

L'ANGOLO

Pizzeria



della PIZZA

BENVENUTO & WELCOME!

SINCE 1999, WE HAVE BEEN SERVING OUR GUESTS
AUTHENTIC ITALIAN PIZZA, MADE WITH TYPICAL ITALIAN INGREDIENTS
AND TOPPED WITH FRESH MOZZARELLA.

WE WISH YOU A GOOD APPETITE & BUON APPETITO

ALL FURTHER INFORMATION CAN BE FOUND AT:
www.langolo-della-pizza.de



LUNCH MENU FROM 12,90 EURO

EVERY WEEKDAY UNTIL 14:00 UHR

FREE CHOICE OF PASTA AND PIZZA (EXCEPT SPECIALS) OPTIONALLY WITH SALAD OR SOUP

YOU CAN FIND OUR RECOMMENDATIONS ON OUR BOARDS IN THE RESTAURANT OR LET OUR STAFF ADVISE YOU.

CORPORATE DELIVERY SERVICE FROM 30.- € | CARD PAYMENT FROM 10.- € | MENU CHANGES FROM 2.- € | ALL PRICES INCLUDE 7% TAX/MWST
WE DELIVER ALL DAY WITH LIEFERANDO AND UBER EATS

ALLERGENS SEE LAST PAGE

ANTIPASTI

VITELLO TONNATO	Tender veal with tuna sauce and capers ^{A 9 12}	15,50 €
ANTIPASTO DELLA CASA	Selection, house style ^{A F I}	16,50 €
CAPRESE	Fresh tomatoes with mozzarella and basil ^F	14,50 €
INSALATA DI MARE	Marinated mussels, cuttlefish and octopus in lemon-olive oil vinaigrette ^{A D M I M f}	15,50 €
CARPACCIO DI SALMONE	Finely sliced salmon fillet with red onions and lemon-olive oil ^{A D F}	15,50 €
CARPACCIO DI MANZO	Tender beef fillet carpaccio with arugula and Grana Padano cheese ^{A F I}	15,50 €
BURRATA	Creamy burrata cheese with olives, cherry tomatoes and fresh basil ^F	15,50 €
BRUSCHETTA AL POMODORO	Toasted bread with fresh tomatoes, garlic and olive oil ^A	7,90 €
BRUSCHETTE MISTE	Selection of toasted bread with various toppings ^A	8,90 €

ZUPPE

MINISTRONE CLASSICO	Traditional Italian vegetable soup ^{A 2}	8,90 €
ZUPPA DI POMODORI	Creamy tomato soup with basil ^{A 2}	8,30 €

INSALATA

INSALATA VERDE	Crisp green salad ^A	7,90 €
INSALATA DI POMODORI	Tomato salad with red onions ^A	8,30 €
INSALATA DI FAGIOLI	White beans with red onions and celery ^A	9,30 €
INSALATA MISTA	Mixed leaf salad with tomatoes, carrots, cucumbers, and bell peppers ^A	9,30 €
INSALATA RUCOLA	Arugula salad with sliced Grana Padano cheese and cherry tomatoes ^F	12,50 €
INSALATA L'ANGOLO	Large mixed salad with tuna, egg, olives and artichokes ^{D B}	15,50 €
INSALATA CON TACCHINO	Large mixed salad with grilled turkey breast and Grana Padano cheese ^F	16,50 €

PASTA

SPAGHETTI AL POMODORO	with tomato sauce and basil ^{A F I}	11,90	€
SPAGHETTI ALLA GENOVESE	with shrimp in a pesto sauce ^{A F I}	14,50	€
SPAGHETTI AGLIO E OLIO	with garlic, olive oil, chili peppers, and cherry tomatoes ^{A F I}	12,50	€
SPAGHETTI ALLA BOLOGNESE	with beef meat sauce / beef ragù ^{A F I}	13,90	€
SPAGHETTI ALL'AMATRICIANA	with bacon, onions and tomato sauce ^{A F I 2 8}	13,90	€
SPAGHETTI ALLA CARBONARA	with bacon, egg, and cream sauce ^{A F I 2 8}	13,90	€
SPAGHETTI MARE	with seafood, garlic and cherry tomatoes in a white wine sauce ^{A D M I F 2}	16,50	€
RIGATONI AI 4 FORMAGGI	with four different types of cheese ^{A F I}	14,90	€
PENNE ALL'ARRABBIATA	with spicy tomato sauce and garlic ^{A F I}	13,90	€
PENNE AI BROCCOLI	with broccoli, onions, and fresh cherry tomatoes ^{A F I}	13,90	€
PENNE AL TONNO	with tuna, onions and tomato sauce ^{A D F I}	14,90	€
TAGLIATELLE ALL'EMILIANA	with ham, mushrooms and peas in cream sauce ^{A F I 2 8}	14,90	€
TORTELLINI AL GORGONZOLA	with meat filling in gorgonzola cream sauce ^{A F I}	13,90	€
TORTELLINI AL PROSCIUTTO	with ham in cream sauce ^{A F I 2 8}	13,90	€
LASAGNA CLASSICA	with Bolognese sauce and baked with mozzarella ^{A F I}	14,90	€
RIGATONI AL FORNO	with Bolognese sauce, peas, ham and mushrooms, baked with mozzarella ^{A F I}	14,90	€

PASTA SPECIALE

PENNE ALLA SALSICCIA	with Italian sausage and onions in tomato sauce ^{A F I 2 8}	15,50	€
PENNE AL TACCHINO	with tender turkey breast fillet in a creamy sauce ^{A F I}	15,90	€
TAGLIATELLE AL TARTUFO	with fine black truffles and freshly grated Grana Padano cheese ^{A F I}	18,50	€
TAGLIATELLE AL SALMONE	with fine salmon fillet and onions in a creamy sauce ^{A D F I}	16,90	€
SPAGHETTI AGLI SCAMPI	with prawns in a fine white wine sauce ^{A D M I F}	17,50	€
GNOCCHI AL VENETO	with spinach in a creamy Gorgonzola sauce ^{A F I}	15,90	€

PIZZA CLASSICHE

All pizzas are topped with fresh tomato sauce, authentic mozzarella cheese and selected ingredients.
(O ca. 33 cm)

FOCACCIA	with rosemary and oregano ^A	8,50 €
PANE	with tomato sauce and garlic ^A	9,30 €
MARGHERITA	with tomato sauce and mozzarella cheese ^{A F I}	11,90 €
NAPOLI	with anchovies, capers, and olives ^{A D}	14,90 €
FUNGHI	with fresh mushrooms ^A	14,50 €
PROSCIUTTO	with ham ^{A F I 2 8}	14,50 €
SALAME	with typical italian salami ^{A F I 2 8}	14,50 €
REGINA	with ham and fresh mushrooms ^{A F 2 8}	15,50 €
BISMARCK	with ham, fresh mushrooms, and fried egg ^{A F I 2 8}	15,50 €
4 STAGIONI	with ham, fresh mushrooms, artichokes, and olives ^{A F I 2 8}	15,50 €
CAPRICCIOSA	with ham, fresh mushrooms, and peppers ^{A F I 2 8}	15,50 €
VEGETARIANA	with fresh seasonal vegetables ^A	15,50 €
4 FORMAGGI	with four selected cheese ^{A F I}	15,50 €
SPINACI	with spinach and Gorgonzola cheese ^{A F I}	15,50 €
TONNO	with tuna and red onion ^{A D}	15,50 €
ETNA (SCHARF)	with ham, bell pepper, egg and garlic ^{A F I 2 8}	16,50 €
MARE	with assorted seafood and cherry tomatoes ^{A F I 2 8}	16,50 €
CAPRESE	with fresh tomatoes, mozzarella and basil ^{A F I}	15,50 €
L'ANGOLO (SCHARF)	with salami, Gorgonzola cheese, garlic and parsley ^{A F I}	16,50 €
CALZONE CLASSICO	Stuffed pizza filled ham, fresh mushrooms and egg ^{A F I 2 8}	15,50 €

PIZZA SPECIALE

All pizzas are topped with fresh tomato sauce, authentic Italian mozzarella cheese and selected ingredients.
(O ca. 33 cm)

BIANCA	Prosciutto crudo and mozzarella cheese ^{A F I 2 8} (without tomato sauce)	16,50	€
TARTUFO	with fresh black truffles and cherry tomatoes ^{A D F I 2 8} (without tomato sauce)	18,50	€
SALMONE	with salmon and red onion ^{A D I}	16,90	€
PARMA	with prosciutto crudo, arugula and Grana Padano cheese ^{A F I 2 8}	17,50	€
DIABOLO (SPICY)	with spicy Italian salami and cherry tomatoes ^{A F I 2 8}	16,50	€
SALSICCIA	with original Italian sausage and fresh onion ^{A F I 2 8}	16,50	€
GIGANTE 45 cm	Giant pizza topped as you like (approx. O 45 cm) ^A	31,00	€
ADDITIONAL TOPPING	Prosciutto, salami, or salsiccia	3,50	€
	turkey breast	3,50	€
	Grana Padano cheese	3,50	€
	seafood	3,50	€
	truffle	5,00	€
	any additional ingredient	2,00	€
	(garlic, onions, mushrooms or more)		

RISOTTO

ALLE VERDURE DI STAGIONE	Creamy risotto with fresh seasonal vegetables ^{A F}	14,50	€
AI FUNGHI FRESCHI	Creamy risotto with fresh mushrooms ^{A F}	14,50	€

CARNE

Served with fresh vegetables or salad.

SCALOPPINA AL VINO BIANCO	Tender veal in a fine white wine sauce ^{A F}	22,90	€
SCALOPPINA AI FUNGHI	Tender veal with fresh mushrooms in a creamy sauce ^{A F}	23,90	€
SALTIMBOCCA ALLA ROMANA	Tender veal with prosciutto crudo and fresh sage ^{A F 2 8}	26,90	€
FILETTO DI MANZO AL ROSMARINO	Tender beef fillet, pan-seared with olive oil and fresh rosemary ^{A F}	31,00	€
FILETTO DI MANZO AL PEPE VERDE	Tender beef fillet, pan-seared with green pepper sauce ^{A F}	30,00	€

PESCE

Served with fresh vegetables or salad.

SALMONE ALL'OLIO E LIMONE	Fine salmon fillet, pan-seared with olive oil and fresh lemon ^{D F}	21,90	€
SCAMPI IN SALSA DI BURRO E AGLIO	Scampi (giant prawns) gently sautéed in a fine butter-garlic sauce ^{M F}	2231,50	€
PIATTO DI PESCE DELL'ANGOLO	Fine composition of scampi (giant prawns), salmon fillet, and calamari in a white wine sauce with olive oil, herbs and garlic. ^{D M F}	32,50	€

DOLCE

PANNA COTTA	Italian cream pudding with a hint of vanilla ^{A F I}	7,70	€
HAUSGEMACHTES TIRAMISU	Classic dessert made with sponge cake and mascarpone cream ^{A F I}	8,00	€
PROFITEROLS	Cream puffs filled with creamy chocolate sauce ^{A F I}	8,00	€
MASCARPONE FRAGOLA	Mascarpone cream with fresh strawberries ^F	8,00	€
SCHOKO SOUFFLE	Warm chocolate cake with a molten center ^{A F I}	8,00	€

COFFEE AND HOT DRINKS

Coffee	4,20 €	Espresso	2,80 €
Capuccino	4,90 €	Espresso Doppio	4,50 €
Latte Macchiato	4,90 €	Espresso Macchiato	3,20 €
Cuo of tea (various types)	3,50 €		



WATER

 ACQUA PANNA	0,75 l 7,20 €	 S.PELLEGRINO	0,75 l 7,20 €
Water Natural	0,4 l 4,50 €	Sparkling Water	0,4 l 4,50 €

BEVERAGES

Libella Lemonade ^{1/9}	0,4 l 5,00 €	Afri Cola, Afri Cola Light ^{1/9/11}	0,4 l 5,00 €
Bluna Orangeade ^{1/9}	0,4 l 5,00 €	Schweppes Bitter Lemon ^{1/9/11/12}	0,2 l 4,80 €
Spezi ^{1/9/11}	0,4 l 5,00 €	Schweppes Tonic Water ^{1/9/12}	0,2 l 4,80 €
Icetea ^{1/9/11}	0,4 l 5,00 €	Schweppes Ginger Ale ^{1/9/11}	0,2 l 4,80 €

FRUIT JUICE DRINKS

Juice	0,4 l 5,30 €	Juice Spritzer	0,4 l 5,00 €
Mango, Apfel, Maracuja, Orange, Johannisbeere und Rhabarber		Various types	

BEERS

Helles from t. barrel (Löwenbräu)	0,3 l 4,30 €	Little Weißbier	0,3 l 4,10 €
Helles from t. barrel (Löwenbräu)	0,5 l 5,30 €	Weißbier from t. barrel (Franziskaner)	0,5 l 5,30 €
Radler from t. barrel (Löwenbräu)	0,5 l 5,30 €	Dark Weißbier (Franziskaner)	0,5 l 5,30 €
PERONI Nastro Azzurro, Itlaien	0,33 l 5,20 €	Light Weißbier (Franziskaner)	0,5 l 5,30 €
Schwarzbier (Löwenbräu)	0,5 l 5,30 €	Weißbier with Cola (Franziskaner)	0,5 l 5,30 €
Pils (Becks)	0,33 l 5,20 €	Russn (Franziskaner)	0,5 l 5,30 €
Non-Alcoholic Beer (Löwenbräu)	0,5 l 5,20 €	Non-Alcoholic Weißbier (Franz.)	0,5 l 5,10 €

WINES BY THE GLASS - WHITE

CHARDONNAY	Dry, fruity and balanced	0,1 0,2 l	4,90 7,80 €
PINOT GRIGIO	dry, fresh and delicately aromatic	0,1 0,2 l	4,50 7,20 €
SOAVE (HAUSWEIN)	dry, light and harmonious	0,1 0,2 l	4,30 7,00 €
TREBBIANO	dry, floral and mild	0,1 0,2 l	4,50 7,50 €
LUGANA	dry, elegant and fruity	0,1 0,2 l	5,20 8,30 €
SAUVIGNON	dry, lively and aromatic	0,1 0,2 l	5,00 8,30 €
WEINSCHORLE	small large	0,25 0,5 l	6,50 8,90 €

WINES BY THE GLASS - RED

LAMBRUSCO	sweet, fruity and lightly sparkling	0,1 0,2 l	4,20 7,00 €
PRIMITIVO	semi-dry, robust and full-bodied	0,1 0,2 l	4,90 7,80 €
BARDOLINO (HAUSWEIN)	dry, soft and fruity	0,1 0,2 l	4,30 7,00 €
MERLOT	dry, velvety and balanced	0,1 0,2 l	4,70 7,50 €
MONTEPULCIANO	dry, round and harmonious	0,1 0,2 l	4,70 7,50 €
NERO D'AVOLA	dry, spicy and full-bodied	0,1 0,2 l	4,90 7,80 €
CHIANTI	dry, harmonious and elegant	0,1 0,2 l	4,90 7,80 €

ROSÉ WINES

ROSA DEI FRATI	Rosato from Lake Garda — delicate rosé, subtly fruity and elegant with aromas of strawberries, raspberries, and a hint of rose blossom. On the palate fresh, harmonious, and balanced with a slightly mineral finish.	0,1 0,2 l	4,90 7,80 €
		0,75 l	37,00 €

PROSECCO & CHAMPAGNE

PROSECCO BRUT	Vino Spumante Brut, sparkling and fresh	0,1 l	7,80 €
		0,75 l	37,00 €
MOET & CHANDON	NECTAR IMPÉRIAL — Rich, fruity, and finely balanced	0,75 l	135,00 €
MOET CHANDON	Ice Impérial — Fresh, intense and aromatic	0,75 l	145,00 €
RUINART	Brut Rosé — Delicate, fruity and elegant	0,75 l	135,00 €

WINES BY THE BOTTLE - WHITE

CHARDONNAY 921 COLLEVENTO IGT Cantina Antonutti	from Friuli, grape variety Chardonnay – delicate aroma of Apple, pear and acacia blossom. A fresh, harmonious wine. with delicate hints of tropical fruits and subtle minerality.	0,75 l	29,50 €
TREBBIANO VILLA ADAMI DOC Cantina Casal Bordino	from Abruzzo, grape variety Trebbiano – delicate, floral Bouquet with delicate fruit. On the palate smooth balanced and pleasantly aromatic.	0,75 l	31,50 €
LUGANA DOC Cantina Bulgarini	from Lombardy, grape variety Turbiana (Trebbiano di Lugana) – elegant, with aromas of peach and apricot. Palate fresh, fruit-forward and harmoniously balanced.	0,75 l	34,00 €
SAUVIGNON DOC Cantina Kossler Kutatsch	from South Tyrol. Grape variety Sauvignon Blanc – pronounced bouquet of gooseberry, grapefruit and sage. Fresh, mineral, and aromatic, with vibrant acidity.	0,75 l	34,00 €

WINES BY THE BOTTLE - ROSSO

MERLOT 017 921 COLLEVENTO IGT Cantina Antonutti	from Friuli, grape variety Merlot – soft and velvety with aromas of ripe cherries, plums and a hint chocolate. A round, fruit-forward red wine with a fine finish.	0,75 l	32,50 €
PRIMITIVO DI MANDURIA Cantina Torrevento	from Apulia, grape variety Primitivo – full-bodied and aromatic with notes of dark berries, vanilla and spices. Intense flavor, yet soft and balanced.	0,75 l	35,00 €
MONTEPULCIANO D'ABRUZZO Cantina Fosso Corno	from Abruzzo. Grape variety Montepulciano – intense aroma of forest berries and ripe cherries. full bodied, harmonious, and elegantly structured.	0,75 l	34,50 €
NERO D'AVOLA DOC MANDRAROSSA Cantina Settesoli S.C.A.	from Sicily. Grape variety Nero d'Avola – intense, spicy wine with aromas of cherry, plum and Mediterranean herbs. Long lasting with velvety tannins.	0,75 l	34,50 €

PREFERITO - OUR RED FAVOURITES

RIPASSO VALPOLICELLA DOC Cantinadie di Soave	from Friuli, cuvée of Corvina, Rondinella, and Molinara – intense smell of cherries, vanilla, and blackberries. On the palate full-bodied, elegant and with fine tannins.	0,75 l	46,00 €
ROSSO DI MONTALCINO DOC Tenuta Castello Banfi	from Tuscany, grape variety Sangiovese Grosso – complex bouquet with notes of plum, cherry, and sweet spices. velvety, balanced, and with a long finish.	0,75 l	46,00 €
AMARONE DELLA VALPOLICELLA Zenato	from Veneto. Cuvée of Corvina, Corvinone, and Rondinella. and Oseleta – a wine of exceptional depth. aromas of dried fruits, cocoa, and fine roasted aromas, powerful and elegant at the same time.	0,75 l	105,00 €

BITTERS

Amaro Averna	2 4 cl	4,20 6,90 €	Fernet Branca / Menta	2 4 cl	4,20 7,20 €
Amaro Del Capo	2 4 cl	4,20 6,90 €	Montenegro	2 4 cl	4,20 7,20 €
Ramazzotti	2 4 cl	4,20 6,90 €	Limoncello	2 4 cl	4,20 6,50 €
			Frangelico	2 4 cl	4,50 7,50 €

BRANDY & COGNAC

Veccia Romagna	2 4 cl	4,50 7,20 €	Remy Martin VS	2 4 cl	4,90 7,90 €
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WHISKY & RUM

Bacardi	2 4 cl	4,50 7,90 €	Jack Daniels	2 4 cl	4,90 7,90 €
Chivas Regal 12 Years	2 4 cl	5,50 8,90 €	Havana Club	2 4 cl	4,80 7,90 €
Glenfiddich	2 4 cl	5,50 8,50 €			

WODKA

Absolut	2 4 cl	4,50 7,90 €	Moskovskaya	2 4 cl	4,50 7,90 €
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GRAPPE

Grappe bianco	2 4 cl	4,50 7,90 €	Grappe Prosecco Reserva	2 4 cl	5,50 9,60 €
Grappe gold	2 4 cl	4,80 8,40 €	Grappe Amarone	2 4 cl	5,20 10,30 €

LIKÖRE

Amaretto di Saronno	2 4 cl	4,50 7,90 €	Sambuca	2 4 cl	4,50 7,90 €
Baileys Irish Cream	2 4 cl	4,50 7,90 €			

APERITIV

APEROL SODA	4 cl Aperol with Soda	7,90 €
CAMPARI SODA	4 cl Campari with Soda	7,90 €
CAMPARI ORANGE	4 cl Campari with Orangensaft	8,20 €
MARTINI BIANCO	4 cl Martini Bianco	6,90 €
CRODINO / SANBITTER	refreshing non-alcoholic aperitif with subtle bitterness and citrus aroma.	0,1 l 5,90 €



SUMMER CLASSICS

APEROL SPRITZ	Prosecco with Soda and Aperol	0,3 l 8,20 €
APEROL VENETO	Veneto Weißwein with Soda and Aperol	0,3 l 8,20 €
HUGO	Prosecco with elderflower syrup and fresh mint.	0,3 l 8,20 €

LONGDRINKS

WODKA LEMON	4 cl Wodka with Bitter Lemon	8,90 €
GIN TONIC	4 cl Gin with Tonic Water	8,90 €
WHISKEY COLA	4 cl Whiskey with Cola	8,90 €
BARCARDI COLA	4 cl Barcardi with Cola	8,90 €

THANK YOU FOR VISITING US.
YOUR SATISFACTION IS OUR PRIORITY, THEREFORE WE ARE GRATEFUL FOR
QUESTIONS OR ANY CONSTRUCTIVE CRITICISM.

Reservations:
langolo@online.de

OR

 **Langolo.della.Pizza_Haidhausen**

WE HOPE TO WELCOME YOU BACK AS OUR GUESTS SOON!
YOUR L'ANGOLO TEAM

CONTACT & SERVICES:

Administration, Vouchers & Invoices: langolo.office@online.de

ALLERGENS

A Gluten-containing cereals | **B** Crustaceans | **C** Eggs | **D** Fish and fish products | **E** Peanuts | **F** Soybeans and soy products | **G** Milk and milk products | **H** Tree nuts and tree nut products (almonds, hazelnuts, cashews, walnuts, pecans, pistachios, macadamia nuts, and Queensland nuts) | **I** Celery and celery products | **K** Mustard and mustard products | **L** Sesame seeds and sesame products | **M** Sulphur dioxide and sulphites | **N** Lupins and lupin products | **O** Molluscs and mollusc products

ADDITIVES

1 Colorant | **2** Preservative | **3** Antioxidant | **4** Flavor enhancer | **5** Sulphured | **6** Blackened | **7** Phosphate | **8** Milk protein | **9** Caffeine-containing | **10** Quinine-containing | **11** Sweetener | **12** Source of phenylalanine | **13** Waxed | **14** Taurine | **15** Sucrose | **16** Niacin — **ALL INFORMATION WITHOUT GUARANTEE.**