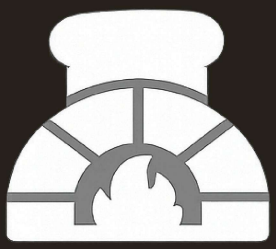

Dietro L'Angolo

Trattoria Pizzeria

MENU

WOOD-FIRED PIZZERIA

STARTERS

Mixed Cured Meat and Cheese Board [7 · 12] — € 16

Carpaccio di Bresaola [12] — € 12

Air-dried lean beef, thinly sliced

Octopus and Potatoes [9 · 14] — € 12

Sliced octopus with boiled potatoes, dressed with olive oil, parsley, olives and celery

FRIED BITES

Sciatt [1 · 3 · 7] — € 8

Buckwheat fritters with a molten casera cheese centre, deep-fried (6 pieces)

Mix Goloso [1 · 3 · 7] — € 9

Breaded mozzarella sticks, beer-battered onion rings, olive ascolane (12 pieces)

Mix Goloso Plus [1 · 3 · 7] — € 13

Breaded and fried pulled pork with cheddar-filled jalapeños, breaded and fried (12 pieces)

French Fries — € 4.50

PASTA AND RICE

Tagliatelle al Ragù [1 · 3 · 9] — € 14

Fresh egg pasta with beef ragù, onion and celery soffritto and tomato passata slow-cooked for two hours

Risotto [9] — € 14

Carnaroli rice with saffron and Italian sausage

Linguine alle Vongole [1 · 14] — € 16

Long dried pasta with clams, cherry tomatoes, parsley, olive oil and garlic

Gnocchi [1 · 3 · 7] — € 12

Potato gnocchi with gorgonzola, taleggio, parmesan and a dusting of parsley

Pizzoccheri [1 · 7] — € 15

Fresh buckwheat pasta with boiled potatoes, savoy cabbage or seasonal greens, melted casera cheese and a drizzle of butter, sage and garlic. Minimum two people

MAIN COURSES

Rib-Eye on the Bone — from € 27
Bone-in beef, 500 g

Tagliata — € 22
Sliced grilled beef sirloin

Orecchia d'Elefante [1 · 3] — € 13
Breaded and fried pork cutlet

Mixed Fried Seafood [1 · 2 · 4 · 14] — € 20
Squid, prawns and small fish lightly floured and fried, with battered fried vegetables (courgette and carrot)

Caprese [7] — € 10
Mozzarella, tomato, oregano

Large Mixed Salad [4 · 7] — € 9
Lettuce, tomato, sweetcorn, onion, mozzarella, tuna

SIDE DISHES

Green Salad — € 4
Mixed leaf salad

Grilled Vegetables — € 7
Courgettes, peppers, aubergines

Tomatoes — € 4

BURGERS

Every burger is served with rustic fries · burger bun or pizza-dough bun + € 2 · gluten-free bun + € 3

Classic Burger [1 · 3] — € 9
125 g beef patty, tomato, lettuce, mayonnaise

Bufalo Bill [1 · 3 · 7] — € 14
200 g buffalo patty, caramelised red onion, honey mustard, lettuce

Irish Angus [1 · 3 · 7] — € 13
200 g Irish Angus patty, crispy bacon, cheddar, mayonnaise, tomato, lettuce

Il Veg [1] — € 11
125 g vegan patty, vegan mayo, grilled courgettes, lettuce

CLASSIC PIZZAS

Traditional dough · gluten-free base + € 3 · wholemeal dough + € 2

Margherita 1 · 7 — € 6
Tomato, mozzarella, oregano

Marinara 1 — € 5.50
Tomato, oregano

Prosciutto Cotto 1 · 7 — € 7
Tomato, mozzarella, cooked ham

Prosciutto e Funghi 1 · 7 — € 8
Tomato, mozzarella, cooked ham, button mushrooms

4 Stagioni 1 · 4 · 7 — € 9
Tomato, mozzarella, artichokes, cooked ham, mushrooms and anchovies

4 Formaggi White 1 · 7 — € 9
Mozzarella, gorgonzola, taleggio, grana

4 Formaggi 1 · 7 — € 9
Tomato, mozzarella, gorgonzola, taleggio, grana

Diavola 1 · 7 — € 8
Tomato, mozzarella, spicy salami

Diavolessa 1 · 7 — € 9
Tomato, mozzarella, spicy salami, gorgonzola

Würstel 1 · 7 — € 7
Tomato, mozzarella, frankfurters

Patatine 1 · 7 — € 8
Tomato, mozzarella, french fries

Patatosa 1 · 7 — € 9
Tomato, mozzarella, french fries, frankfurters

Salsiccia 1 · 7 — € 8
Tomato, mozzarella, Italian sausage

Vegetariana 1 · 7 — € 10
Tomato, mozzarella, courgettes, aubergines, peppers

Napoli 1 · 4 · 7 — € 7
Tomato, mozzarella, anchovies, oregano

Bufalina 1 · 7 — € 9
Tomato, buffalo mozzarella, fresh cherry tomatoes

Calzone Liscio 1 · 7 — € 8
Tomato, mozzarella, cooked ham

Calzone Extra Farcito 1 · 7 — € 9
Tomato, mozzarella, ham, mushrooms, artichokes, olives

Tonno e Cipolle 1 · 4 · 7 — € 8
Tomato, mozzarella, tuna, onions

Fornarina 1 — € 4
Extra virgin olive oil, rosemary

Valtellina 1 · 7 · 12 — € 11
Tomato, mozzarella, bresaola, rocket, grana, porcini mushrooms

Parma 1 · 7 — € 10
Tomato, mozzarella, prosciutto crudo, rocket

Speck e Zola 1 · 7 — € 9
Tomato, mozzarella, speck, gorgonzola

Capricciosa 1 · 7 — € 9
Tomato, mozzarella, cooked ham, mushrooms, olives, artichokes

Romana 1 · 4 · 7 — € 9
Tomato, mozzarella, anchovies, olives and capers

Zola e Tonno 1 · 4 · 7 — € 9
Tomato, mozzarella, gorgonzola, tuna

Cipolla 1 · 7 — € 8
Tomato, mozzarella, red onion

SIGNATURE PIZZAS

Our own creations, made at Dietro l'Angolo

Golosa 1 · 7 · 8 — € 14
White base, mozzarella, mortadella with pistachio and almond, stracciatella, chopped pistachios

La Top 1 · 7 — € 14
White base, tomato passata, prosciutto crudo, rocket, whole burrata

Messicana 1 · 7 — € 12
Tomato, mozzarella, Italian sausage, pancetta, spicy salami, chilli powder

Montagna 1 · 7 — € 9
Tomato, mozzarella, taleggio, porcini mushrooms

Adam 1 · 2 · 7 — € 8
Tomato, mozzarella, prawns, rocket

Zola e Noci 1 · 7 · 8 — € 9
Tomato, mozzarella, gorgonzola, walnuts

Caprino 1 · 7 · 12 — € 10
Tomato, mozzarella, bresaola, goat's cheese, rocket

Dietro l'Angolo 1 · 7 — € 10
Tomato, mozzarella, Italian sausage, gorgonzola, onion

Boscaiola 1 · 7 — € 11
Tomato, mozzarella, Italian sausage, mushrooms, olives, onion

Sister 1 · 7 — € 12
Tomato, mozzarella, cooked ham (baked in), cream

Sara 1 · 7 — € 10
Tomato, mozzarella, brie, porcini mushrooms, speck

La Zozza 1 · 7 — € 12
Tomato, mozzarella, boiled potatoes, gorgonzola, onions

Leo 1 · 7 — € 11
Tomato, smoked scamorza, pancetta, spicy salami

La Porca 1 · 7 — € 10
Tomato passata, mozzarella, porchetta

GIRO PIZZA

Giro Pizza 1 · 7 — € 25
All-you-can-eat pizza, soft drink or small beer, Nutella pizza to finish. Minimum four people; allergens also depend on the pizzas chosen

HOMEMADE DESSERTS

Panna Cotta [7] — € 6
Plain or with topping

Tiramisù [1 · 3 · 7] — € 6.50

Crema Catalana [3 · 7] — € 6

GLUTEN-FREE DESSERTS

Gluten-Free Tiramisù [3 · 7] — € 6
Classic, lemon or three-chocolate

ICE CREAM

Gelato [7] — € 4
Cream or strawberry

HOUSE DESSERTS

San Pietrino Amarena [7 · 8] — € 6.50
Crunchy caramelised hazelnut praline inside, cream gelato with rich amarena cherry

San Pietrino Limone [1 · 3 · 7 · 8] — € 6.50
Crunchy biscuit crumb inside, cream gelato with a creamy lemon heart and limoncello crumble

San Pietrino Berries and Coconut [1 · 3 · 7] — € 6.50
Biscuit crumb and coconut flour inside, coconut mousse with a creamy berry heart

Cheesecake [1 · 3 · 7] — € 6
Berries, chocolate or salted caramel. Biscuit base and vanilla cream

Tartufo, Dark or White [1 · 3 · 7] — € 5
Add espresso + € 1

COFFEE AND TEA

Espresso Lungo, ristretto, macchiato, hot or iced	€ 1.30
Espresso Corretto	€ 1.50
Decaffeinated Espresso	€ 1.40
Decaffeinated Espresso Corretto	€ 1.60
Americano	€ 1.80
Double Espresso	€ 2.50
Barley Coffee, Small	€ 1.40
Barley Coffee, Large	€ 1.80
Ginseng Coffee, Small	€ 1.40
Ginseng Coffee, Large	€ 1.80
Cappuccino	€ 1.80
Latte Macchiato	€ 2.80
Hot Tea	€ 2
Herbal Tea	€ 2
Warm Milk	€ 1.30

SOFT DRINKS & APERITIFS

SOFT DRINKS

Coca Cola, Coca Cola Zero or Fanta	€ 3.50
Iced Tea, Lemon or Peach	€ 3
Sprite, Lemon Soda or Tonic	€ 3.50
Alcohol-Free Fruit Cocktail	€ 5

APERITIFS

Crodino	€ 3
Campari Soda	€ 6
Aperol Spritz	€ 6
Campari Spritz	€ 6
Limoncello Spritz	€ 7

BEER

BOTTLED

Munchen (0.5 l) — € 6

The pale lager that symbolises Munich: full-bodied and gently malty, with a spiced, hoppy aroma

Andechs (0.5 l) — € 6.50

Special wheat beer, refreshing and naturally hazy. Fruity, sweet aromas with notes of banana, tropical fruit and citrus

ON TAP

Linder Hoff · small — € 3.50

Traditional German pale lager, crisp and full-flavoured, with notes of fruit and hops

Linder Hoff · medium — € 5

Traditional German pale lager, crisp and full-flavoured, with notes of fruit and hops

Linder Hoff · 1 litre — € 12

Traditional German pale lager, crisp and full-flavoured, with notes of fruit and hops

CRAFT BEER

La Mia Birra selection · L.M.B. microbrewery, Primaluna (Lecco)

Chiara — € 6.50

Light, straightforward pale ale, delicate and fresh: ideal as an aperitif or with fried dishes

Vienna — € 6.50

Amber lager with notes of caramel and yeast, excellent with risotto and grilled meat

Pils — € 6.50

Czech-inspired, with an enveloping malt base and dry, bitter Saaz hops

Edvada — € 6.50

Full-bodied amber ale with herbal and ripe-fruit notes and a bold finish

Fumè — € 6.50

Smoked rauchbier style, excellent with cured meats, cheese and grilled dishes

Bruna — € 6.50

A tribute to the German schwarzbier, with notes of roast, coffee and cocoa

SPIRITS, LIQUEURS & WHISKY

GIN

Gin Whiteley Violet	€ 8
Gin Whiteley Grapefruit	€ 8
Gin Whiteley London Dry	€ 8
Gin Gordon	€ 5
Gin Gordon Lemon	€ 6
Gin No. 3 London Dry	€ 8
Gin Premium Santa Ana	€ 10

WHISKY

Talisker Skye	€ 6
J&B	€ 4

GRAPPA

Grappa 18 Lune	€ 4
Grappa Tradizionale Trentina	€ 4
Juniper Grappa	€ 4
Liquorice Grappa	€ 4

AMARI

Amaro del Castello	€ 3.50
Amaro del Capo	€ 3.50
Braulio	€ 3.50
Montenegro	€ 3.50
Fernet Branca	€ 3.50
Branca Menta	€ 3.50
Jägermeister	€ 3.50
Disaronno	€ 3.50
Vecchia Romagna	€ 3.50

LIQUEURS

Limoncello	€ 4
Arancello	€ 4
Anima Nera	€ 3.50
Hay Liqueur	€ 4
Camomile Liqueur	€ 4
Anise Liqueur	€ 4

HOUSE WINE

Janus · red or white, by the carafe · contains sulphites (allergen 12)

1/4 litre — € 3

1/2 litre — € 5

1 litre — € 10

TENUTA GIGLIO

Contains sulphites (allergen 12)

Montepulciano d'Abruzzo · red — € 20

100% montepulciano grapes. Intensely fruity, with hints of red berries and fine spiced notes

Pecorino Terre di Chieti · white — € 20

100% pecorino grapes. Fruity, with citrus and tropical notes, white peach and elegant floral hints

MADONNA DELLE VITTORIE

Contains sulphites (allergen 12)

Nosiola · white — € 25

The only native white grape variety of Trentino. Hazelnut on the nose; citrus, white flowers and hazelnut on the palate, with a slightly bitter finish

Capoalago Gewürztraminer Trentino P.D.O. — € 30

100% Gewürztraminer grapes. Delicately aromatic, with notes of white flowers, peach, spices and honey

CASCINA DEL POZZO

2026 wine list · contains sulphites (allergen 12)

Spumante Brut "Decimo" · white — € 20

50% pinot nero, 25% chardonnay, 25% arneis. Martinotti method

Spumante Brut "Decimo Rosa" · rosé — € 25

50% pinot nero, 25% chardonnay, 25% arneis. Martinotti method

Langhe Favorita "Laganella" · white — € 15

Favorita grapes, D.O.C. 2025

Roero Arneis "Montemeraviglia" · white — € 20

Arneis grapes, D.O.C.G. 2025

Langhe Bianco "iö-yè" · white — € 25

Viognier grapes, D.O.C. 2025

Nebbiolo d'Alba "Caplavur" · red — € 25

Nebbiolo grapes, 24 months in large casks and 3 to 6 months in bottle. D.O.C. 2021

Roero "Montegalletto" · red — € 35

Nebbiolo grapes, 12 months in tonneaux, 12 months in large casks and 6 months in bottle. D.O.C.G. 2020

Alba "Bricco Serra" · red — € 35

70% nebbiolo and 30% barbera, 24 months in tonneaux and 12 months in bottle. D.O.C. 2020

ALLERGEN KEY

1 Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)

2 Crustaceans and products thereof

3 Eggs and products thereof

4 Fish and products thereof

5 Peanuts and products thereof

6 Soybeans and products thereof

7 Milk and dairy products, including lactose

8 Tree nuts (almonds, hazelnuts, walnuts, pistachios)

9 Celery and products thereof

10 Mustard and products thereof

11 Sesame seeds

12 Sulphur dioxide and sulphites

13 Lupin and products thereof

14 Molluscs and products thereof

GLUTEN WARNING

Dishes listed on this menu as prepared with gluten-free ingredients are made in a kitchen where foods containing gluten are also present and handled.

As we do not have fully separate preparation areas, we cannot rule out the risk of cross-contamination and therefore cannot guarantee the complete absence of gluten in our dishes.

These dishes must not be considered suitable for people with coeliac disease or high gluten sensitivity. We kindly ask all guests to inform our staff of any allergies, intolerances or dietary requirements before ordering.

ALLERGENS

For information on the allergens contained in individual dishes, in accordance with EU Regulation no. 1169/2011, please ask a member of staff and consult our Allergen Register.

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