

Angelo's
R I S T O R A N T E

White Sangria 12

Freshly Muddled lemons, Peach Liquor, Cointreau
Homemade Sour Mix Topped with lime soda and Fresh Fruit

Red Sangria 12

Red Wine, Peach Liquor,
Stoli Raz Fresh Sour Mix and fresh fruit



Sparkling Rosé Etoile Domaine Chandon \$18 Glass

The wine is elegant and restrained with fresh aromas of plum, raspberry and nutmeg. These aromas follow through on the palate and are layered with subtle and delicate flavors of cocoa powder. The wine finishes with excellent length and richness.

Appetizers

POLIPO AFFOGATO OCTOPUS COOKED IN A GARLIC WHITE WINE, TOUCH OF SPICE AND PLUM TOMATO SERVED WITH OVEN BAKED CROSTINI **14.95**

SALSICCIA DI FAGIANO CON MOSCATO HOME MADE PHEASANT BREAST SAUSAGE PAN ROASTED WITH FRESH FENNEL, SHALLOTS, GRAPPA AND MOSCATO WINE SERVED WITH POLENTA **12.95**

COZZE CON POMODORO MUSSELS SAUTEED WITH GARLIC WHITE WINE, PLUM TOMATOES **13.95**

OSTRICHE ALLA FIORENTINA – FRESH WELLFLEET OYSTERS ON THE HALF SHELL TOPPED WITH SPINACH, ONION, MUSHROOM, CREAM, PARMIGIANO CHEESE AND BAKED **15.95**

OYSTERS ON THE HALF SHELL - FRESH WELL FLEET OYSTERS SERVED ON THE HALF SHELL WITH COCKTAIL SAUCE HORSE RADISH AND LEMON **17.95**

Pasta

PAPPADELLA CON PORCINI PAN ROASTED PORCINI MUSHROOM WITH ROASTED GALIC FRESH BASIL AND A TOUCH OF PLUM TOMATO WITH SHAVED PARMIGIANO CHEESE **18.95**

FETTUCINE CON CARCIOFI FETTUCINE WITH PAN ROASTED BABY ARTICHOKE SLICED GARLIC, WHITE WINE, PARMIGIANO CHEESE AND THINLY SLICED PROSCIUTTO **18.95**

SPAGHETTI CON GAMBERI -PAN ROASTED SHRIMP, GARLIC WHITE WINE AND PLUM TOMATO SERVED WITH SPAGHETTI **18.95**

Entrée

PORK CHOP CON BROCCOLI DI RABE – 14 OZ FRENCHED PORK CHOP PAN ROASTED WITH HOME MADE VINEGAR PEPPERS SERVED WITH BROCCOLI RABE AND POTATOES **27.95**

PESCEBIANCO AL CARTOCCIO—HADDOCK, MUSSELS, SCALLOPS, CALAMARI, SHRIMP, MIXED VEGETABLES AND TOMATOES WRAPPED IN PARCHMENT PAPER AND BAKED **29.95**

PESCESPADA SICILIANA – BONE-IN SWORDFISH CHOPSTEAK PAN ROASTED WITH WHOLE GARLIC, CAPERS, OLIVES, WHITE WINE, OREGANO AND OVEN ROASTED TOMATOES **27.95**

BISTECCA CON GORGONZOLA – SIRLOIN GRILLED TOPPED WITH GORGONZOLA CHEESE AND FINISHED WITH ROASTED SHALLOTS, FRESH MIXED HERBS RED WINE WITH A BALSAMIC VINEGAR GLAZE WITH TRUFFLE **38.95**

LOMBATINA RIPIENA – VEAL LOIN CHOP STUFFED WITH PROSCIUTTO AND PROVOLONE GRILLED AND FINISHED IN FRESH S AGE, ROASTED MUSHROOMS WHITE WINE SAUCE **39.95**

FILETTO CON PARMIGIANO REGGIANO BEEF TENDERLOIN GRILLED AND FINISHED WITH ROASTED SHALLOT CAPERS PORCINI MUSHROOMS RED WINE TOPPED WITH PARMIGIANO REGGIANO CHEESE **40.95**

ARAGOSTA FRA DIAVOLO - FRESH 1-1/2 LB HARD SHELL LOBSTER SAUTEED WITH A SPICY PLUM TOMATO SAUCE AND SERVED WITH FRESH LINGUINE (IF PREFERRED MAY BE DESHELLED) **39.95**

**Broccoli Rabe Pan Roasted Extra Virgin Olive
oil Whole Garlic Touch of Hot Peppers **8.95****

ANTIPASTI

ANTIPASTO ITALIANO 13.95

Prosciutto Di Parma, dry cured sausage, marinated eggplant,
Roasted peppers, Gaeta olives and assorted cheeses

FUNGHI RIPIENI ALLA FIORENTINA 10.95

Mushrooms stuffed with spinach, onion, and
Porcini mushrooms, brandy cream sauce baked in oven

BOCCONCINI DEL PRETE 13.95

Grilled Prosciutto Di Parma wrapped around
Mozzarella, served with roasted peppers,
Mixed greens, balsamic vinegar and olive oil

BRUSCHETTA 9.50

Grilled Tuscan bread, topped with chopped tomatoes,
Onion, garlic, extra virgin olive oil and fresh basil

LAMB TEASERS 14.75

Grilled Lamb Loin Chops Thinly Sliced Marinated
With Garlic, Rosemary and Extra Virgin Olive Oil

POLPETTINI & CALAMARI GRIGLIATI 13.50

Baby octopus and calamari, marinated, and grilled,
Served in a Gaeta olive, roasted garlic, rosemary
Sun dried tomatoes, white wine balsamic vinegar

CARPACCIO DI MANZO 13.95

Thinly sliced beef tenderloin topped with Arucola, mushrooms
Extra virgin olive oil, lemon, and shaved Parmigiano

SCAMPI AL RADICCHIO 13.95

Pan roasted shrimp with
Garlic, Radicchio and lemon

FRITTO MISTO 14.95

Fried calamari, shrimp, and scallops served with
Fresh lemon and homemade spicy mayonnaise sauce

PROSCIUTTO, MOZZARELLA E POMODORO 13.95

Prosciutto di Parma, fresh home made mozzarella and
Tomatoes topped with capers fresh basil extra virgin olive oil

LE ZUPPE

TORTELLINI SOUP 8.95

Meat stuffed dumplings in a homemade chicken broth

ZUPPA DI POLLO 8.50

Homemade Daily Chicken Soup with Pastina

LE INSALATE

CEASAR SALAD 9.95

Homemade dressing

MOZZARELLA E POMODORO 9.95

Fresh homemade Daily Mozzarella and tomatoes served
With extra virgin olive oil, fresh basil and capers

INSALATA MISTA 9.50

Mixed greens with tomatoes, scallions, Gaeta olives,
Extra virgin olive oil and balsamic vinegar

I PRIMI PIATTI

LINGUINE CON CALAMARI 18.95

Linguine served with pan roasted Calamari
Garlic, white wine in a red or white sauce

FETTUCCINE WITH LOBSTER 28.95

Fresh Fettuccine with Lobster de-shelled, sautéed with porcini
mushrooms, shallots, Fresh Thyme, brandy and tomato cream sauce

PENNE AMATRICIANA 18.50

Penne pasta served with pan roasted Guanciale, onion
Red wine, hot peppers plum tomato sauce with Parmigiano cheese

FETTUCCINE BOLOGNESE 17.95

Fettuccine served with a beef Bolognese
Meat sauce and Parmigiano cheese

ZITI VESUVIO 17.95

Homemade ziti served with roasted garlic, fresh basil,
Roasted fresh hot peppers, Plum Tomato and Parmigiano cheese

FETTUCCINE CON MANZO AL PEPE NERO 18.95

Fettuccine Served With Pan Roasted Beef
Tenderloin Black Peppercorns Brandy Cream Sauce 0.

TORTELLONI PIEMONTESE 18.95

Ring shaped Ricotta filled pasta served with roasted
Shallots, Prosciutto, Sage, white wine, Gorgonzola Cream sauce

GNOCCHETTI, GAMBERI & SPINACI 17.95

Home Made Shell Pasta, Served With Pan Roasted
Shrimps, Spinach, Brandy, Tomatoe Cream Sauce

PAPPARDELLA BELLA NAPOLI 17.50

Wide noodle pasta with pan roasted tomatoes,
Fresh basil and homemade mozzarella

LINGUINE NERE ALLA PESCATORE 27.50

Black squid ink linguine served with calamari, clams,
Scallops, shrimp, mussels, in a garlic white wine sauce

SPAGHETTI CARBONARA, ARUCOLA 17.95

Roasted Guanciale, Egg yolk Parmigiano
Cheese and Arucola Served With Spaghetti

SPAGHETTI PUTTANESCA 17.95

Garlic, anchovies, capers, Gaeta olives, touch of hot peppers
Red Wine and plum tomatoes served with spaghetti

PLEASE BE PATIENT AT TIMES THERE IS A LONGER THAN EXPECTED WAIT

I SECONDI

VITELLO ALLA GRIGLIA 24.95

Thinly Sliced Veal Top marinated with extra virgin Olive oil, sliced garlic, mixed herbs and grilled Served with Salad and vegetables

VITELLO SALTIMBOCCA 24.95

Thinly Sliced Veal Top topped with Fresh sage And Prosciutto Di Parma, Pan roasted and finished in a white wine sauce

VITELLO MARSALA 24.95

Thinly Sliced Veal Top pan roasted With Mushrooms and Sicilian Marsala Wine

BRACCIOLETTINE DI POLLO E VITELLO 24.95

Veal medallions and boneless chicken breast Rolled and stuffed with mozzarella and Prosciutto Topped with roasted garlic and wild mushrooms

I POLLI

POLLO ALL'ANGELO 18.95

Boneless chicken breast pan roasted with capers, Artichokes, Gaeta olives, sun dried tomatoes, and white wine

POLLO PICCATA 18.95

Boneless chicken breast pan roasted With Capers white wine and fresh lemon

POLLO VALDOSTANA 19.95

Boneless chicken breast topped with Prosciutto and provolone cheese pan roasted and finished in the oven with cream

POLLO ALL'ARANCIO 18.95

Boneless chicken breast, pan roasted with shallots, scallions, sun dried tomatoes, fresh rosemary, oranges, sherry and triple sec

LE CARNI

FILETTO AI FERRI 38.95

Beef Tenderloin, grilled Served With Roasted Mixed Vegetables and Potatoes

BISTECCA AI FERRI 35.95

Grilled Sirloin Strip Steak, Served With Roasted Mixed Vegetables and Potatoes

LOMBATINA DI VITELLA 37.95

Veal Loin Chop Grilled and Finished In Fresh Sage Roasted Mushrooms White Wine Sauce

I PESCI

CIOPPINO 39.95

Scallops, Shrimp, Clams, Mussels, Calamari, Lobster, Haddock Sautéed in Garlic, White Wine, Plum Tomato Sauce

GAMBERONI ALLA BANDIERA 28.95

Jumbo shrimp pan roasted with garlic, asparagus, roasted red peppers, and olive oil, fresh lemon served over fresh linguine

SOGLIOLA LIMONE 27.95

Fresh filet of gray sole pan roasted, topped with capers Lemon and white wine served roasted vegetables and salad

SALMONE AL RADICCHIO 27.95

Hidden fjord Faroe Islands Salmon filet Pan roasted with shallots, capers, Mixed herbs white wine, lemon and radicchio

PESCE BIANCO LIVORNESE 25.95

Fresh Haddock, pan roasted with sliced Garlic, Fresh Oregano, White Wine, Plum Tomatoes, Served with Homemade Linguine

GAMBERONI & SCALLOPS ALLA PARIGINA 28.95

Jumbo shrimp & scallops pan roasted with garlic, brandy Dijon mustard and cream sauce served over Crostini

PLEASE ALLOW TIME, EVERYTHING IS PREPARED AND COOKED TO ORDER

AT TIMES THERE IS A LONGER THAN EXPECTED WAIT

UNLESS SPECIFIED ENTREES DO NOT COME WITH PASTA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS

PLEASE INFORM US OF ANY ALLERGIES BEFORE YOU ORDER