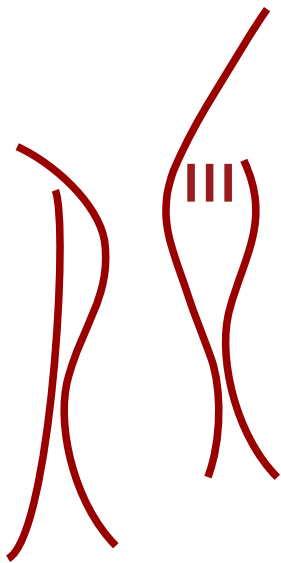


English menu



# angolo di Trastevere

RISTORANTE ITALIANO | PIZZERIA FORNO A LEGNA

*la cucina italiana di Vitoria-Gasteiz*

desde 2012 tik



# aperitivo

## **Aperol Spritz**

½ Aperol, ½ prosecco, soda

## **Limoncello Spritz**

½ Limoncello, ½ prosecco, soda

## **Campari Spritz**

2 Campari, 3 prosecco, soda

## **Campari orange**

2 Campari, 1 zumo de naranja

## **Campari tonic**

1 Campari, 3 tonica

## **Americano**

½ campari, ½ vermuth Cinzano rosso, soda

## **Negroni**

1 Campari, 1 Gin, 1 vermuth Cinzano rosso




























## **Negroni sbagliato**

1 Campari, 1 vermuth Cinzano rosso, 1 prosecco










# pizza with mozzarella PDO

## red pizza with tomato sauce

<b>marinara</b>  	8,5
Home-made tomato, anchovy and oregano sauce.	
<b>margherita</b>  	9,5
Home-made tomato and mozzarella sauce.	
<b>napoletana</b>   	10,5
Home-made tomato sauce, mozzarella, anchovies	
<b>primavera</b>  	13,5
Home-made tomato sauce, mozzarella, cherry tomatoes, rocket and Parmigiano Reggiano PDO.	
<b>parmigiana</b>  	13,5
Home-made tomato sauce, mozzarella, aubergines and Parmigiano Reggiano PDO.	
<b>prosciutto</b>  	13,5
Home-made tomato sauce, mozzarella and ham (or ham cooked).	
<b>funghi e prosciutto</b>  	14,0
Home-made sauce with tomatoes, mozzarella, mushrooms and ham (or ham cooked).	
<b>capricciosa</b>   	14,5
Home-made tomato sauce, mozzarella, mushrooms, egg, ham, artichokes and black olives.	
<b>bresaola e rucola</b>  	14,5
Home-made tomato sauce, mozzarella, bresaola, rocket and Parmigiano Reggiano PDO.	
<b>vegetariana</b>  	13,5
Home-made sauce with tomatoes, mozzarella, aubergines, red peppers, courgettes and onions.	
<b>diavola</b>  	14,5
Home-made tomato, mozzarella and spicy salami sauce.	
<b>tonno e cipolla</b>   	13,5
Home-made tomato, mozzarella, tuna and onion sauce.	

## white pizza without tomato sauce

















<b>4 formaggi</b>  	14,5
mozzarella, Gorgonzola PDO, Emmenthal and Parmigiano Reggiano PDO.	
<b>patate e salsiccia</b>  	14,0
mozzarella, potatoes, sausage and rosemary.	
<b>pizza di "nonna tetta"</b>   	11,5
anchovies, onion and black pepper.	

## calzone

<b>calzone prosciutto e funghi</b>  	14,0
homemade tomato sauce, mozzarella, ham (raw or cooked) and mushrooms.	

pizza

# pizza with mozzarella de bufala PDO

<b>Roma</b>  	14,5
homemade tomato sauce, mozzarella di bufala PDO and Parmigiano Reggiano PDO.	
<b>Piazza Navona</b>  	14,5
mozzarella di bufala PDO, mushrooms and onion.	
<b>Montanara</b>  	15,5
homemade tomato sauce, mozzarella di bufala PDO, ham, Gorgonzola PDO and mushrooms.	
<b>7 colli</b>  	15,5
homemade tomato sauce, buffalo mozzarella PDO, Gorgonzola PDO, Emmenthal, Parmigiano Reggiano PDO and guanciale.	
<b>Colosseo</b>  	15,5
homemade tomato sauce, mozzarella di bufala PDO, rocket and Serrano ham.	
<b>Porcino e Tartufo</b>  	15,5
homemade tomato sauce, mozzarella di bufala PDO, boletus and truffle.	
<b>Italia</b>  	15,5
homemade tomato sauce, mozzarella di bufala PDO, fresh tomatoes, homemade pesto sauce, Parmigiano Reggiano PDO.	
<b>Amatriciana</b>  	15,5
homemade tomato sauce, guanciale, Pecorino Romano PDO, mozzarella di bufala PDO.	
<b>'Nduja</b> ( <i>Calabrian spicy salami</i> )	15,5
homemade tomato sauce, spicy 'nduja, Gorgonzola PDO, mushrooms, mozzarella di bufala PDO.	

## THE DOUGH OF OUR PIZZA:

We make it with selected flours, fresh yeast.

It is fermented for at least 48 hours, to make it lighter, more digestible and crunchy.

It is always and only cooked in our wood-fired oven.






# pizza gourmet

# antipasto

<b>antipasto dell'Angolo</b>		15,5
focaccia, ham, grilled vegetables, mozzarella PDO, sundried tomatoes, Parmigiano Reggiano PDO.		
<b>bruschette alla romana</b>		10,5
toasts with tomato, ham, black olive pâté, garlic and oil.		
<b>carpaccio di bresaola</b>		15,5
bresaola, rucola, Parmigiano Reggiano PDO, black pepper and lemon.		
<b>tagliere Italia</b>		15,5
Italian charcuterie and cheese plate.		
<b>focaccia Achille</b>		15,5
focaccia, rocket, fresh Burrata cheese, Italian mortadella PGI and pistachio from Bronte (Sicily, Italy).		
<b>vitello tonnato</b>		15,5
beef carpaccio with tuna mayonnaise, anchovies and capers.		
<b>burrata di Puglia</b>		
fresh cheese from Puglia (Italy) with a creamy and soft texture		
<b>classical (caprese)</b>		11,5
<b>truffled</b>		13,5
<b>vegetables</b>		12,5

# insalata - salad

<b>insalata Trilussa</b>		13,5
mixed lettuce, rocket, pears, walnuts, gorgonzola and balsamic cream.		
<b>insalata contadina</b>		13,5
mixed lettuce, rocket, PDO mozzarella di bufala, vegetables and balsamic cream.		
<b>insalata di frutta fresca al balsámico</b>		13,5
mixed lettuce, rocket, fresh seasonal fruit, Parmigiano Reggiano PDO and balsamic cream.		

# pasta

each dish is prepared  
on the spot.

## spaghetti aglio, olio e peperoncino

garlic, extra virgin olive oil, fresh parsley and chilli.



9,5

## spaghetti al limone

butter, lemon zest, fresh parsley.



11,5

## penne all'arrabbiata

homemade tomato sauce, garlic, fresh parsley and chilli.



10,5

## pasta alla puttanesca

homemade tomato sauce, black olives, capers, anchovies, garlic, fresh parsley and chilli.



13,5

## pasta alla Norma

homemade tomato sauce, aubergines, PDO Pecorino Romano cheese and basil.



13,5

## pasta al tonno

tuna, tomato sauce, garlic and fresh parsley



12,5

## spaghetti con salsiccia

sausage, zucchini, Gorgonzola PDO.



13,5

## rigatoni cacio e pepe

Pecorino Romano PDO cheese and black pepper.



12,5

## rigatoni alla gricia

guanciale, PDO Pecorino Romano cheese and black pepper.



13,5

## rigatoni alla carbonara

eggs, guanciale, PDO Pecorino Romano cheese and black pepper.



14,0

## spaghetti all'amatriciana

homemade tomato sauce, guanciale, chilli, PDO Pecorino Romano cheese and black pepper.



13,5

# risotto

© Carnaroli rice

## risotto alla zucca e gorgonzola

pumpkin, butter, Gorgonzola and Parmigiano Reggiano PDO and black pepper.



14,5

## risotto ai funghi porcini

boletus mushrooms, butter and black pepper.



14,5

# meat

## saltimbocca alla romana

veal escalopes with iberian ham and sage.



13,5

## filetto al Gorgonzola

grilled beef sirloin with potatoes and roasted red peppers. With Gorgonzola IGP sauce.



21,5

# meat risotto pasta

## our fresh pasta

each dish is prepared  
on the spot.

# our fresh pasta



### ravioli ricotta e spinaci

14,5

homemade tomato sauce, ricotta, spinach and Parmigiano Reggiano PDO.



### ravioli al salmone

14,5

fresh tomato sauce with a touch of cream, fresh parsley, ricotta and salmon.



### ravioli al pistacchio de Bronte (Sicilia)

14,5

ricotta, pistachio from Bronte (Sicily), lemon zest.



### “PASTA FRESCA DEL MESE” Ravioli of the season

### gnocchi di patate al pesto

14,5

potato gnocchi with homemade pesto sauce (basil, pine nuts, garlic, extra virgin olive oil and Parmigiano Reggiano PDO).



### gnocchi di patate al ragù bolognese

14,5

potato gnocchi with homemade tomato sauce, minced meat and Parmigiano Reggiano PDO.



### gnocch di patate al gorgonzola

14,5

potato gnocchi with Gorgonzola PGI and Parmigiano Reggiano PDO.



### lasagna

14,5

homemade lasagne



### pasta al pesto

13,5

homemade pesto sauce (basil, pine nuts, garlic, extra virgin olive oil and Parmigiano Reggiano PDO).



### tagliatelle al ragù bolognese

14,5

homemade tomato sauce, mixed minced meat and Parmigiano Reggiano PDO.



### tagliatelle ai porcini

14,5

boletus, garlic, extra virgin olive oil, fresh parsley.



### tagliatelle ai porcini e 'Nduja

15,5

boletus, spicy 'nduja, garlic, extra virgin olive oil, fresh parsley.



### tagliatelle con le cozze \* (opción spaghetti)

14,5

rock mussels, cherry tomatoes, garlic and fresh parsley (option with chilli).

\* weekend



All the FRESH PASTA is produced in our workshop,  
only with fresh and selected ingredients

**Pasta fresca “La pasta dell’Angolo”**

C/Pintorería, 13






[www.lapastadellangolo.com](http://www.lapastadellangolo.com)

VAT included



# DESSERTS and LIQUORS

## desserts

### homemade desserts

<b>tiramisú classico</b>		6,5
<i>mascarpone, eggs, savoiardi, coffee and cocoa</i>		
<b>pizza con Nutella</b>		10,5
<i>pizza with Nutella</i>		
<b>panna cotta</b>		6,5
<i>cream flan with red fruits or chocolate</i>		
<b>sorbetto de limón</b>		6,0
<i>lemon ice cream and spumante</i>		
<b>sorbetto Campari</b>		6,5
<i>lemon ice cream, spumante and Campari</i>		
<b>cannoli siciliani</b>		6,5
<i>ricotta, chocolate and orange zest</i>		
<b>pizza con Nutella Extra</b>		12,5
<i>pizza with Nutella and icecream</i>		
<b>salame di cioccolato</b>		6,5
<i>chocolate slices with nuts and melted chocolate</i>		




## icecream

<b>icecream</b>		4,5
<b>tartufo</b>		5,5
<i>chocolate ice cream with vanilla and nuts heart</i>		

## liquori | licores

<b>limoncello</b>	3,0
<b>amaro italiano</b>	3,5
<b>Castelgreve amaro</b>	4,5
<b>grappa bianca</b>	5,0
<b>grappa Brunello di Montalcino</b>	7,5

## coffee

<b>espresso</b>	1,5
<b>macchiato</b>	 1,6
<b>with milk</b>	 1,8
<b>cappuccino</b>	 2,5
<b>with liquor</b>	2,5
<b>infusion</b>	1,4

ESTABLISHMENT WITH AVAILABLE INFORMATION ON FOOD ALLERGENS AND INTOLERANCES  
REGULATION (EU) NO 1169/2011

Please ask our staff for information  
Thank you very much

[www.angoloditrastevere.com](http://www.angoloditrastevere.com)

VAT included