and burrata (fresh mozzarella alike cheese, that comes from south Italy)	10,00€
Prosciutto crudo e melone	Prosciutto and melon (only in season)	9,00€
Caprese di bufala	Caprese with bufala (tomatoes and buffalo's milk mozzarella)	9,00€
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	8,00€
Spaghetti all'amatriciana	Spaghetti all'amatriciana (onion, bacon and tomato)	8,00€
Spaghetti alla carbonara	Spaghetti carbonara (eggs, cream and bacon)	9,00€
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)	7,00€
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	11,00€
Tortellini con panna e prosciutto	Tortellini with cream and ham	9,00€
Bigoli con dadolata di verdure	Bigoli (thick noodles) with diced vegetables (mixed vegetables)	9,00€
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€
Pasticcio alla bolognese	Lasagna	8,00€

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MEAT

SECOND COURSE

Braciola di maiale alla griglia	Grilled pork cutlet (About 220 gr)	7,00€
Braciola di vitello alla griglia	Grilled veal cutlet (About 300 gr)	15,00€
Salsiccia alla griglia	Grilled sausages	7,00€
Entrecôte di manzo alla griglia	Grilled Entrecôte of beef (About 250 gr)	13,00€
Petto di pollo alla griglia	Grilled chicken breast	8,00€
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	9,00€
Tagliata di manzo	Finely-cut beef fillet	16,00€
Grigliata mista di carne	Grilled mixed meat	14,00€
Filetto di manzo al pepe verde	Fillet of beef with green pepper (About 280 gr)	18,00€
Filetto di manzo alla griglia	Grilled fillet of beef (About 280 gr)	18,00€
Scaloppine ai funghi	Escalope with mushrooms	10,00€
Tartare di manzo	Beef tartare (About 280 gr)	16,00€

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

Verdure grigliate	Grilled vegetables	4,00€
Verdure cotte	Boiled vegetables	4,00€
Insalata mista	Mixed salad	4,00€
Patate fritte	French fries	4,00€
Patate al rosmarino	Potatoes with rosemary	4,00€
Patate lesse	Boiled potatoes	4,00€

SPECIAL HOUSE VEGETABLES

Insalatona mista	Vegetable salad (mixed salad)	7,00€
Insalatona "Dell'Angolo"	"Dell'Angolo" salad* (mixed salad, mozzarella, tuna, black olives and ham)	8,00€
Insalatona del Golfo	Gulf salad (mixed salad, mozzarella and seafood salad)	12,00€
Caesar Salad	Caesar salad (green salad, grilled chicken, Parmesan cheese, crisp bread and caesar sauce)	10,00€

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TRADITIONAL PIZZAS

Marinara (tomato, garlic and oregano)	4,00€
Margherita (mozzarella and tomato)	5,50€
Prosciutto e funghi (mozzarella, tomato, ham and mushrooms)	7,00€
Capricciosa (mozzarella, tomato, mushrooms, ham, artichokes and spicy small salami)	8,00€
Viennese (mozzarella, tomato and frankfurter)	7,00€
4 Stagioni (mozzarella, tomato, artichokes, ham and mushrooms)	7,00€
Prosciutto (mozzarella, tomato and ham)	6,70€
Diavola (mozzarella, tomato and spicy small salami)	6,70€
Peperonata (mozzarella, tomato and peppers)	6,00€
Classica (mozzarella, tomato, mushrooms, spicy small salami and frankfurter)	8,00€
Romana (mozzarella, tomato and anchovies)	8,00€
Napoletana (mozzarella, tomato, anchovies and capers)	8,50€
Verdure (mozzarella, tomato and mixed vegetables)	8,50€
Rucola e grana (mozzarella, tomato, rocket and grana)	8,00€

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TRADITIONAL PIZZAS

Tonno (mozzarella, tomato and tuna)	8,00€
4 Formaggi (mozzarella, tomato, fontina, grana, gorgonzola and emmenthal)	8,00€
Tonno e cipolla (mozzarella, tomato, tuna and onion)	8,00€
Prosciutto e salamino (mozzarella, tomato, spicy small salami and ham)	7,50€
Estiva (mozzarella, tomato, rocket, grana shavings and cherry tomatoes)	9,00€
Porcini (mozzarella, tomato and wild mushrooms)	7,00€
Mediterranea (mozzarella, tomato and cherry tomatoes)	6,50€
Pizza Bufala (buffalo's milk mozzarella and tomato)	8,00€
Trevigiana (mozzarella, tomato and chicory)	6,00€
Pizza verdure grigliate (mozzarella, tomato and grilled vegetables)	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

U.S.A. (mozzarella, tomato, frankfurter and french fries)	7,00€
Calzone (mozzarella, tomato, ham, mushroom, spicy small salami and artichokes)	7,00€
Patatosa (mozzarella, tomato and french fries)	6,50€
Ricotta spinaci e porcini (mozzarella, tomato, ricotta, spinach and wild mushroom)	8,50€
Atlantica (mozzarella, tomato, salmon and rocket)	10,00€
Peschereccio* (mozzarella, tomato, shrimps and rocket)	8,50€
Parmigiana (mozzarella, tomato, aubergines and grana shavings at the end of cooking)	7,00€
Titanic (mozzarella, tomato, chicory and sausage)	7,50€
Rustica (mozzarella, tomato, asiago cheese and soppressa at the end of cooking)	8,00€
Cantabrian Sea (Tomato, rocket, Apulian burrata and 50gr of anchovy fillets of Mar Cantabrico gold selection)	13,00€
Misto bosco (mozzarella, tomato and mixed mushrooms)	8,00€
All'Angolo (mozzarella, tomato, mushrooms, artichokes, olives, frankfurter, asparagus, onion, peppers, spicy small salami, capers, anchovies and ham)	10,00€
Emozione (tomato, burrata from south Italy, olives taggiasche and spicy small salami)	9,50€

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SPECIAL PIZZAS

Delicata (tomato, burrata from south Italy and prosciutto)	9,50€
Deliziosa (tomato, radicchio, bacon, cream cheese and balsamic glaze)	9,00€
White Lady* (mozzarella, tomato, zucchini and shrimps)	8,00€
Gustosa (tomato, frankfurter, honey fungus and buffalo's milk mozzarella at the end of cooking)	8,00€
Hot Pizza (mozzarella, tomato, spicy small salami, onion and tuna)	7,50€
Frutti di mare* (mozzarella, tomato and seafood)	11,50€
Francesina (mozzarella, tomato, wild mushrooms and raw ham)	8,50€
Monaco (mozzarella, tomato, smoked provola and cherry tomatoes)	7,00€
Altopiano (mozzarella, tomato, asiago cheese and porchetta)	8,00€
Sud Tirolo (mozzarella, tomato, smoked ham, wild mushrooms and brie cheese)	8,00€
Inglesina (mozzarella, tomato, philadelphia and raw ham)	8,00€

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WHITE PIZZAS

Jhonny (mozzarella, boiled potatoes and sausage, no tomato sauce)	8,00€
Friarielli e Salsiccia (mozzarella, friarielli peppers and sausage, no tomato sauce)	9,00€
Autunno (mozzarella, cherry tomatoes, sausage and Sauris lard, no tomato sauce)	10,00€
Tricolore (mozzarella, cherry tomatoes, boiled potatoes and pesto, no tomato sauce)	9,00€

EXTRA

Cover charge	3,00€
Half portion of a first course	-1,00€
Any addiction (in average)	1,00€
For cold cuts (in average)	2,00€
For buffalo's milk mozzarella (in average)	2,00€
Battuta (bigger pizza) additional charge to the list price	4,00€
Thin pizza additional charge to the list price	1,00€
Pizza double pasta additional charge to the list price	2,50€
Pizza with Kamut dough is available more to the list price	1,50€
Pizza baby	-0,50€
Take-away carton boxes	0,40€
Take-away carton boxes for battuta (larger pizza)	0,60€

OUR BEERS

Take a moment to taste our selection of beers!

Birra bionda piccola alla spina	Blonde small beer on tap 20cl	3,00€
Birra bionda media alla spina	Blonde medium beer on tap 40cl	5,00€
Birra rossa d'abbazia alla spina	Red Belgium Beer on tap 33cl	4,00€
Birra IPA alla spina	IPA Beer on tap 50cl	5,50€
Moretti Radler in bottiglia	Moretti Radler bottle 33cl 2% vol.	3,50€
Moretti Zero in bottiglia	Moretti Zero non-alcoholic beer	3,50€
Birra Blanche in bottiglia	Blanche Beer bottle 33cl, 4,5 % vol.	4,70€
Lefte Rossa in bottiglia	Lefte Red bottle 33cl	3,70€
Ceres in bottiglia	Ceres bottle 0,50 cl	2,80€
Birra 3/4 in bottiglia	Beer 3/4 bottle	3,70€
Menabrea Top Restaurant in bottiglia	Menabrea Top Restaurant bottle 75 cl, 7,8% vol. Handcraft double malt red beer.	8,40€
Birra cruda Ichnusa	Ichnusa Raw Beer	3,70€
Weizen in bottiglia	Weizen Beer bottle 50cl	5,00€

WINES & SOFT DRINKS

Acqua naturale / frizzante	Natural / Sparkling water 75cl	3,00€
Bibite piccole alla spina	Small soda fountain drinks 30cl Pepsi - Schweppes Orange - Schweppes Lemon - Peach tea - Lemon tea	3,00€
Bibite grandi alla spina	Large soda fountain drinks 40cl Pepsi - Schweppes Orange - Schweppes Lemon - Peach tea - Lemon tea	4,50€
Vino alla spina bianco	Draught wine white	¼L 3,00€ ½L 4,50€ 1L 8,50€
Vino alla spina bianco frizzante	Draught sparkling wine white	¼L 3,00€ ½L 4,50€ 1L 8,50€
Vino alla spina rosso	Draught wine red	¼L 3,00€ ½L 4,50€ 1L 8,50€
Bibite in bottiglietta	Drinks in bottle 33cl	3,00€

COFFEES

Caffè espresso	Espresso	1,30€
Caffè corretto	Espresso with a dash of liqueur	1,60€
Caffè decaffeinato	Decaffeinated coffee	1,30€
Caffè d'orzo	Barely coffee	1,60€
Cappuccino	Cappuccino	1,60€
Thè caldo / Camomilla	Hot tea / Camomilla	1,60€

ALCOHOLIC DRINKS

Grappe classiche	Classic Grappas	3,00€
Grappe speciali	Special Grappas average	4,70€
Amari	Bitter liqueurs	3,00€
Liquori	Hard liqueurs	3,00€
Vodka di vari gusti	Vodka various flavours	3,10€
Cognac	Cognac average	5,20€
Brandy	Brandy	3,00€
Martini bianco / rosso	Martini White / Red	3,70€
Whisky	Whisky average	5,80€

SPECIAL LIQUEURS

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

Visit our website
www.ristoranteallangolo.com

ANGOLO
RISTORANTE 