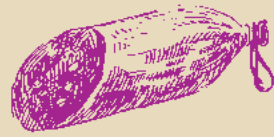


Pizza

Margherita
with tomato sauce & cheese



Mozzarella
with tomato sauce, fresh mozzarella
& basil leaves

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

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

Bianca
with italian cheese mix, mushroom variety
& truffle oil

Salame
with cheese, tomato sauce and italian cold cuts

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

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

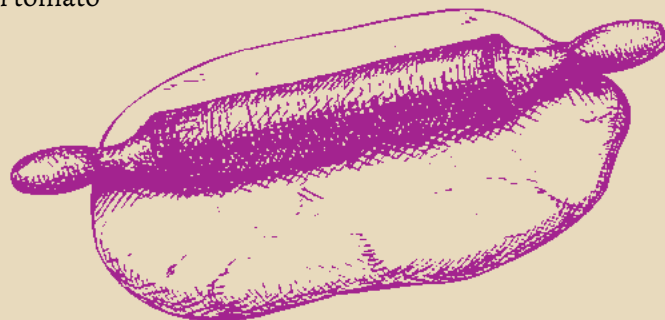
Bbq con polo
with cheese, tomato & bbq sauce,
chopped bacon and chicken



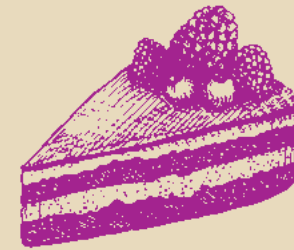
Prosciutto
with cheese, tomato sauce, mozzarella,
prosciutto di Parma, ham & mushrooms

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

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



Dolci



Panna cotta
with chocolate and caramel sauce

Tiramisu

Crème brûlée

Ciocolata
two-texture chocolate tart sprinkled
with caramelized hazelnuts

Banoffee

Soufflé cioccolato

Calzone dolce
warm calzone with praline
chocolate and bisquit

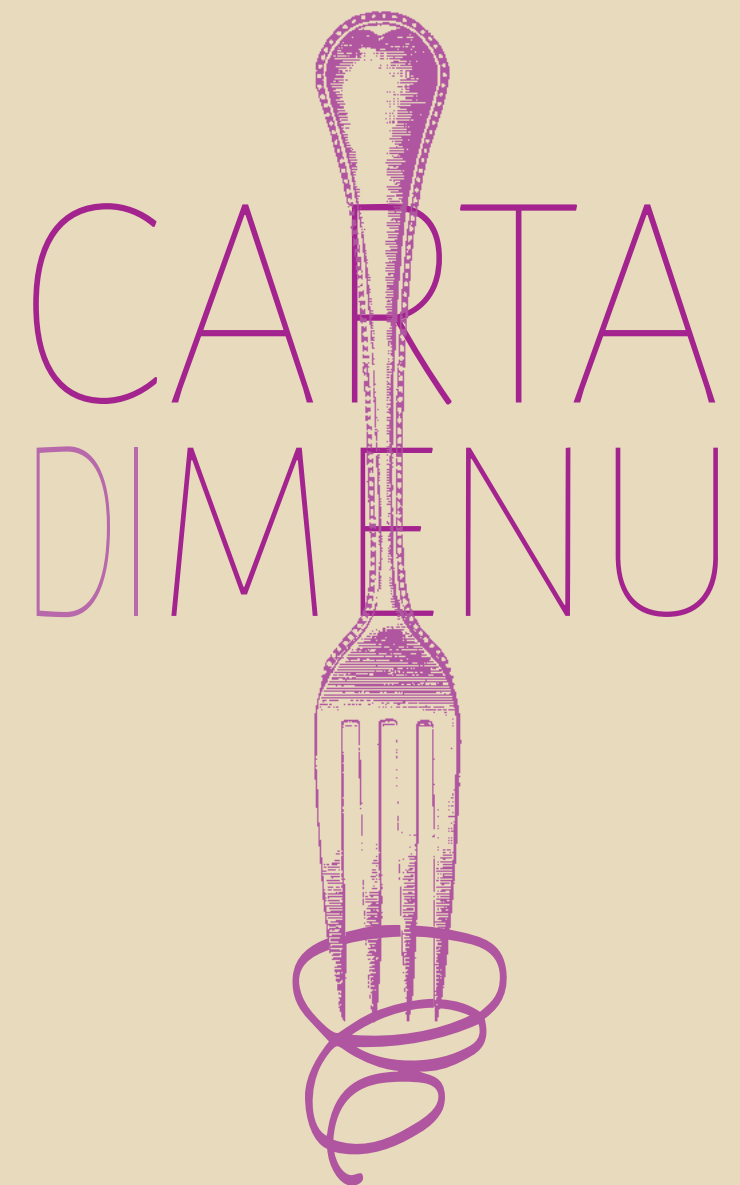


l'Angola
ITALIAN RESTAURANT

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.

l'Angola
ITALIAN RESTAURANT



Antipasti

Focaccia
with parmesan cheese & rosemary

Garlic bread
with cheese & tomato or cheese & pepperoni

Parmesan cheese balls
on handmade tomato jam

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

Grilled Portobello mushrooms
with haloumi cheese & balsamic vinaigrette

Stuffed mushrooms
with cream cheese, peppers, sausage & parmesan

Bruschetta trilogy

- mozzarella and tomato
- roquefort, fig and prosciutto
- cream cheese and smoked salmon

Baked lasagna roll-ups
stuffed with smoked turkey, spinach, cream cheese, mozzarella, parmesan & tomato sauce

Smoked salmon roll-ups
with cream cheese, chive, cucumber, dill and lime sauce, served on quinoa with raisins

Beef carpaccio
thinly sliced beef fillet with rocket, caper and parmesan flakes

Plateau (for two persons) of italian cheese & cold cuts



Insalate

Multi-coloured L' Angolo
with raisins, almond slices, "Katiki Domokou" cheese & strawberry vinaigrette

Pear salad
with roquefort and fresh fruit vinaigrette

Green apple salad
with bocconcini mozzarella, walnuts & honey-mustard vinaigrette

Caesar
with chicken, crispy crouton, cherry tomatoes & parmesan flakes

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

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

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

Bresaola
rocket with sauteed mushrooms, bresaola, cheery tomatoes and truffle oil



Pasta fresca

Spinach ravioli
with ricotta cheese, fresh tomato sauce, cream & basil

Four-cheese ravioli
with cherry tomatoes, basil & parmesan cream

Mozzarella penne
with cherry tomatoes and basil

Prosciutto gnocchi
with prosciutto di Parma, baby rocket & parmesan cream

Smoked pancetta fusilli
with bocconcini mozzarella, chilli peppers and white wine sauce

Smoked salmon penne
with broccoli, dill, fresh tomato, cream & vodka

Wild mushrooms fusilli
black and gold trumpet, chanterelle and porcini



Pasta - Risotto

Linguine Pesto
in parmesan nest covered with parmesan flakes

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

Four-cheese riggatoni
with gouda, mozzarella, parmesan & gorgonzola

Linguine Bolognese
with goat cheese

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

Meatballs spaghetti
with fresh tomato sauce, spearmint and chilli peppers

Papardelle
with Black Angus fillets, truffle pasta & mushrooms

Chicken risotto
with carrot, zucchini, peppers, celeriac & turmeric

Mushroom risotto
with porcini & champignon mushrooms, black trumpet and truffle oil

Crayfish risotto
with fresh asparagus and bisque sauce



Pasta classica

Arrabiata
with tomato sauce, basil and chilli peppers

Alfredo
with parmesan sauce

Amatriciana
with tomato sauce, chopped bacon and chilli peppers

Carbonara
with bacon, cream or egg

Puttanesca
with anchovies, capers, olives and tomato

Enjoy the pasta of your choice with fresh pasta

Piatti forti

Chicken with wild mushrooms
served with black and gold trumpet, chanterelle, porcini and aromatic rice

Chicken fillet
with truffle mashed potatoes & red wine sauce

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

Burger L' Angolo
with Black Angus burger, cheddar cheese, crispy bacon, tomato, lettuce & grilled onion, accompanied by fresh cut fries & mushrooms ragout

Burger brie cheese
with Black Angus burger, crispy brie cheese, tomato, lettuce and sweet mustard sauce, accompanied by fresh cut fries

Pork leg (for two persons)
slow cooked pork leg, served on mashed potatoes

Grilled salmon
served with baby vegetables & lemon-oil sauce



Premium

Tagliata Black Angus USA
with mashed potatoes & pepper sauce

T-bone Steak
with fresh cut fries & béarnaise sauce

Rib-Eye Steak Black Angus USA
with fresh cut fries, baby rocket and béarnaise sause

Tomahawk 1kg
with fresh cut fries

