



OUR MENU

ALLERGEN GUIDE



1- Contains gluten



8- Contains shellfish



2- Contains eggs



9- Contains lactose



3- Contains soy



10- Contains sesame



4- Contains peanuts



11- Contains lupins



5- Contains nuts



12- Contains mustard



6- Contains fish



13- Contains celery



7- Contains crustaceans



14- Contains sulfur dioxide and sulphites

QUALITY & TRADITION

Welcome to Pasticceria Angleria, a gem of excellence nestled on the shores of Lake Maggiore in Angera since 1983, and now also in Ispra since 2024.

We invite you to start your day with our delightful breakfast service, featuring a wide selection of homemade pastries. For your lunch break, we offer an exceptional dining experience with options ranging from light snacks to full meals.

In recent years, we have blended modern pastry-making techniques with the timeless flavors of tradition, further enhancing the value and reputation of our establishment. Additionally, our artisanal ice cream production has earned us a distinctive place in this field.

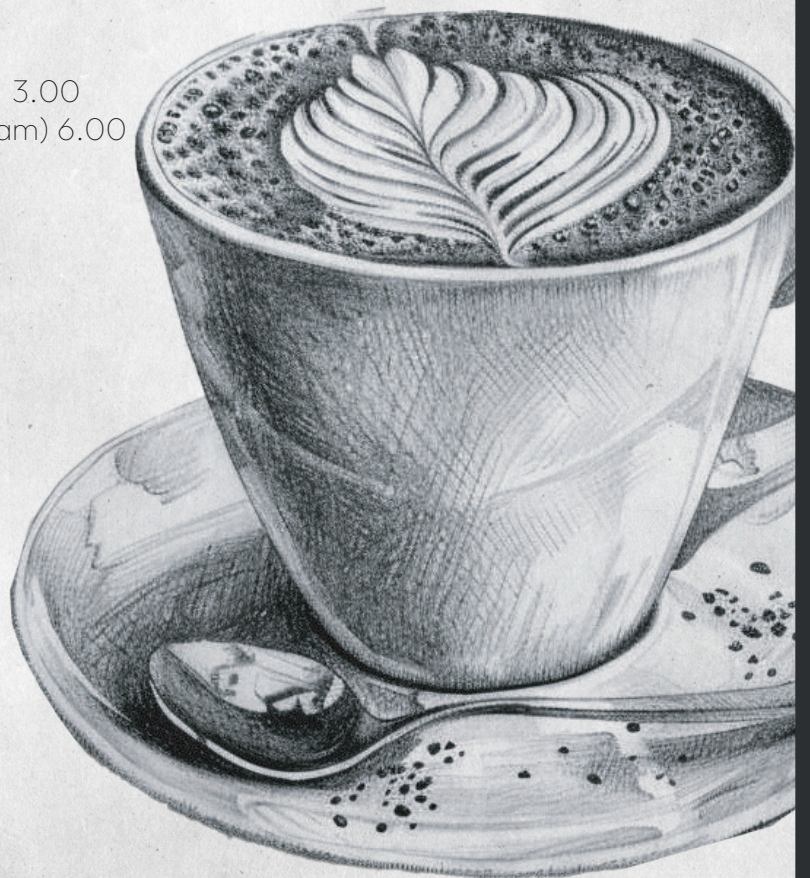
Following the recent renovation of our kitchen and a commitment to sourcing the finest ingredients, we proudly offer a varied daily menu of snacks, aperitifs, and full lunches with an ever-changing selection of first and second courses.

For special occasions, our spacious rooms are available for private parties and events.

We wish you the sweetest of stays at Pasticceria Angleria.

CAFETERIA

- Espresso coffee 1.30
- Decaffeinated coffee 1.40
- Barley/ginseng coffee small cup 1.50
- Barley/ginseng coffee large cup 1.80
- Coffee with liquor 1.60
- American coffee 1.60
- Coffee with whipped cream or ice cream 2.50/3.00
- Shaken iced coffee 4.00
- Original marocchino with chocolate 2.80
- Marocchino 1.70
- Anglerino (coffee, hazelnut, whipped cream) 3.00
- Pistacchino (coffee, pistachio cream, whipped cream) 3.00
- Cappuccino 1.70
- Cappuccino with soy/barley/ginseng/decaf 2.00
- Viennese cappuccino 3.00
- Hot milk 1.50
- Macchiato milk 2.30
- Decaffeinated macchiato milk 2.50
- Ginseng/barley macchiato milk 2.50
- Foamed milk small cup 0.50
- Foamed milk large cup 1.00
- Hot chocolate 4.00
- Hot chocolate small cup 3.00
- Hot chocolate small cup with whipped cream 3.50
- Hot chocolate with whipped cream 5.00
- Classic teas and infusions 2.50
- Special teas and infusions (see list) 3.50
- Punch of your choice (mandarin, rum, etc) 3.00
- Irish coffee (coffee, whiskey, whipped cream) 6.00



OUR PASTRY SHOP

Croissants (1, 2, 9) 1.70/1.80
Puff pastry croissants (1, 9) 1.80/2.00
Vegan croissants (1) 1.80
Mini tarts (1, 2, 9) 2.60
Meringue (2) small 0.90 / medium 1.60 / large 3.00
Single-serving desserts (apple puff pastry, filled doughnut, ring cake) (1, 2, 9) 2.00
Filled biscuits (occhio di bue) (1, 2, 9) 2.00
Gluten-free desserts per piece (2, 9) 3.00
Fresh pastries (1, 2, 9) 36.00 per kg/ 1.50 per piece
Dry pastries (1, 2, 9) 36.00 per kg/ 0.60/1.50 per piece
Pizza, focaccia (1, 9) 18.00 per kg
Savory pies (1, 2) 36.00 per Kg
Round mini pizzas (1, 9) 2.50
Savory croissants and stuffed focaccia (1, 2, 9) 4.00/5.00

UGLY BUT GOOD

Traditional dessert from our region (2, 5) 40.00 per Kg



LA TRECCIA DEL LAGO (LAKE'S BRAID)

Our Secret Recipe - Registered Trademark (1, 2, 9) 18.00

Treccia del Lago is a dessert created by our Master Pastry Chef for the City of Angera.

Its perfect balance of lightness and intensity has made it a tremendous success, earning the title of the best-selling dessert in our pastry shop.

The addition of apricot bites gives our Treccia del Lago an unparalleled and refined elegance in flavor.



SOFT DRINKS

- Soft drinks of your choice 3.50
- Fruit juices 3.50
- Freshly squeezed juices 4.00
- Mineral water: glass 0.50
- Mineral water: 1/2 liter 1.30
- Mineral water: 1 liter 2.00
- Non-alcoholic aperitifs (Aperol soda...) 4.00

BOTTLED BEERS

- Blanc 4.00
- Poretti 4 Luppoli non Unfiltered 4.00
- Poretti 4 Luppoli 4.00
- Poretti 5 Luppoli 4.00
- Poretti 6 Luppoli 4.00
- Poretti 7 Luppoli 4.00
- Weizen Beer Unfiltered 5.00
- Panaché (beer and lemonade) 6.00

DRAFT BEERS

- Small 3.00
- Large 5.50



OUR CELLAR

Wines from Cascina Piano in Angera Ronchi Varesini igt

	Glass	Bottle
Verboso red slightly sparkling	4.80	16.00
Sebuino red croatina, merlot, barbera, vespolina	5.50	19.00
ANGLIANO rosso aged in oak nebbiolo, croatina	7.00	30.00
Primenebbie aged in oak nebbiolo	8.50	37.00
San Quirico chardonnay, trebbiano toscano, bussanello	5.50	19.00
Mott Carè sweet white wine, passito and botrytized	-	39.00

Sparkling Wines & Champagne

Spumante Brut "Castello Banfi"	4.00	15.00
Prosecco Valdobbiadene	4.00	15.00
Champagne Bottle subject to availability (bottle only)		

Wines from Cantina Banfi

White Wines from Tuscany

Fumaio chardonnay Sauvignon blanc igt	4.00	15.00
Fontanelle chardonnay igt	6.50	29.00
Serena sauvignon blanc igt	5.50	22.00
San Angelo pinot grigio igt	5.00	20.00

Red Wines

Collepino sangiovese merlot toscana igt	4.00	15.00
Col di Sasso sangiovese, cabernet sauvignon toscana igt	4.00	15.00
La Lus albarossa Piemonte igt	6.50	27.00
Cum Laude sangiovese, cabernet sauvignon, Syrah, merlot Toscana igt	6.50	28.00



OUR COCKTAILS



- Americano Bitter, Red Vermouth, Soda 7.00
- Negroni Bitter, Red Vermouth, Gin 7.00
- Sbagliato Bitter, Red Vermouth, Prosecco 7.00
- Negroni al Velluto Bitter, Red Vermouth, Velluto 8.00
- Hugo St Germain, Prosecco, Soda 9.00
- Aperol Spritz Aperol, Prosecco, Soda 6.00
- Campari Spritz Campari, Prosecco, Soda 6.00
- Hugo Spritz Elderflower Syrup, Prosecco, Soda, Mint 6.00
- Moscow Mule Vodka, Lime, Ginger Beer 8.00
- Cosmopolitan Vodka, Triple Sec, Lime, Cranberry 8.00
- Caipiroska Lime, Brown Sugar, Vodka, Soda 8.00

- Margarita Tequila, Triple Sec, Lime 8.00
- Tommy's Margarita Tequila, Agave Syrup, Lime 8.00
- Tequila Sunrise Tequila, Orange Juice, Grenadine 6.00
- Paloma Tequila, Lime, Grapefruit Soda, Salt 8.00
- Clover Club Gin, Raspberry Syrup, Lime, Egg White 8.00
- Gin Basil Smash Gin, Lime, Sugar, Basil 8.00
- Bramble Gin, Blackberry Liqueur, Lemon, Sugar 9.00
- Whiskey Sour Whiskey, Lemon, Sugar, Egg White 8.00
- Manhattan Whiskey, Red Vermouth, Angostura 9.00
- Old Fashioned Bourbon, Sugar Cube, Angostura, Soda 9.00
- Amaretto Sour Amaretto, Lemon, Sugar, Egg White 8.00



ALCOHOL FREE COCKTAILS



- Virgin Colada Lime, Coconut, Pineapple 6.00
- Virgin Mojito Lime, Mint, Ginger Ale, Sugar, Soda 6.00
- Florida Lemon, Sugar, Soda, Grapefruit, Orange 6.00
- Shirley Temple Grenadine, Ginger Ale 6.00
- Tropical Grapefruit, Orange, Pineapple, Tropical Velluto 6.00
- Alcohol-Free of the house 6.00

Accompaniments:
Angleria Aperitif Plate per person: 2.00
or
Cured Meats and Cheese Platter per 2 people: 10.00





Rossi d'Angera

Americano Speziato Bitter, Spitz, Soda, Orange, Cinnamon, Star Anise 8.00
Sbagliato Vecchia Scuola Bitter, Spitz, Prosecco, Orange 8.00
Sciur Rossi Bitter, Spitz, Orange 8.00
Bicicletta Rossi Bitter, Prosecco, Orange 8.00
Garibaldi Bitter, Orange Juice, Orange 8.00
Spitz Spitz, Prosecco, Soda, Orange 8.00
Lemon Spitz Spitz, Lemonadè, Orange 8.00
Negroni Del Lago Bitter, Red Vermouth Style 31, Gin Latitudine 45, Orange 8.00
Gin Tonic Del Lago Gin Latitudine 45, Tonic Water, Lemon 8.00



OUR GINS

Bombay 7.00
Aviation 9.00
Mare 9.00
Tanqueray 9.00
Portofino 11.00
Latitudine 45 (Rossi d'Angera) 9.00
Hemp (Rossi d'Angera) 9.00
Malfy (Lemon- Orange- Grapefruit) 9.00
Hendrick's 9.00
Engine 9.00
Roku 9.00
Ionico 9.00
Beefeater 9.00



SALADS

Angleria (salmon, valeriana salad, orange, taggiasca olives, hearts of palm) (6) 9.00

Zeus (lettuce, cucumbers, peppers, tuna, corn, tomatoes, black olives) (6) 9.00

Apollo (lettuce, cucumbers, peppers, chicken, mozzarella, corn, tomatoes, mustard) (9) 9.00

Cupido (lettuce, apples, gruyère cheese, raisins, walnuts, marjoram) (5, 9) 9.00

Favonio (valeriana salad, mozzarella, arugula, tomatoes, olives) (9) 9.00

Additions 1.00

Add tuna/salmon, 2.00

SANDWICHES

Angleria Gourmet chef's special mix (1) 7.00

Varese ham, mozzarella, lettuce (1, 9) 6.00

Merano speck, brie, mushrooms (1, 9) 6.00

Bormio bresaola, goat cheese, arugula (1, 9) 6.00

Capri tomato, mozzarella, valeriana salad, mayonnaise (1, 2, 9) 6.00

Milano breaded cutlet, tomatoes, valeriana salad, mayonnaise (1, 2) 7.00

Parma Parma ham, brie, pink sauce (1, 2, 9) 6.00

Soverato spicy salami, valeriana salad, smoked scamorza (1, 9) 6.00

Capoliveri salmon, butter, valeriana salad, tomato (1, 6, 9) 7.00

Venezia grilled vegetables, goat cheese (1, 9) 7.00

Toast (1) 4.00

Filled Toast (1, 9) 4.50

Slice of Pizza (1, 9) 17.00 al kg

Additions 1.00

Add tuna/salmon 2.00



OUR KITCHEN IS OPEN FROM 12:00 PM TO 3:00 PM
ASK OUR STAFF FOR THE MENU OF THE DAY

Some ingredients may cause reactions in people with allergies or intolerances.
For more information, please consult the ingredient book and ask our staff.

OUR ICE CREAM

Angleria vanilla cream, chocolate, hazelnut, chocolate sauce, whipped cream (5, 9) 8.00

San Quirico lemon, strawberries, prosecco (9) 8.00

Oasi vanilla cream, yogurt ice cream, cherry topping, whipped cream (9) 8.00

Bruschera yogurt ice cream, fior di latte, cherry topping, whipped cream (9) 8.00

Isolino vanilla cream, fresh strawberries, whipped cream (9) 8.00

Fresh Strawberry Cup 8.00

Fresh Strawberry Cup with Ice Cream 8.00

Small Cup (two scoops) 4.00

Medium Cup (four scoops) 5.50

Large Cup (six scoops) 6.50

Affogato (choice of ice cream, immersed in coffee or liquor) 6.50

Milkshake (9) 5.50

Croissant with Ice Cream (1, 2, 9) 4.50

Whipped Cream Supplement (9) 1.00



Our Ice Creams are always fresh.
Ask our staff for today's flavors
to enjoy the cone or sundae of your choice

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