ANTIPASTI

VITELLO TONNATO	Tender veal with tuna sauce and capers A|I|9|12	17,90 €
ANTIPASTO DELLA CASA	Selection, house style A|F|I	17,50 €
CAPRESE	Fresh tomatoes with mozzarella and basil F	15,50 €
INSALATA DI MARE	Marinated mussels, cuttlefish and octopus in lemon-olive oil vinaigrette A|D|M|I|M|f	16,50 €
CARPACCIO DI SALMONE	Finely sliced salmon fillet with red onions and lemon-olive oil A|D|F	16,50 €
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	16,90 €
BRUSCHETTA AL POMODORO	Toasted bread with fresh tomatoes, garlic and olive oil A	8,50 €
BRUSCHETTE MISTE	Selection of toasted bread with various toppings A	9,50 €

ZUPPE

MINESTRONE CLASSICO	Traditional Italian vegetable soup A|2	9,50 €
ZUPPA DI POMODORI	Creamy tomato soup with basil A|2	8,90 €

INSALATA

INSALATA VERDE	Crisp green salad A	8,20 €
INSALATA DI POMODORI	Tomato salad with red onions A	8,90 €
INSALATA DI FAGIOLI	White beans with red onions and celery A	9,90 €
INSALATA MISTA	Mixed leaf salad with tomatoes, carrots, cucumbers, and bell peppers A	9,90 €
INSALATA RUCOLA	Arugula salad with sliced Grana Padano cheese and cherry tomatoes F	12,90 €
INSALATA L'ANGOLO	Large mixed salad with tuna, egg, olives and artichokes D|B	16,50 €
INSALATA CON TACCHINO	Large mixed salad with grilled turkey breast and Grana Padano cheese F	17,50 €

PASTA

SPAGHETTI AL POMODORO	with tomato sauce and basil A|F|I	12,90	€
SPAGHETTI ALLA GENOVESE	with shrimp in a pesto sauce A|F|I	15,90	€
SPAGHETTI AGLIO E OLIO	with garlic, olive oil, chili peppers, and cherry tomatoes A|F|I	13,50	€
SPAGHETTI ALLA BOLOGNESE	with beef meat sauce / beef ragù A|F|I	14,90	€
SPAGHETTI ALL'AMATRICIANA	with bacon, onions and tomato sauce A|F|I|2|8	14,90	€
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	17,50	€
RIGATONI AI 4 FORMAGGI	with four different types of cheese A|F|I	15,90	€
PENNE ALL'ARRABBIATA	with spicy tomato sauce and garlic A|F|I	14,90	€
PENNE AI BROCCOLI	with broccoli, onions, and fresh cherry tomatoes A|F|I	14,90	€
PENNE AL TONNO	with tuna, onions and tomato sauce A|D|F|I	15,50	€
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	14,50	€
TORTELLINI AL PROSCIUTTO	with ham in cream sauce A|F|I|2|8	14,50	€
LASAGNA CLASSICA	with Bolognese sauce and baked with mozzarella A|F|I	15,90	€
RIGATONI AL FORNO	with Bolognese sauce, peas, ham and mushrooms, baked with mozzarella A|F|I	15,90	€

PASTA SPECIALE

PENNE ALLA SALSICCIA	with Italian sausage and onions in tomato sauce A|F|I|2|8	16,50	€
PENNE AL TACCHINO	with tender turkey breast fillet in a creamy sauce A|F|I	16,90	€
TAGLIATELLE AL TARTUFO	with fine black truffles and freshly grated Grana Padano cheese A|F|I	19,90	€
TAGLIATELLE AL SALMONE	with fine salmon fillet and onions in a creamy sauce A|D|F|I	17,90	€
SPAGHETTI AGLI SCAMPI	with prawns in a fine white wine sauce A|D|M|I|F	18,90	€
GNOCCHI AL VENETO	with spinach in a creamy Gorgonzola sauce A|F|I	16,90	€

PIZZA CLASSICHE

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

FOCACCIA	with rosemary and oregano [A]	8,90 €
PANE	with tomato sauce and garlic [A]	9,90 €
MARGHERITA	with tomato sauce and mozzarella cheese [A|F|I]	12,50 €
NAPOLI	with anchovies, capers, and olives [A|D]	14,90 €
FUNGHI	with fresh mushrooms [A]	15,50 €
PROSCIUTTO	with ham [A|F|I|2|8]	15,90 €
SALAME	with typical italian salami [A|F|I|2|8]	15,90 €
REGINA	with ham and fresh mushrooms [A|F|2|8]	16,50 €
BISMARCK	with ham, fresh mushrooms, and fried egg [A|F|I|2|8]	16,90 €
4 STAGIONI	with ham, fresh mushrooms, artichokes, and olives [A|F|I|2|8]	16,90 €
CAPRICCIOSA	with ham, fresh mushrooms, and peppers [A|F|I|2|8]	16,50 €
VEGETARIANA	with fresh seasonal vegetables [A]	16,50 €
4 FORMAGGI	with four selected cheese [A|F|I]	16,90 €
SPINACI	with spinach and Gorgonzola cheese [A|F|I]	16,50 €
TONNO	with tuna and red onion [A|D]	16,90 €
ETNA (SCHARF)	with ham, bell pepper, egg and garlic [A|F|I|2|8]	17,50 €
MARE	with assorted seafood and cherry tomatoes [A|F|I|2|8]	17,50 €
CAPRESE	with fresh tomatoes, mozzarella and basil [A|F|I]	16,50 €
L'ANGOLO (SCHARF)	with salami, Gorgonzola cheese, garlic and parsley [A|F|I]	17,50 €
CALZONE CLASSICO	Stuffed pizza filled ham, fresh mushrooms and egg [A|F|I|2|8]	16,50 €

PIZZA SPEZIALE

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

BIANCA	Prosciutto crudo and mozzarella cheese A|F|I|2|8 (without tomato sauce)	17,50 €
TARTUFO	with fresh black truffles and cherry tomatoes A|D|F|I|2|8 (without tomato sauce)	19,90 €
SALMONE	with salmon and red onion A|D|I	17,90 €
PARMA	with prosciutto crudo, arugula and Grana Padano cheese A|F|I|2|8	18,90 €
DIAVOLO (SPICY)	with spicy Italian salami and cherry tomatoes A|F|I|2|8	17,50 €
SALSICCIA	with original Italian sausage and fresh onion A|F|I|2|8	17,50 €
GIGANTE 45 cm	Giant pizza topped as you like (approx. Ø 45 cm) A	33,00 €

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 (garlic, onions, mushrooms or more)	2,00 €

RISOTTO

ALLE VERDURE DI STAGIONE	Creamy risotto with fresh seasonal vegetables A|I|F	15,50	€
AI FUNGHI FRESCHI	Creamy risotto with fresh mushrooms A|I|F	15,50	€

CARNE

Served with fresh vegetables or salad.

SCALOPPINA AL VINO BIANCO	Tender veal in a fine white wine sauce A|I|F	22,90	€
SCALOPPINA AI FUNGHI	Tender veal with fresh mushrooms in a creamy sauce A|I|F	23,90	€
SALTIMBOCCA ALLA ROMANA	Tender veal with prosciutto crudo and fresh sage A|I|F|2|8	28,50	€
FILETTO DI MANZO AL ROSMARINO	Tender beef fillet, pan-seared with olive oil and fresh rosemary A|I|F	33,00	€
FILETTO DI MANZO AL PEPE VERDE	Tender beef fillet, pan-seared with green pepper sauce A|I|F	33,50	€

PESCE

Served with fresh vegetables or salad.

SALMONE ALL'OLIO E LIMONE	Fine salmon fillet, pan-seared with olive oil and fresh lemon D|I|F	23,00	€
SCAMPI IN SALSA DI BURRO E AGLIO	Scampi (giant prawns) gently sautéed in a fine butter-garlic sauce M|F	33,00	€
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|I|F	35,00	€

DOLCE

PANNA COTTA	Italian cream pudding with a hint of vanilla A|F|I	8,20	€
HAUSGEMACHTES TIRAMISU	Classic dessert made with sponge cake and mascarpone cream A|F|I	9,20	€
PROFITEROLS	Cream puffs filled with creamy chocolate sauce A|F|I	8,90	€
MASCARPONE FRAGOLA	Mascarpone cream with fresh strawberries F	8,90	€
SCHOKO SOUFFLE	Warm chocolate cake with a molten center A|F|I	8,90	€

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 €	Coca-Cola, Coca-Cola Zero [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 €
Icetee [1|9|11]	0,4 l	5,00 €	Schweppes Ginger Ale [1|9|11]	0,2 l	4,80 €

FRUIT JUICE DRINKS

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

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 €
			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 | 8,20 €
PINOT GRIGIO	dry, fresh and delicately aromatic	0,1 | 0,2 l	4,50 | 7,90 €
SOAVE (HAUSWEIN)	dry, light and harmonious	0,1 | 0,2 l	4,30 | 7,50 €
TREBBIANO	dry, floral and mild	0,1 | 0,2 l	4,50 | 8,20 €
LUGANA	dry, elegant and fruity	0,1 | 0,2 l	5,20 | 8,90 €
SAUVIGNON	dry, lively and aromatic	0,1 | 0,2 l	5,00 | 8,90 €
WEINSCHORLE	small | large	0,25 | 0,5 l	6,50 | 9,50 €

WINES BY THE GLASS – RED

LAMBRUSCO	sweet, fruity and lightly sparkling	0,1 | 0,2 l	4,20 | 7,50 €
PRIMITIVO	semi-dry, robust and full-bodied	0,1 | 0,2 l	4,90 | 8,20 €
BARDOLINO (HAUSWEIN)	dry, soft and fruity	0,1 | 0,2 l	4,30 | 7,50 €
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 | 8,90 €
NERO D'AVOLA	dry, spicy and full-bodied	0,1 | 0,2 l	4,90 | 8,90 €
CHIANTI	dry, harmonious and elegant	0,1 | 0,2 l	4,90 | 8,20 €

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	5,20 | 8,90 €
		0,75 l	37,00 €

PROSECCO & CHAMPAGNE

PROSECCO BRUT	Vino Spumante Brut, sprakling 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 €	

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 €		Moskowskaya	2 | 4 cl	4,50 | 7,90 €	

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		8,20 €
CAMPARI SODA	4 cl Campari with Soda		8,20 €
CAMPARI ORANGE	4 cl Campariwith Orangensaft		8,50 €
MARTINI BIANCO	4 cl Martini Bianco		7,20 €
CRODINO / SANBITTER	refreshing non-alcoholic aperitif with subtle bitterness and citrus aroma.	0,1 l	6,20 €



SUMMER CLASSICS

APEROL SPRITZ	Prosecco with Soda and Aperol	0,3 l	8,90 €
APEROL VENETO	Veneto Weißwein with Soda and Aperol	0,3 l	8,90 €
HUGO	Prosecco with elderflower syrup and fresh mint.	0,3 l	8,90 €

LONGDRINKS

WODKA LEMON	4 cl Wodka with Bitter Lemon	9,50 €
GIN TONIC	4 cl Gin with Tonic Water	9,50 €
WHISKEY COLA	4 cl Whiskey with Cola	9,50 €
BARCARDI COLA	4 cl Barcardi with Cola	9,50 €

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.