INSALATA

 Mixed Leaf Garden Salad
• Greek Salad
Rocket & Parmesan Salad

PANE

- Garlic Bread (6 pieces per loaf)
 Italian Crusty Bread
 - Pizza Crusts Olive Tapenade, Pesto & Pine nut, Garlic, Garlic & Cheese, Herb & Parmesan, Olive Tapenade & Parmesan, Garlic, Chilli & Parmesan
 - Bruschetta (2 pieces per serve)

PRIMI

- Calamari Fritti Traditionally fried calamari served with a lemon & chive mayonnaise
- Nanatta Deep fried whitebait fritters served \$15.00 with a lemon & chive mayonnaise
- Gamberi al'aglio Traditionally cooked garlic prawns in olive oil
- Gamberi al Sugo Garlic prawns cooked in a tomato & white wine sauce
- Gamberi alla Crema Garlic prawns cooked in a cream cheese, white wine & brandy sauce
- Camembert Fritto Crumbed & fried wedges of camembert cheese served with cranberry sauce & crusty bread

BEVERAGES

- San Pellegrino 1 Litre, also available in 500ml
- San Pellegrino Aranciata, Chinotto, Limonata, Rossa, Cans
- 1.25 litre Coke, Coke Zero, Lift, Sprite, Sprite Zero, Coca Cola range is also available in cans

* Please see overleaf for Pizzas.

PASTA

\$8.50

\$9.50

\$10.50

\$5.50

\$3.00

\$9.50

\$9.50

\$15.00

\$16.00

\$16.00

\$16.00

\$15.00

\$8.50

\$4.00

- Gnocchi Bolognese Our own home made gnocchi served with our tasty bolognese sauce
- Penne alle Salsicce Penne cooked in a tomato sauce with pork sausage & onion, a splash of white wine & fresh chilli
- Penne Arrabiatta Penne pasta cooked in a tomato, chilli & garlic sauce
- Penne ai Formaggi Penne cooked in a cream sauce with gorgonzola, provolone, parmigiano & mozzarella cheese
- Tortellini alla Boscaiola Veal pasta parcels cooked in a cream sauce with ham, mushroom & parmesan cheese
- Agnolotti Napoletana Home made spinach & ricotta pasta parcels served with a home made tomato sauce
- Fusilli alla Norma Spiral shaped pasta cooked in a tomato sauce with a dash of cream, eggplant, baked ricotta, fresh basil & parmesan cheese
- Fettuccine alla Marinara Fresh fettuccine cooked in a tomato sauce with a dash of cream & a fresh mix of seafood
- Fettuccine ai Gamberi Fresh fettuccine cooked in a tomato sauce with a dash of cream, prawns & avocado
- Gnocchi al Pesto Home made potato pasta dumplings cooked in a basil pesto, pine nuts, cream & cheese sauce
- Fussilli al Salmone Spiral pasta cooked in a cream, brandy & white wine sauce with smoked salmon & asparagus
- Linguini ai Gamberi Linguini pasta cooked with garlic, olive oil, prawns, rocket & cherry tomatoes

* All Prices Include GST

Terms and Conditions: 1. Free home delivery to local areas 2. Orders less than \$20.00 will incur a \$3.00 delivery fee 3. Prices and offers subject to change without notice 1. Public Ideliaters will incur a 10% areas

- 4. Public Holidays will incur a 10% surcharge5. \$2.00 processing fee applies to over the phone
- credit card payments
- 6. Menu modification will incur a fee
- 7. Prices correct as of January 2015

RISOTTO

\$18.00

\$17.50

\$16.50

\$16.50

\$16.50

\$18.00

\$17.50

\$18.00

\$18.00

\$18.00

\$16.50

\$18.00

 Risotto al Salsicce – Arborio rice cooked \$18.50 in a tomato & white wine sauce with pork sausage, spinach, onion & chilli • Risotto alla Marinara – Arborio rice cooked \$18.50 in a tomato & white wine sauce with a fresh mix of seafood & a touch of chilli • Risotto ai Gamberi – Arborio rice cooked \$18.50 in a creamy cheese & white wine sauce with prawns, pumpkin, snow peas & roasted almonds • Risotto al Pollo - Arborio rice cooked \$18.50 in a creamy cheese white wine sauce chicken, spanish onion, asparagus & cherry tomatoes VITELLO • Saltimbocca – Veal cooked in a cream \$22.00 sauce with ham, mozzarella cheese & a splash of napoletana sauce • Parmigana – Veal schnitzel topped with \$22.00 eaaplant, mozzarella cheese, basil & parmesan then grilled on a layer of napoletana sauce with a splash of cream • Funghi – Veal cooked in a napoletana \$22.00 sauce with a splash of cream, white wine & mushrooms • Pizzaiola – Veal cooked in a \$22.00 napoletana & white wine sauce with black olives, capers, fresh basil & oregano • Alla Griglia - Chargrilled, thinly sliced \$22.00 veal served with rocket salad & fresh lemon wedges • Marsala - Veal cooked in a creamy \$22.00 marsala & white wine sauce with fresh mushrooms • Schnitzel – Traditionally cooked veal \$21.00 schnitzel served with mashed potatoes Ai Gamberi – Veal cooked in a creamy \$24.00 white wine cheese sauce with prawns & asparagus



aourmet

italian

cuisine

restaurant

take away

home deliverv

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Five Dock 2046

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POLLO

- L'angolo Chicken breast fillet cooked in a creamy white wine sauce with artichoke, avocado & provolone cheese
- Al Pepe Chicken breast fillet cooked in a creamy white wine sauce with brandy, french mustard pepper corns & cracked pepper
- Napoletana Chicken schnitzel topped with mozzarella cheese, basil & fresh parmesan then grilled on a layer of napoletana sauce with a dash of cream
- Siciliano Chicken breast fillet cooked in a napoletana & white wine sauce with fresh basil, garlic & oregano
- **Pesto** Chicken breast fillet cooked in a creamy white wine & pesto sauce with crispy bacon & baby spinach

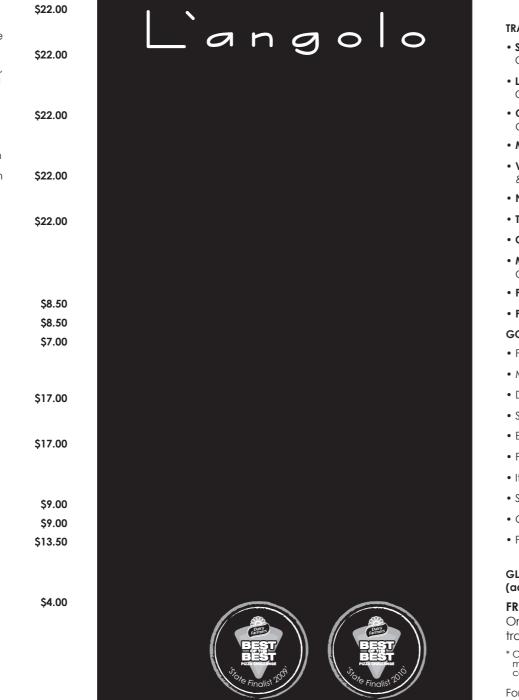
CONTORNI

 Steamed Vegetables 	\$8.50
Mashed Potatoes	\$8.50
• Chips	\$7.00

DESSERTS

• Nutella Calzone – Sweet Italian folded	\$17.00
pastry filled with the original Nutella, dusted with icing sugar	
• Apple Calzone – Sweet Italian folded pastry filled with caramelised apples, sultanas & roasted almonds, dusted with icing sugar	\$17.00
Homemade Tiramisu	\$9.00
Homemade Chocolate Mousse	\$9.00
 1 litre Gelato - Seasonal flavours, Chocolate, Coffee, Hazelnut, Rosha, Donatella, Mango, Lemon, Vanilla Bean, Bounty, Bacio 	\$13.50
 Single Serve Gelato - Chocolate, Hazelnut, Wildberry, Lemon, Vanilla, Mango 	\$4.00

Flavours are subject to seasonal change.



FREE HOME DELIVERY

TRADITIONAL PIZZA	S	м	L
 Supreme – Ham, Pepperoni, Cabanossi, Mushrooms, Onion, Capsicum, Pineapple & Olives 	\$18	\$21	\$24
 L'angolo Special – Mushrooms, Spinach, Olives, Fresh Tomato, Garlic, Cheese & Tomato 	\$16	\$19	\$22
 Calabrese – Pepperoni, Mushroom, Capsicum, Bacon, Olives, Chilli, Cheese & Tomato 	\$16	\$19	\$22
• Margherita – Cheese, Tomato & Oregano	\$14	\$17	\$20
 Vegetarian – Mushroom, Capsicum, Onion, Olives, Pineapple, Cheese & Tomato 	\$15	\$18	\$21
• Napoletana – Olives, Anchovies, Cheese & Tomato	\$15	\$18	\$21
• Tropical – Ham & Pineapple, Cheese & Tomato	\$15	\$18	\$21
• Capriciosa – Ham, Mushroom, Olives, Cheese & Tomato	\$15	\$18	\$21
 Meat Deluxe – Bacon, Ham, Pepperoni, Cabanossi, Cheese & Tomato 	\$16	\$19	\$22
• Potato – Potato, Parmesan, Rosemary & Olive Oil	\$16	\$18	\$21
• Pollo – Smoked Chilli Chicken, Mushroom, Onion, Bacon & Pesto	\$17	\$20	\$23
GOURMET PIZZA			
Prosciutto, Rugola, Parmesan & Bocconcini	\$17	\$2 1	\$24
• Mozzarella, Gorgonzola, Provolone & Parmesan	\$16	\$19	\$22
Double Smoked Ham, Artichoke, Baby Spinach & Pesto	\$17	\$20	\$23
• Salami Piccante, Olives, Fresh Basil, Bocconcini & Garlic	\$17	\$20	\$23
• Eggplant, Baked Ricotta, Mushrooms, Proscuitto & Bocconcini	\$17	\$21	\$24
• Fresh Roma Tomato, Parmesan, Bocconcini, Garlic & Fresh Basil	\$16	\$19	\$22
Italian Sausage, Rocket, Provolone Cheese & Olives	\$17	\$21	\$24
• Smoked Salmon, Spanish Onion, Capers, Bocconcini & Rocket	\$18	\$21	\$24
• Garlic Prawns, Asparagus, Chilli, Cherry Tomatoes & Provelone Cheese	\$18	\$22	\$25
• Fresh mix of Seafood, Camembert & Garlic	\$18	\$22	\$25

GLUTEN FREE 11" & MULTIGRAIN now available (additional cost), may contain traces of flour.

FREE PIZZA OFFER - Feed the Crew or a Big Family Order 5 Large Pizzas and receive the sixth traditional pizza FREE (pick up only).

* Conditions apply: No seafood pizzas, no pizza modifications or additions. Cannot be used in conjunction with any other offer.



For more information please visit our website www.langolo.com.au or call us 9712 3479.