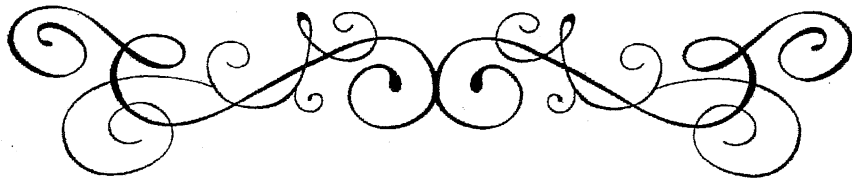




570-880-7173 ~ 1120 Wheeler Ave, Dunmore, PA 18510 ~ [www.angelosnepa.com](http://www.angelosnepa.com)  
Hours: Wednesday-Thursday-Friday-Saturday beginning at 5pm



### *Antipasti*

**Stuffed Mushrooms - 13**

Stuffed with fresh herb and sweet Italian sausage, topped with broiled parmesan

**Chilled Seafood Gazpacho - 22**

Combination of lobster, shrimp and colossal crabmeat

**Scallops - 18**

Sea Scallops pan seared and drizzled with maple glaze, wrapped in apple smoked bacon

**Spiedino alla Romana - 15**

Buffalo mozzarella layered between Italian toast points, egg battered, served hot with a caper, anchovy white wine sauce

**Italian Long Hot Peppers - 14**

Stuffed with sweet Italian sausage, grated parmesan cheese, drizzled with tomato demi sauce

### *Soup / Zuppa*

**Stracciatella Florentine - 8**

**Porcini Mushroom Madeira - 10**

**Shrimp and Tomato Bisque - 11**

### *Salad / Insalata*

**Angelo's - 9**

Romaine, sliced cucumber, roma tomatoes, and avocado with red wine vinaigrette and dry gorgonzola crumbles

**Caesar - 10**

Classic rendition with or without anchovy

**Wedge Salad - 9**

Traditional iceberg served with bacon crumbles, crispy onions, blue cheese, and chopped tomatoes, topped with blue cheese dressing

### *Pasta / Paste*

**Penne alla Vodka - 20**

Peas and prosciutto di parma

**Linguine alla Vongole - 28**

Red, white, or zesty zuppa clam sauce

**Rigatoni Bolognese - 22** Traditional meat sauce

**Lobster Ravioli - 29**

Tossed in a cognac pink sauce

**Cavatelli con Gamberi - 34**

Saute of jumbo shrimp, broccoli, cannellini beans, garlic, oil and fresh tomatoes

**Fettuccini alla Carbonara - 23**

Pancetta, onion, egg yolk, and pecorino romano

**Spaghetti Puttanesca - 23**

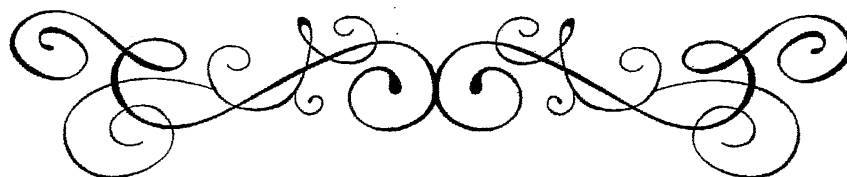
Black and green olives, capers, anchovies, and plum tomatoes

**Seafood Pescatora - 44**

Clams, shrimp, sea scallops, and lobster pan seared with mild or zesty tomato sauce, choice of pasta or risotto



One check per table will be provided for parties of five or more (multiple payments will be accepted).  
All entrees (excluding pastas) are served with chef's choice potato and vegetable. \$5 up-charge for splitting of entrees.  
Please inform us of any allergies before ordering.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase a risk of food borne illness.



## *Chicken / Pollo*

*Marsala ~ Piccata ~ Francaise ~ Parmigiano - 26*

**Pollo con Carciofi - 28**

Scaloppine chicken breast dipped in parmigiano cheese then seared with white wine, lemon, and artichokes

**Principe di Napoli - 29**

Chicken breast stuffed with fresh herb mozzarella, baked, topped with white truffle, porcini mushroom cream sauce

**Pollo alla Boscaiola - 27**

Scaloppine chicken breast pan seared with portabello mushrooms, artichokes, and roasted red peppers in a Madeira wine sauce

**Pollo alla Sorentina - 29**

Scaloppine chicken breast layered with prosciutto, eggplant, and fresh mozzarella di Buffalo, topped with sauce pomodori

## *Veal / Vitello* (All milk fed scaloppine)

*Marsala ~ Piccata ~ Francaise ~ Parmigiano - 29*

**Vitello al Champagne - 30**

Veal and gulf shrimp sauteed with julienne vegetables and mushrooms in a light champagne cream sauce

**Veal Tenderloin - 39**

14 oz. veal butt tenderloin, calabrese mix

**Vitello Saltimbocca - 28**

Layered with sage, prosciutto, mozzarella, and spinach, port demi glace finish

**Vitello Toscano - 27**

Fresh baby artichokes and mushrooms pan seared with sherry wine

## *Meat / Carne*

**House Cut 9 oz. Filet Mignon - Market Price\$**

Certified angus, center-cut, **charbroiled to desired temperature** and **prepared with your choice of finishing** - fresh herb butter, espresso encrusted, peppercorn encrusted and gorgonzola puddle, small batch bourbon fig and cabernet porcini mushrooms

## *Seafood / Mari*

**Gamberi alla Angelo - 37**

Grilled jumbo shrimp over bed of sauteed spinach, cannellini beans and fresh tomatoes in lemon and olive oil

**Pan Seared Atlantic Salmon - 33**

Fresh lentils, baby carrots, maple brown butter, fried basil

**Colossal Sea Scallops - 35**

Pan seared in grand marnier, finished with a light blood orange cream sauce

**Mango Infused Chilean Sea Bass - 40**

Mango reduction and sweet Montreal spices, asparagus and sweet pimento polenta, lobster concasse



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