

Antipasti

Focaccia

with aromatic salt and rosemary

Garlic bread

with cheese & tomato / cheese & pepperoni

Bruschetta trilogy

with mozzarella & tomato,
mushroom ragout & prosciutto di Parma,
goat cheese & handmade strawberry jam

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

Oven-roasted eggplant

roasted eggplant with mozzarella,
tomato, garlic & basil

Parmesan cheese balls

on handmade tomato jam

Burrata mozzarella

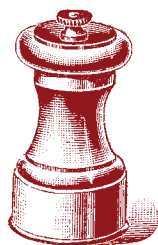
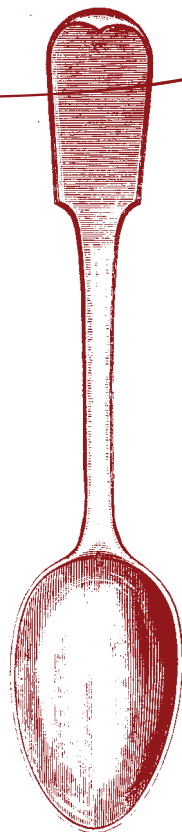
with cherry tomatoes & basil pesto

Stuffed mushrooms

with cream cheese, peppers, sausage & parmesan

Plateau (for two persons)

of italian cheese & cold cuts



l'Angola

ITALIAN RESTAURANT

Insalate

Caesar

with chicken, crispy crouton,
cherry tomatoes & parmesan flakes

Multi-coloured L'Angolo

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



Pandesia

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

Rocket salad

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

Green apple salad

with bocconcini mozzarella, walnuts
& honey-mustard vinaigrette

Quinoa salad

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

Tonellata

lentils with tuna, multi-coloured peppers,
rocket, tomato & herb vinaigrette

Potato salad

with baby potatoes, grilled haloumi
cheese, mushrooms, boiled egg, rocket,
herbs & lemon-oil sauce



Piatti forti

Tenderloin

stuffed with scamorza cheese & plums,
mixed aromatic rice & mavrodafni
wine 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

T-bone Steak

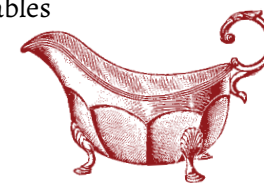
with fresh cut fries
& béarnaise sauce

Roasted pork leg (for two persons)

slow cooked pork leg,
served on mashed potatoes

Grilled salmon

served with boiled vegetables
& lemon-oil sauce



Premium

Tagliata Black Angus

with mashed potatoes & pepper sauce

Picanha Black Angus

with truffle mashed potatoes

Tomahawk 1kg

with fresh cut fries

Enjoy the pasta of your choice
with fresh pasta

Pasta-Risotto

Classic spaghetti carbonara with egg or cream

Linguine bolognese with goat cheese

Chicken penne

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

Papardelle

with Black Angus fillets,
truffle pasta & mushrooms

Vegetable spaghetti

with zucchini, carrot, mushrooms, multi-coloured
peppers, rosemary, bocconcini mozzarella & cream

Linguine pesto

in parmesan nest covered with parmesan flakes

Mushroom risotto

with porcini mushrooms & truffle oil

Chicken risotto

with carrot, zucchini, peppers, celeriac
& turmeric

Four-cheese riggatoni

with gouda, mozzarella, parmesan & gorgonzola

Gnocchi Siciliani

with grilled eggplant, scamorza, tomato sauce & basil

Pasta fresca



Four-cheese ravioli

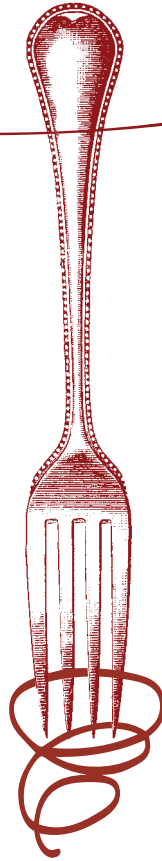
with cherry tomatoes, basil & parmesan cream

Casarecce

with beef ragout, fresh tomato & pecorino cheese

Shrimp fettuccine

with tomato sauce, grilled peppers & herbs



Pizza

Margherita

with tomato sauce & cheese

Chorizo

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 cheese, 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

Parmese

with cheese, tomato sauce, mozzarella,
prosciutto cotto, bacon & mushrooms

Villagio

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



l'Angolo

ITALIAN RESTAURANT

Dolci

Banoffee



Tiramisu

Panna cotta

with chocolate and caramel sauce

Soufflé cioccolato

Ciocolata

two-texture chocolate tart sprinkled
with caramelized hazelnuts

Calzone dolce

warm calzone with praline
chocolate and bisquit

Pizza cioccolato

with praline chocolate, banana
& bisquit

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.

