



ANGOLO DELLA MOLE

PIZZA & BISTROT — CORSO SAN MAURIZIO 25, TORINO

+39 353 212 2006 · 12:00 – 14:30 · 19:00 – 23:00 · closed on Tuesday

LUNCH MENU

Monday to Friday. Cover charge and water are included in every set menu.

PASTA MENU

€ 10.00

ONE FIRST COURSE
FROM

N.305 Spaghetti with
tomato

N.408 Penne with
salmon

N.303 Rigatoni
all'Amatriciana

N.311 Casarecce alla
genovese

N.312 Casarecce with
garden vegetables

*Cover charge and water
included*

MAIN COURSE MENU

€ 10.00

ONE MAIN COURSE
FROM

N.109 Turkey escalope
with rocket and cherry
tomatoes

N.506 Breaded chicken
with chips

N.507 Grilled chicken
breast with grilled
vegetables

N.511 Pork chop, grilled
or breaded, with chips

N.510 Chicken sausage
with chips

*Cover charge and water
included*

FULL MENU

€ 12.00

INCLUDES

One first course from the
dishes of the day

One main course from the
dishes of the day

*Cover charge and water
included*

PIZZA OR FOCACCIA MENU

€ 10.00

ONE PIZZA OR
FOCACCIA FROM

N.801 Marinara

N.802 Margherita

N.803 Diavola

N.804 Prosciutto e
Funghi

N.809 Wurstel e Patatine

N.810 Quattro Formaggi

N.820 Focaccia
Angolodellamole

N.822 Focaccia La
Classica

*Cover charge and water
included*

SANDWICH MENU

€ 10.00

ONE MAIN COURSE
FROM

N.509 Panuozzo with a
Piedmontese Fassona
beef burger, served
with chips

N.823 The calzone

*Cover charge and water
included*

APERITIVO MENU

APERITIVO BOARD

€ 10.00

MIXED BOARD WITH

Mixed board with cured meats, cheeses, strips of pizza, prosciutto crudo, mozzarella and lardo.

Includes a spritz and the cover charge.



N.305 Spaghetti with Tomato



N.812 La Bra



N.502 Grilled Rib Steak

RESTAURANT

STARTERS

N.101 “AngolodellaMole” Land Platter € 12.00

Prosciutto crudo and burrata, subject to the day's availability

Allergens [7]

N.102 Prosciutto Crudo and Mozzarella € 10.00

Prosciutto crudo and fior di latte mozzarella

Allergens [7]

N.103 Vitello Tonnato € 10.00

Veal, tuna sauce, capers — suggested wine: Roero Arneis

Allergens [3] [4]

N.104 Fassona Beef Tartare ♦ € 15.00

Hand-cut Piedmontese fassona beef with rocket, grana cheese, Cravanzana DOP hazelnuts — suggested wine: Nebbiolo d'Alba, Barbera

N.105 Bra Sausage € 15.00

Raw Bra sausage with parmesan shavings, Cravanzana DOP hazelnuts and teriyaki sauce — suggested wine: Arneis, Dolcetto d'Alba

Allergens [3] [7]

N.106 Bresaola with Rocket and Grana € 12.00

Bresaola with rocket and 22-month Grana Padano DOP

Allergens [3] [7]

N.107 Chiacchiere with Parma Ham, Rocket, Cherry Tomatoes and Burrata € 14.00

With rocket, cherry tomatoes and grana cheese

Allergens [7]

N.108 Mole Starter Trio € 15.00

Three mixed starters chosen by the chef

Allergens [7]

N.109 Turkey Escalope with Rocket and Cherry Tomatoes € 10.00

SEAFOOD STARTERS

N.201 Mole Seafood Starter Trio € 14.00

Three seafood starters, subject to the day's availability

Allergens [14]

N.202 Impepata di Cozze € 15.00

Fresh mussels with black pepper in a light tomato sauce

Allergens [14]

N.203 Prawn Cocktail with Marie Rose Sauce € 12.00

Allergens [4]

N.204 Seafood Salad € 14.00

Octopus, squid, prawns and mussels

Allergens [2] [14]

N.205 Royal Mix € 18.00

Carpaccio of tuna, salmon, swordfish and octopus with cherry tomatoes

Allergens [4]

N.206 Octopus with Potatoes ♦ € 18.00

Fresh octopus with potatoes and extra virgin olive oil

Allergens [14]

PASTA & RISOTTO

N.301 Plin with Roast Gravy ♦ € 14.00

Allergens [1] [3]

N.302 Tagliatelle alla Bolognese ♦ € 14.00

Tagliatelle with our own ragù

Allergens [1] [3]

N.303 Rigatoni all'Amatriciana € 12.00

Bronze-drawn rigatoni, San Marzano tomato, guanciale, Pecorino Romano DOP, black pepper

Allergens [1] [7]

N.304 Paccheri di Miky ♦ € 14.00

Gragnano pasta, San Marzano DOP tomato, cuore di bue and piccadilly tomatoes, 24-month Parmigiano Reggiano

Allergens [1] [7]

N.305 Spaghetti with Tomato € 10.00

Bronze-drawn pasta, seasonal tomato, seasonal basil, extra virgin olive oil

Allergens [1]

N.306 Carbonara € 12.00

Spaghetti, yellow-yolk eggs, black pepper, guanciale DOP, Pecorino Romano DOP

Allergens [1] [3] [7]

N.307 Cacio e Pepe ♦ € 14.00

Spaghetti, Pecorino Romano DOP, black pepper

Allergens [1] [7]

N.308 Tagliatelle with Porcini ♦ € 14.00

Fresh tagliatelle, porcini mushrooms, black pepper, parsley

Allergens [1] [3]

N.309 Porcini Risotto ♦ **€ 14.00**

Carnaroli risotto, porcini mushrooms, black pepper

N.310 Casarecce with Hazelnut Pesto ♦ **€ 14.00**

Bronze-drawn linguine, Cravanzana hazelnuts, extra virgin olive oil

Allergens [1] [8]

N.311 Casarecce alla Genovese **€ 12.00**

Casarecce, pine nuts, basil, extra virgin olive oil

Allergens [1] [8]

N.312 Casarecce all'Ortolana **€ 10.00**

Casarecce with seasonal vegetables

Allergens [1]

SEAFOOD PASTA

N.401 Paccheri "AngolodellaMole" ♦ **€ 16.00**

Gragnano pasta, seafood, San Marzano DOP tomato, extra virgin olive oil

Allergens [1] [2] [14]

N.402 Linguine allo Scoglio ♦ **€ 15.00**

Bronze-drawn linguine, clams, mussels, squid, extra virgin olive oil, black pepper, white wine — suggested wine: Roero Arneis

Allergens [1] [12] [14]

N.403 Linguine with Langoustines ♦ * **€ 14.00**

Bronze-drawn linguine, langoustines, extra virgin olive oil, cherry tomatoes, parsley — suggested wine:

Gavi, Roero Arneis

Allergens [1] [2]

N.404 Spaghetti with Clams ♦ * **€ 14.00**

Linguine, clams, extra virgin olive oil, garlic, black pepper — suggested wine: Roero Arneis

Allergens [1] [14]

N.405 Paccheri in Langoustine and Prawn Cream ♦ **€ 15.00**

Gragnano paccheri, langoustines, prawns, cherry tomatoes, extra virgin olive oil, black pepper, white wine — suggested wine: Roero Arneis

Allergens [1] [2] [12]

N.406 Squid Ink Tagliolini ♦ * **€ 15.00**

Squid ink tagliolini served with baby cuttlefish

Allergens [1] [2] [8] [14]

N.407 Linguine with Lobster ♦ **€ 23.00**

Bronze-drawn linguine with lobster, tomato passata, extra virgin olive oil

Allergens [1] [2]

N.408 Penne with Salmon

€ 10.00

Allergens [1] [4]

MAIN COURSES

N.501 Veal Tagliata ♦

€ 15.00

Prime Piedmontese Fassona beef served with rocket, cherry tomatoes, grana shavings and extra virgin olive oil

N.502 Grilled Rib Steak ♦

€ 25.00

Piedmontese Fassona beef served with chips and salad

N.503 Mixed Grill ♦

€ 25.00

Beef, chicken and pork, served with salad and chips

N.504 Veal Scaloppine with Porcini ♦

€ 15.00

Veal escalopes, porcini mushrooms, white wine, extra virgin olive oil

Allergens [12]

N.505 Braised Veal ♦

€ 15.00

Served with potato purée

Allergens [12]

N.506 Breaded Chicken or Veal Milanese

€ 12.00

Served with chips

Allergens [1] [3]

N.507 Grilled Chicken Breast *

€ 10.00

Served with grilled vegetables

N.508 Tomahawk ♦

€ 65 (MIN. 2 PERSONE)

Beef cut served on a bed of salad and potatoes, for two, to order in advance

N.509 Panuozzo with Fassona Beef Burger

€ 10.00

Served with chips

N.510 Chicken Sausage with Chips ♦

€ 12.00

Allergens [1]

N.511 Pork Chop, Grilled or Breaded

€ 12.00

Served with chips

Allergens [1] [3]

FISH & SEAFOOD MAINS

N.601 Mixed Seafood Fry ♦ *

€ 20.00

Squid, prawns and anchovies served with chips

Allergens [1] [2] [14]

N.602 Grilled Salmon	€ 15.00
<i>Norwegian salmon, extra virgin olive oil, black pepper, salad</i>	
Allergens [4]	
N.603 Baked Sea Bass ♦	€ 18.00
<i>Sea bass, potatoes, cherry tomatoes, Taggiasca olives</i>	
Allergens [4]	
N.604 Grilled Octopus Tentacle ♦	€ 20.00
<i>Served on a bed of potato purée</i>	
Allergens [14]	
N.605 Sea Bass Baked in Salt	€ 23.00
<i>Served with chips</i>	
Allergens [2] [4]	

SIDES & SALADS

N.701 Baked Potatoes	€ 4.00
<i>Subject to availability</i>	
N.702 Chips *	€ 4.00
N.703 Grilled Vegetables	€ 4.00
N.704 Mixed Salad	€ 4.00
N.705 Cherry Tomato Salad	€ 4.00
N.706 Caprese Salad	€ 10.00
<i>Lettuce, carrot, tomato, mozzarella, oregano, boiled egg</i>	
Allergens [7]	
N.707 Seafood Salad	€ 16.00
<i>Mixed leaves, octopus, squid, prawns, mussels, extra virgin olive oil</i>	
Allergens [2] [14]	
N.708 Mixed Salad	€ 9.00
<i>Mixed leaves, cherry tomatoes, sweetcorn, carrot, boiled egg, black olives</i>	

PIZZERIA

CLASSIC PIZZAS

All our pizzas and focaccias are baked in a wood-fired oven.

N.801 Marinara	€ 6.50
<i>Tomato, garlic, basil, oregano, extra virgin olive oil</i>	
Allergens [1]	
N.802 Margherita	€ 7.00
<i>Tomato, fior di latte, extra virgin olive oil, basil</i>	
Allergens [1] [7]	
N.803 Diavola	€ 10.00
<i>Tomato, spicy salami, extra virgin olive oil, basil</i>	
Allergens [1]	
N.804 Prosciutto e Funghi	€ 10.00
<i>Tomato, fior di latte, cooked ham, button mushrooms, extra virgin olive oil</i>	
Allergens [1]	
N.805 Capricciosa	€ 12.00
<i>Tomato, fior di latte, artichokes, black olives, basil, spianata salami, cooked ham</i>	
Allergens [1] [7]	
N.806 Quattro Stagioni	€ 10.00
<i>Tomato, fior di latte, artichokes, mushrooms, black olives</i>	
Allergens [1] [7]	
N.807 Campana	€ 12.00
<i>Tomato, fior di latte, sausage, friarielli greens, scamorza</i>	
Allergens [1] [7]	
N.808 Ortolana	€ 10.00
<i>Tomato, fior di latte, courgette, aubergine, peppers</i>	
Allergens [1] [7]	
N.809 Wurstel e Patatine	€ 10.00
<i>Tomato, fior di latte, frankfurters, chips</i>	
Allergens [1] [7]	
N.810 Quattro Formaggi	€ 10.00
<i>Fior di latte, gorgonzola, fontina, parmesan</i>	
Allergens [1] [7]	

ANGOLODELLAMOLE SIGNATURE PIZZAS

N.811 Calabria € 12.00

Tomato, fior di latte, nduja, sausage, chilli oil

Allergens [1] [7]

N.812 La Bra € 12.00

Tomato, fior di latte, Bra sausage added after baking, extra virgin olive oil

Allergens [1] [7]

N.813 La Strepitosa € 12.00

Tomato, burrata, Parma ham, black olives, parmesan shavings, extra virgin olive oil, basil

Allergens [1] [7]

N.814 La Genovese € 12.00

Fior di latte, Genoese pesto DOP, basil, parmesan

Allergens [1] [7] [8]

N.815 La Reale € 13.00

Fior di latte, Apulian stracciatella, mortadella di Bologna, extra virgin olive oil

Allergens [1] [7]

N.816 Romana € 12.00

Fior di latte, guanciale, cherry tomatoes, pecorino, basil, extra virgin olive oil

Allergens [1] [7]

FOCACCIAS & CALZONI

N.820 Focaccia Angolodellamole € 9.50

White focaccia, Parma ham, extra virgin olive oil after baking

Allergens [1] [7]

N.821 Focaccia Angolodellamole € 12.00

Parma ham, burrata, rocket, grana shavings, cherry tomatoes, extra virgin olive oil, basil

Allergens [1] [7]

N.822 La Classica € 9.50

Cooked ham, rocket, grana cheese, extra virgin olive oil, basil

Allergens [1] [7]

N.823 Il Calzone € 10.00

Tomato, fior di latte, ham

Allergens [1] [7]

N.824 Angolodellamole Calzone € 12.00

Fior di latte, provola, spicy salami

Allergens [1] [7]

DESSERTS & DRINKS

DESSERTS

N.901 House Tiramisù	€ 6.00
<i>Allergens [1] [3] [7]</i>	
N.902 Cravanzana Hazelnut Pudding	€ 7.00
<i>Subject to availability</i>	
<i>Allergens [1] [3] [7]</i>	
N.903 Warm Chocolate Fondant *	€ 6.00
<i>Allergens [1] [3] [7]</i>	
N.904 Caramel Panna Cotta *	€ 6.00
N.905 Lemon Sorbet *	€ 5.00
<i>Allergens [3] [7]</i>	
N.906 Meringue Cake *	€ 6.00
N.907 Millefoglie *	€ 7.00
N.908 Crunchy Chocolate Dome *	€ 6.00
N.909 Red Berry Cremoso *	€ 7.00
N.910 Sour Cherry Croccante *	€ 7.00
N.911 Coconut and Hazelnut Tartufo *	€ 7.00

DRINKS

Still or Sparkling Water	€ 2.50
<i>0.70 l carafe</i>	
Coca Cola, glass bottle	€ 4.00
Coca Cola Zero, glass bottle	€ 4.00
Coca Cola, can	€ 2.50
Coca Cola Zero, can	€ 2.50
Sprite, glass bottle	€ 4.00
Fanta, glass bottle	€ 4.00
Estathé iced tea, lemon or peach	€ 2.50

Coffee	€ 1.50
Decaf coffee	€ 2.00
Barley coffee	€ 2.50
Cover charge	€ 2.00

BEERS

Leffe Rossa	€ 6.50
33 cl	
Corona	€ 4.50
33 cl	
Heineken	€ 4.50
33 cl	

COCKTAILS

Aperol or Campari Spritz	€ 8.00
Negroni	€ 8.00
Americano	€ 8.00
Negroni Sbagliato	€ 8.00

AMARI & DIGESTIFS

All at the same price.

San Simone	€ 4.00
Amaro del Capo	€ 4.00
Herbet Genepy	€ 4.00
Brandy	€ 4.00
Limoncello	€ 4.00

CELLAR

HOUSE WINES

Our house wines, served by the glass.

Nebbiolo, by the glass	€ 5.00
Barbera, by the glass	€ 5.00
House white, by the glass	€ 5.00
Prosecco, by the glass	€ 5.00

LANGHE WINES

Angolo della Mole is a bistrot & pizza place that brings the region into the glass too: our wine list celebrates every vineyard in the Langhe, from the great reds to the lesser-known whites.

Barolo DOCG 2022	€ 48.00
<i>Langhe – full-bodied red, red fruit and spice, 15% abv</i>	
Barbaresco DOCG 2022	€ 39.00
<i>Langhe – elegant red, soft tannins, notes of violet, 14.5% abv</i>	
Barbera d'Alba DOC	€ 16.00
<i>Langhe – lively red, good acidity, ripe fruit</i>	
Dolcetto delle Langhe DOC	€ 16.00
<i>Langhe – soft, easy-drinking red with gentle tannins</i>	
Langhe Nebbiolo DOC	€ 18.00
<i>Langhe – fragrant red, younger and more immediate</i>	

WHITE WINES

A selection of white wines by the bottle.

Roero Arneis DOCG Tesor 2025	€ 18.00
<i>Roero – fresh, floral white, excellent with the starters, 13.5% abv</i>	
Terre Alfieri Arneis DOCG 2025	€ 22.00
<i>Terre Alfieri – dry, mineral white</i>	

ALLERGENS

In line with EU Regulation 1169/2011, in force in Italy, we list the 14 allergens that may be present in our dishes. For details about a specific dish, just ask our staff.

- | | |
|---|---------------------------------------|
| 1. Cereals containing gluten and products thereof | 8. Nuts and products thereof |
| 2. Crustaceans and products thereof | 9. Celery and products thereof |
| 3. Eggs and products thereof | 10. Mustard and products thereof |
| 4. Fish and products thereof | 11. Sesame seeds and products thereof |
| 5. Peanuts and products thereof | 12. Sulphur dioxide and sulphites |
| 6. Soybeans and products thereof | 13. Lupin and products thereof |
| 7. Milk and dairy, including lactose | 14. Molluscs and products thereof |



N.103 Vitello Tonnato



N.304 Paccheri di Miky



N.604 Grilled Octopus Tentacle

Dishes marked ♦ are the chef's recommendations.

*Dishes marked * contain products frozen at source.*