

Appetizer

<u>Meat Arancini</u> Freshly made in house: two beef and rice balls served with Angelo's plum tomato arrabbiata sauce	7.95	<u>Spiedini</u> This classic "Roman-Style" features buffalo mozzarella layered between egg battered Italian toast points, served with capers and Chef Simons special sauce	8.95
<u>Stuffed Mushrooms</u> Stuffed with fresh herb and sweet Italian sausage, topped with broiled parmesan	10.95	<u>Escargot</u> Fresh escargot broiled in a garlic butter, freshly squeezed lemon and pesto sauce, sprinkled with fresh basil	13.95
<u>Shrimp Cocktail</u> Three jumbo shrimp served with zesty cocktail sauce.	11.95	<u>Clams on Half Shell</u> Half order freshly chucked clams served with lemon, Tabasco and mignonette sauce Dozen 16.00	7.95
<u>Clams Oreganata</u> Italian bread crumbs with lemon wine butter sauce, baked to perfection	11.95	<u>Famous Italian Long Hot Peppers</u> Stuffed with sweet Italian sausage, grated Parmesan cheese, drizzled with tomato demi sauce	13.95
<u>Fried Mozzarella Sticks</u> Fresh mozzarella sticks served with homemade marinara sauce	5.95	<u>Zucchini Flowers</u> Egg-battered zucchini filled with ricotta, then pan-sautéed in a fresh squeezed lemon sauce	11.95
<u>Chicken Tender and Fries</u> Kids portion of chicken fingers and french fries	5.95	<u>Fried Calamari</u> Fried calamari with cherry peppers served with homemade marinara sauce	11.95

Soup

Stracciatella Florentine	6.95	Shrimp and Tomato Bisque	7.95
Chicken Noodle	6.95		

Salad

<u>Angelo's</u> Romaine lettuce, sliced cucumbers, Roma tomatoes, avocado and Gorgonzola crumbles with a red wine vinaigrette	7.50	<u>Bistocchi's Blue Cheese Wedge</u> Traditional iceberg lettuce, bacon crumbles, chopped tomatoes, crispy onions, and blue cheese crumbles with original Bistocchi's blue cheese dressing	7.50
<u>Caesar</u> Classic rendition, with or without anchovies	8.95	<u>Antipasto Salad</u> Traditional Antipasta of meats and cheese chopped up with red wine vinaigrette	13.95
<u>Spinach Salad</u> Baby spinach, mushrooms and Parmesan cheese drizzled with a warm bacon dressing	6.50		

Ravioli

<u>Lobster Ravioli</u> Topped with shrimp and tossed in Angelo's signature cognac pink sauce	28.95	<u>Ossobuco Ravioli</u> Topped with white truffle porcini mushroom sauce	19.95
<u>Mushroom Ravioli</u> Served with shiitake mushrooms and homemade truffle white sauce	14.95	<u>Cheese Ravioli</u> Filled with a blend of cheeses and Italian spices covered in our homemade mariana sauce sprinkled with fresh Parmesan	12.95

Pasta

<u>Angelo's Famous Penne Vodka</u> 14.95 Peas and prosciutto di Parma Add chicken or shrimp 6.00	<u>Spaghetti and Meatballs</u> 13.95 Homemade marinara sauce tossed in spaghetti, topped with two savory meatballs
<u>Linguine and Clams</u> 14.95 Choose between our homemade sauces: red, white, or zesty Zuppa	<u>Shrimp Cavatelli</u> 18.95 Jumbo shrimp, broccoli, garlic, and fresh tomatoes, sauteed in olive oil and white wine tossed in cavatelli pasta
<u>Rigatoni Bolognese</u> 14.95 Tender rigatoni pasta tossed in slow-cooked blend of homemade meat sauce	<u>Fettuccini Carbonara</u> 15.95 Fettuccini tossed in a rich, creamy egg sauce, cured meat and pecorino Romano cheese finished with generous dusting of black pepper
<u>Italian Pasta</u> 17.95 Italian-style chicken cutlets with fresh broccoli rabe in Chef Simon's white truffle sauce, over homemade pappardelle	<u>Junk Yard Pasta</u> 18.95 A combination of black and green olives, capers, anchovies, and plum tomatoes over linguine
<u>Orecchiette</u> 17.95 Rustic Italian sausage with fresh broccoli rabe, olive oil, and garlic tossed in orecchiette pasta	<u>Penne Primavera</u> 17.95 Penne with mixed vegetables, garlic, olive oil, topped with grilled chicken
<u>Seafood Pescatora</u> 39.95 Known as the "Fisherman's pasta" a combination of lobster, shrimp, sea scallops and clams pan seared over your choice of pasta or risotto Choose between chef's mild or zesty sauce	

Chicken

<u>Chicken Marsala</u> 22.95 Pounded thin, pan seared chicken and mushrooms, mixed with fresh herbs in a savory Marsala wine demi glaze	<u>Chicken Piccata</u> 22.95 Pounded thin, pan seared chicken sauteed with butter, garlic, lemon juice, white wine and capers
<u>Chicken Francaise</u> 22.95 Pounded thin, pan seared chicken sauteed with white wine, butter, and freshly squeezed lemon	<u>Chicken Parmesan</u> 25.95 Pan-seared chicken, served over pasta tossed in homemade marinara sauce
<u>Chicken Carciofi</u> 27.95 Chicken breast dipped in Parmesan cheese sauteed with artichokes in a freshly squeezed lemon and white wine sauce	<u>Chicken Boscaiola</u> 22.95 Translating to "woodsman," referencing it's mushroom ingredient, Sauteed chicken breast with portabello mushroom, artichokes, and roasted red peppers in a homemade Madeira wine sauce
<u>Chicken Saltimbucca</u> 21.95 Pounded chicken layered with prosciutto, sauteed in Marsala demi glaze with spinach and potatoes	

Veal

<p><u>Veal Marsala</u> Freshly pounded veal with mushrooms mixed with fresh herbs in a savory Marsala wine sauce</p>	24.95	<p><u>Veal Piccata</u> Pounded thin, pan-seared veal sauteed with butter, garlic, lemon juice, white wine, and capers</p>	24.95
<p><u>Veal Francaise</u> Freshly pounded veal sauteed with white wine, butter, and lemon juice</p>	24.95	<p><u>Veal Parmigiana</u> Pan-seared veal, served over pasta tossed in homemade marinara sauce</p>	24.95
<p><u>Veal Champagne</u> Freshly pounded veal and Gulf shrimp, with julienne vegetables, cherry tomatoes, mushrooms, squash, and zucchini in a white sauce</p>	27.95	<p><u>Veal Saltimocca</u> Layered with sage, prosciutto, mozzarella, and spinach. Finished with a port demi glace</p>	25.95
<p><u>Veal Milanaise</u> Pounded thin tender veal cutlets, seasoned and dredged in egg Italian bread crumbs, served with arugula salad</p>	27.95	<p><u>Veal Chop</u> Fresh milk-fed veal chop pounded thin served with arugula salad</p>	43.95

Specialty Cuts

<p><u>French Cut Pork Chop</u> 14oz. French-cut prime pork chop, served with vegetables and potatoes</p>	28.95	<p><u>Ribeye</u> Choice 14oz. ribeye, blackened with shrimp, topped with a brandy cognac sauce, and served with Chef's choice of vegetables and potatoes</p>	MP
<p><u>Filet Mignon</u> Choice 8oz. tenderloin filet, served with Chef's choice of vegetables and potatoes</p>	MP	<p><u>Beef Tournedos</u> Two center-cut Angus filets, layered with spinach, roasted red peppers, fresh mozzarella topped with colossal crab, and finished with a Barolo demi-glaze</p>	MP

Seafood

<p><u>Shrimp Angelo</u> Grilled jumbo shrimp over a bed of spinach, cannellini beans, and fresh tomatoes, sauteed with lemon juice and olive oil</p>	36.95	<p><u>Colossal Sea Scallops</u> Melt-in-your-mouth scallops, pan-seared in grand marnier, finished with a light blood orange cream sauce</p>	34.95
<p><u>Pan Seared Atlantic Salmon</u> Golden, crisp salmon, seasoned with maple brown butter, and fried basil, with Chef's choice of vegetables and potatoes</p>	25.95	<p><u>Steamed Clams</u> Steamed clams served with butter</p>	15.95
<p><u>Shrimp Scampi</u> Sauteed with olive oil, lemon juice, house blend of spices over pappadella</p>	25.95	<p><u>Lobster Tail</u> Served with Chef's choice of vegetables and potatoes</p>	MP
<p><u>Bronzino</u> Known as the "European sea bass" this mild, flaky white fish is pan-seared over wilted spinach, sundried tomatoes, and capers, served with vegetable and potatoes</p>	26.95	<p><u>Blackened Seabass</u> Blackened Chilean sea bass, served over a fresh berry and pistachio spinach salad, topped with tangerine segments, shaved asiago cheese, tossed in our homemade citrus vinaigrette dressing</p>	27.95

All Entrees excluding pastas are served with chef's choice potato and vegetable. Please inform us of any allergies before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase a risk of food born illness.