

# Angelo's

R I S T O R A N T E

## Lunch

### APPETIZERS

**SALSICCIA CON BROCCOLI RABE 12.95**  
Homemade Pork Sausage Pan Roasted with Extra Virgin Olive Oil Whole garlic, Broccoli Rabe and Touch of Hot Pepper Flakes

**LAMB TEASERS 14.75**  
Lamb Loin Chops Thinly Sliced Marinated with Garlic, Fresh Rosemary, Extra Virgin Olive Oil and Grilled

**GRILLED PROSCIUTTO MOZZARELLA 13.95**  
Prosciutto Di Parma, wrapped around mozzarella, grilled served with roasted peppers, mixed greens, balsamic vinegar and olive oil

**BRUSCHETTA, MOZZARELLA & TOMATO 11.95**  
Grilled home made bread, topped with chopped tomatoes, Onion, garlic, extra virgin olive oil and fresh basil

**COZZE AL POMODORO 11.95**  
Dutch Mussels pan roasted with Garlic, White Wine, Plum Tomatoes

**SHRIMP RADICCHIO 13.95**  
Jumbo Shrimp, Pan Roasted With Olive Oil, Garlic, Radicchio, Fresh Lemon

**FRIED CALAMARI 13.95**  
Fried calamari, served with Fresh lemon And homemade spicy mayonnaise sauce

**ANTIPASTO ITALIANO 13.95**  
Prosciutto Di Parma, dry cured sausage, marinated eggplant, roasted peppers, Gaeta olives and assorted cheeses

**PROSCIUTTO, MOZZARELLA & TOMATO 13.95**  
Prosciutto Di Parma, Fresh homemade Mozzarella & Tomatoes with Extra Virgin Olive Oil, Fresh Basil & Capers

**ARANCINI (3 Piece) 8.00**  
Rice balls Filled with Meat sauce, Mozzarella, Peas and Fried

### SOUPS & SALADS

**CHICKEN SOUP 7.95**  
Homemade Daily Chicken Soup with Pastina

**TORTELLINI SOUP 8.95**  
Homemade daily Chicken Soup With Meat Stuffed Dumplings

**SOUP OF THE DAY 8.95**  
Soup of the Day

**SALAD GRILLED SHRIMP OR STEAK TIPS 18.95**  
House salad, served with Marinated Grilled Jumbo Shrimp or Sirloin Steak Tips

**HOUSE SALAD 7.95**  
Romaine, Tomatoes, Roasted Peppers, Olives, Balsamic Vinegar & Extra Virgin Olive Oil

**CAESAR SALAD 8.95**  
Home made dressing

**MIXED GREENS SALAD 8.95**  
Mixed greens, with tomatoes, scallions, Gaeta olives, extra virgin olive oil and balsamic vinegar

**SALAD W/ GRILLED CHICKEN 12.95**  
House salad, served with Marinated grilled Chicken Breast

### PIZZETTE

Individual Pizza's

**ZAZZA 14.95**  
Fresh Garlic, Basil, Sliced Tomatoes & Mozzarella

**EGGPLANT PESTO 15.95**  
Thin sliced eggplant topped with basil Pesto (NO NUTS) black olives

**MARGHERITA 14.95**  
Fresh Basil, Tomato Sauce & Home Made Mozzarella

**NAPOLETANA 15.95**  
Fresh Basil, Garlic, Capers, Tomato Sauce, Anchovies & Mozzarella

### FOCCACCIA SANDWICHES

Homemade Focaccia Bread Served with French fries

**PORCHETTA AND BROCCOLI RABE 10**  
Thinly Sliced Boneless Pork Roast heated served on Focaccia bread with lightly spiced broccoli rabe

**PROSCIUTTO MOZZARELLA TOMATO 10.5**  
Thinly sliced Prosciutto Di Parma, fresh homemade Mozzarella and tomatoes served on focaccia bread

**TONNO ARUCOLA & TOMATO 9.5**  
Italian Tonno in Olive Oil with Arucola, Tomatoes, Red Onion

**GRILLED CHICKEN 9.5**  
Grilled Marinated Chicken Breast served on Focaccia bread with lettuce and tomato

**VEAL CUTLET MILANESE 10**  
Breaded and fried Veal Cutlet served on Focaccia Bread Lettuce and tomato drizzled with Extra Virgin Olive Oil

**SIRLOIN STEAK 13**  
Grilled Sirloin Steak Served on Focaccia Bread with Lettuce and Tomato

## PASTA

Gluten Free Pasta Available

### **ZITI CHICKEN & BROCCOLI 14.95**

Pan roasted chicken, garlic, broccoli,  
In a white wine, Parmigiano cheese sauce.

### **BUCCATINI AMATRICINA 14.50**

Spaghetti with Hole through the center served with pan  
Roasted Smoked Guanciale Onion Plum Tomato Sauce,

### **GNOCCHETTI, GAMBERI & SPINACI 15.95**

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

### **CHICKEN RAVIOLI 13.95**

Home made chicken filled ravioli, served in roasted Shallots,  
Sun dried tomato, scallion, fresh oranges and sherry sauce

### **RISOTTO PESCATORE 26.95**

Arborio risotto, cooked with pan roasted shrimp, scallops,  
Clams, scallop, mussels, garlic and plum tomato

### **FETTUCINE CON MANZO AL PEPE NERO 16.95**

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

### **LINGUINE FRUTTI DI MARE 26.95**

Homemade linguine served with pan roasted shrimp, scallops,  
Clams, calamari, mussels, garlic, white wine and plum tomato

### **SPAGHETTI PUTTANESCA 13.50**

Pan Roasted Garlic, Olives, Capers,  
Anchovies Red Wine and Plum Tomatoes

### **LINGUINE VONGOLE 18.95**

Linguine, Served With Fresh little Neck Clams,  
Pan Roasted Garlic, White Wine in A Red or White Sauce

### **FETTUCINE BOLOGNESE 14.95**

Fettuccine served with a beef Bolognese  
Meat sauce and Parmigiano cheese

### **ZITI VESUVIO 14.95**

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

### **PAPPARDELLA BELLA NAPOLI 14.95**

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

### **LASAGNA BOLOGNESE 13.95**

Meat sauce, ricotta, mozzarella cheese

### **SHRIMP BANDIERA 18.95**

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

### **PAPPARDELLA CON ZUCCHINI E GAMBERI 16.95**

Wide Noodle Pasta Served With Pan  
Roasted Zucchini, Shrimp, Shallots, White Wine

### **LINGUINE CALAMARI 16.95**

Linguine Served with Calamari In a Garlic  
White Wine in a Red or White Sauce

## **ENTRÉES**

### **PARMIGIANA 15.95**

Choice of Breaded Chicken, or Battered Eggplant  
With marinara sauce, mozzarella and pasta

### **PARMIGIANA 18.95**

Breaded Veal with marinara sauce,  
Mozzarella and Pasta

### **CHICKEN CARCIOFI 16.50**

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

### **CHICKEN MARSALA 16.50**

Boneless chicken breast, pan roasted  
With mushrooms and Marsala wine

### **CHICKEN VALDOSTANA 16.95**

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

### **HADDOCK LIVORNESE 17.95**

Fresh haddock, sautéed with garlic, Parsley,  
White wine, plum tomatoes, served with linguine

### **PORCHETTA VINEGAR PEPPERS & POTATOES 16.95**

Boneless Pork Roast, Rosemary, garlic, white wine, Homemade  
Vinegar Peppers, & potatoes Served with Broccoli Rabe

### **GRILLED SALMON 18.95**

Hidden fjord Faroe Islands Salmon filet Salmon filet  
Grilled and served with Salad roasted vegetables and lemon

### **VEAL PICCATA 17.95**

Veal medallions, pan roasted with  
Fresh lemon, capers and white wine sauce

### **VITELLO ALLA GRIGLIA 17.95**

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

### **CHICKEN BRACCIOLETTINE 16.95**

Boneless chicken Rolled and stuffed with mozzarella,  
Prosciutto and Garlic Topped with roasted wild mushrooms

### **GAMBERONI & SCALLOPS ALL'ARANCIA 19.95**

Shrimps & Scallops pan roasted with shallot,  
Thyme, parsley, sherry and grand Marnier sauce

### **FILET SOLE LIMONE 17.95**

Fresh sole filet, pan roasted with lemon, capers,  
White wine Served with salad and roasted vegetables

### **BISTECCA AI FERRI 26.95**

Sirloin Strip Steak grilled, served with  
Roasted mixed vegetables and potatoes

### **VEAL MILANESE 17.95**

Veal pounded breaded and fried Served on a bed of  
Arucola with Tomatoes and Asparagus  
Topped with fresh lemon and extra virgin olive oil

Unless specified Entrees do not come With Pasta

Side Orders of Pasta with Tomato, Garlic & Oil or Butter **5**

Choice of Linguine, Spaghetti, or Ziti

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

PLEASE INFORM US OF ANY ALLERGIES