

## Antipasti

### Focaccia

with parmesan cheese & rosemary

### Garlic bred

with cheese & tomato /  
cheese & pepperoni

### Bruschetta trilogy

with mozzarella & tomato, "Katiki Domokou" cheese  
& cherry tomatoes confit cream cheese  
& smoked salmon

### Handmade spring rolls

stuffed with scamorza cheese, prosciutto  
di Parma, pesto & sweet chilli sauce

### Grilled Portobello mushrooms

with haloumi cheese & balsamic vinaigrette

### Vitello Tonnato

thinly sliced roast beef with capers  
& delightful tuna sauce

### Baked lasagna roll-ups

stuffed with smoked turkey, spinach, cream cheese,  
mozzarella, parmesan & tomato sauce

### Parmesan cheese balls

on handmade tomato jam

### Quinoa & Beluga lentils

with smoked salmon, avocado,  
Florina peppers, fresh onion & lemon-oil sauce

### Stuffed mushrooms

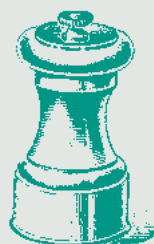
with cream cheese, peppers, sausage & parmesan

### Steamed mussels

with fresh tomato, garlic and Sambuca

### Plateau (for two persons)

of italian cheese & cold cuts



## Insalate

### Caesar

with chicken, crispy crouton,  
cherry tomatoes  
& parmesan flakes



### Goji berry

with superfood seeds (goji berry, chia, pumpkin seed,  
sunflower) cherry tomatoes, bocconcini mozzarella,  
white balsamic and petimezi vinaigrette

### Prosciutto

with pear, Reggiano parmesan flakes  
& fresh fruit vinaigrette

### Quinoa salad

with spinach, broccoli, pomegranate,  
spearmint & white balsamic  
& petimezi vinaigrette

### Multi-coloured L'Angolo

with raisins, almond slices, "Katiki Domokou" cheese  
& strawberry vinaigrette

### Pandesia

with multi-coloured vegetables, dates,  
pecorino cheese & fig vinaigrette

### Green apple salad

with bocconcini mozzarella, walnuts  
& honey-mustard vinaigrette

### Rocket salad

with radicchio, sun dried tomatoes, pine nuts,  
Black Angus fillets & balsamic vinaigrette



### Our chefs: Dionysis Koskolos & Konstantinos Papamanolopoulos

Variety of bread and dip per person - 1,00€ • The oil we use is extra virgin olive. • The shrimps are refrigerated. • In our recipes there are or there may be allergenic foods. Inform us if you are allergic in some food. • Market regulator: Eleni Katsanea. • Prices include all legal charges. • The consumer is not obliged to pay if he does not receive the legal document (receipt-invoice). • The restaurant is required to have special printed forms in a special case for making any complaints.

## Piatti forti

### Pork tenderloin

with caramelized onions, baby rocket,  
Reggiano parmesan flakes  
and balsamic sauce

### Chicken fillet

with truffle mashed potatoes  
& red wine sauce

### Burger L'Angolo

with cheddar cheese, crispy bacon,  
tomato, lettuce & grilled onion,  
accompanied by fresh cut fries  
& mushrooms ragout

### Grilled fresh Fish (Mylokopi)

with tamarisks and lemon-oil sauce

### Grilled salmon

served with boiled vegetables  
& lemon-oil sauce



## Premium

### T-bone Steak

with fresh cut fries  
& béarnaise sauce

### Tagliata Black Angus USA

with mashed potatoes & pepper sauce

### Rib-Eye Steak Black Angus USA

with fresh cut fries, baby rocket  
and béarnaise sauce

### Tomahawk 1kg

with fresh cut fries

## Pizza

### Margherita

with tomato sauce & cheese

### Fried Egg

with cheese, tomato sauce, chorizo, scamorza cheese, truffle oil & egg fried

### Mozzarella

with tomato sauce, fresh mozzarella & basil leaves

### Bbq

with cheese, chicken, chopped bacon & bbq sauce

### Rucola

with cheese, tomato sauce, fresh rucola & prosciutto di Parma

### L' Angolo

with cheese, tomato sauce, ham, bacon, sausage, pepperoni, mushrooms, fresh tomato & pepper

### Primavera

with cheese, onion, mushroom, fresh tomato & multi-coloured peppers

### Diavola

with cheese, tomato sauce, ham, spicy spianata, peppers & mushrooms

### Bianca

with italian cheese mix, mushroom variety & truffle oil

### Prosciutto

with cheese, tomato sauce, mozzarella, prosciutto di Parma, ham & mushrooms

### Villagio

with cheese, tomato sauce, country sausage, onion, pepper, olives, feta cheese & fresh tomato

### Acciughe

with tomato sauce, anchovies, fresh mozzarella and basil leaves



## Pasta fresca

### Prosciutto gnocchi

with prosciutto di Parma, baby rocket & parmesan cream

### Spinach ravioli

with ricotta cheese, fresh tomato sauce, cream & basil

### Four-cheese ravioli

with cherry tomatoes, basil & parmesan cream

### Smoked salmon penne

with broccoli, dill, fresh tomato, cream & vodka

### Mozzarella penne

With cherry tomatoes and basil



## Pasta-risotto

### Marinara linguine

with callista, mussels, warty venus, shrimps and fresh tomato

### mussels and saffron linguine

with zucchini, carrot and white wine sauce

### Linguine Bolognese with goat cheese

### Linguine Pesto

in parmesan nest covered with parmesan flakes

### Chicken penne

with sun dried tomatoes, pine nuts, cream & basil pesto

### Papardelle

with Black Angus fillets, truffle pasta & mushrooms

### Four-cheese riggatoni

with gouda, mozzarella, parmesan & gorgonzola

### Mushroom risotto

with porcini mushrooms & truffle oil

### Chicken risotto

with carrot, zucchini, peppers, celeriac & turmeric

### Vegetable spaghetti

with zucchini, carrot, fresh tomato, mushrooms, multi coloured peppers, bocconcini mozzarella & basil

Enjoy the pasta of your choice with fresh pasta

## Pasta classica

### Classic spaghetti carbonara

with egg or cream

### Puttanesca

with anchovies, capers, olives and tomato

### Alfredo

with parmesan sauce

### Napoliten

with tomato sauce and basil

### Amatriciana

with tomato sauce, chopped bacon and chilli peppers

### Arrabiata

with tomato sauce, basil and chilli peppers

## Dolci



### Banoffee

### Tiramisu

### Panna cotta

with chocolate and caramel sauce

### Milles feuilles

with Madagascar vanilla ice cream and fresh strawberry sauce

### Ciocolata

two-texture chocolate tart sprinkled with caramelized hazelnuts

### Calzone dolce

warm calzone with praline chocolate and bisquit