



## ANTIPASTI

### ANTIPASTO ANGELO

*An assortment of seasonal grilled vegetables and sliced buffalo mozzarella*

### ZUPPA DEL GIORNO

*Soup of the day*

### POLPETTA E SALSICCIA SU MELANZANE E PEPERONI ARROSTITI

*Meatball and sausage over roasted eggplant and peppers with fresh tomato sauce and basil*

### MELANZANE ALLA PARMIGIANA

*Baby Italian eggplant "Parmigiana style" with buffalo mozzarella, fresh basil tomatoes sauce*

### GAMBERI ALLA MAMMA GIOVANNA

*Tiger prawns wrapped in Italian pancetta, grilled and served over broccoli rapini*

### CARPACCIO DI MANZO CON PARMIGIANO E OLIO TARTUFATO

*Beef Carpaccio with shaved parmigiana, lemon and truffle citronette*

### CALAMARI ALLA GRIGLIA SU INSALTINA DI POMODORI DOLCI ARROSTITI

*Grilled calamari served over roasted sweet tomato and arugula salad*

## INSALATE

### INSALATA ANGELO

*Chopped organic romaine with Asiago cheese, tomatoes, onions, roasted peppers tossed in balsamic vinegar and extra virgin olive oil*

### MOZZARELLA DI BUFALA

*Southern Italy's freshly imported Buffalo mozzarella with beefsteak tomatoes and roasted peppers*

### INSALATA FANTASIA AL CAPRINO

*Arugula, endive, radicchio salad with balsamic vinegar and soft goat cheese*

### CAESAR SALAD

*Crisp romaine lettuce tossed with homemade Caesar dressing, shaved Parmigiano Reggiano*

## PASTA

### FETTUCCINI AL RAGOUT BOLOGNESE E FUNGHI PORCINI

*Fettuccini with classic meat sauce bolognese and Porcini mushrooms*

### PENNE AL POMODORO E BASILICO CON RICOTTA FRESCA

*Penne with fresh tomato sauce, basil extra virgin olive oil, topped with ricotta cheese*

### LASAGNETTE D'ANGELO

*Angelo's special lasagna with meat ragout, homemade mozzarella and Parmigiano Reggiano*

### SPAGHETTI PUTTANESCA DON TEO CON GAMBERONI

*Spaghetti with jumbo shrimp, black olives, garlic, capers and fresh oregano in a cherry tomato sauce*

### LINGUINE AI FRUTTI DI MARE

*Linguine with middle neck clams, lobster medallions and mussels in a spicy cherry tomato sauce*

**\*Menu items are subject to change.**



## CARNI

### **FILETTO DI MANZO CON FUNGHETTI ALLE ERBE**

*Dry aged 12oz Filet Mignon marinated with fresh rosemary and garlic served with caramelized onions and wild mushrooms.*

### **SCALOPPINE DEL GIORNO \$.....Priced Daily**

*Veal scaloppini of the day*

### **DOPPIOPETTO DI POLLO CACCIATORA**

*Double chicken breast roasted with onions, red bell pepper, sausage, olives plum tomatoes in a garlic rosemary sauce*

### **COSTOLETTA DI VITELLO ALLA PARMIGIANA**

*Pounded and breaded 14oz. veal chop pan fried and topped with tomato and mozzarella*

### **COSTOLETTA DI VITELLO CON GORGONZOLA DOLCE IN SALSIA DI BAROLO E PORTOBELLO**

*14 oz. Grilled veal chop in a Barolo wine and Portobello mushroom sauce topped with gorgonzola cheese*

### **BRASATO DI MANZO SU POLENTA MORBIDA AL REGGIANO**

*Beef Short Ribs braised in Amarone wine and tomatoes, served over soft Reggiano polenta*

### **COSTOLETTE DI AGNELLO SCOTTADITO SU PATATE TOSCANE AL TORTUFO E RIDUZIONE AL PORTO**

*Single cut lamb chops marinated and grilled over Tuscan truffle potatoes with port wine reduction sauce*

### **COSTATA ALLA GRIGLIA SU SPADELLATA DI PEPERONI E PATATE**

*18oz. Bone in Rib Eye over roasted peppers and potatoes topped with crispy shallots*

## PESCE

### **GRIGLIATA DI FRUTTI DI MARE**

*Mix grilled seafood (1 lobster tail, 2 jumbo shrimp, 2 jumbo scallops) served over lemon mixed salad and tomatoes*

### **TONNO ALLA GRIGLIA SU INSALATA DI RUCOLA E VINEGRETTE CALABRESE**

*Grilled tuna over lemon arugula salad and finished with puttanesca drizzle vinaigrette*

### **BRANZINO MARE CHIARO**

*Pan seared marinated Branzino with asparagus and cherry tomatoes in a garlic white wine sauce*

### **DENTICE IN PADELLA CON SALSIA LIVORNESE E ORIGANO FRESCO**

*Pan seared Red Snapper with sautéed garlic, tomatoes, onions and fresh oragano*

## CONTORNI (SIDE DISHES)

### **CANNELLINI TIEPIDI ALL'OLIO D'OLIVA**

*Tuscan white beans served warm with olive oil & cherry tomatoes*

### **BROCCOLI RAPINI IN PADELLA**

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