Calamari

Buffalo tossed in calamari served with a side of marinara sauce.
Buffalo tossed in a spicy sauce served with bleu cheese.
$\qquad$
Vodka creamy pink vodka sauce sauléed with imported diced proscuitto
Arrabbiala freshly seasoned calamari, fried and lossed with cherry peppers
in a 'SPICY' arrabbiala style plum tomalo sauce............

- 14.95

Mozzarella Sticks (5) served with a side of marinara sauce (6) 11.50
ozzarella Sticks (5) served with a side of marinara sauce...
ried Zarchini Sticks selved with Mozzarella Cheese sauce
Mozzarella Di Casa
homemade fresh mozzarella served with marinated flame roasted peppers
Golden Fried Chicken Fingers (4) served with a side of honey mustard dressing_-9.50
Buffalo Chicken Fingers (4) served with a side of honey muslard dressing...9.50
Buffalo Wings.
(6) 895 ..... (12) 14.95

Boneless Buffalo Wings. $\qquad$
Zuppa Di Cozze (Red, White OR Pesto)
resh cultivated mussels, steamed and seasoned in your choice of a white wine garlic and herb broth OR in a fresh garlic and plum lomato broth OR pesto cream sauce
Stuffed Mushrooms
s. 995 .995
stuffed mushroom caps with seasoned bread crumbs and vegetable stuffing, erved over marinara sauce
Hot Antipasta (For 2) $\qquad$
eqgplant rollatini, baked clams, stuffed mushrooms and shrimp oreganata
Shrimp Portobello $\qquad$
grilled shrimp, fresh spinach and mozzarella over portobello mushrooms in a marsala wine brown sauce

## SuInID $_{6.50}$

Tortellini In Brodo • Pasta Fagioli • Lentil Soup Homemade Vegetable Minestrone Stracciatella Alla Romana (6.95) • Escarole and White Bean

## Salad

All salads served with bread $\bullet$ Add Shredded Mozzarella Cheese 3.00 Add Grilled Chicken $4.95 \bullet$ Add Buffalo Chicken $5.95 \bullet$ Add (4) Jumbo Shrimp 8.95 Chopped Salad aveilable for additional charge of 1.25
Tossed Garden Salad
Side 5.00
served with our house llalian Style' dressing
Angelina's topped with mushrooms, mozzarella cheese and fresh broccoli
Caesar Salad
Cith mushrooms, mozzarella cheese and fresh broccoli
Side 6.00
8.505 tomaine lettuce lopped with homemade garlic croutons, aqed parmesan cheese and caesar dressing
Pecan Salad.
fresh mesculin greens tossed with arugula, endive, radicchio, honey glazed pecans and imporled gorgonzola cheese with our homemade balsamic dressing Gorgonzola Salad
gourmet mesculin greens and bruschetta topped with fresh imported gorgonzola cheese Cold Antipasta (Serves )
lossed garden salad lopped with assorted llalian meats, fresh cheeses and our 'llalian 11.95 lossed garden st
Style dressing
Goat Cheese Salad
dried cranberries, candied walnuts, grape tomatoes and goat cheese tossed with balsamic dressing served over mesculin greens
Arugula Salad 10.9 dressing, lopped with shaved pecorino romano cheese String Bean Salad
string beans, red onion, fresh basil, chopped tomatoes and fresh mozzarella lossed with balsamic dressing

arilled eggplant, zucchini, scutéed broccoli, roasted peppers, marinated mushrooms,

## Children's Menn

Pasta with Butter Sauce 7.95
Spaghetti or Ziti with Meatball 9.50 Ravioli with Meatball 9.95
Chicken Parmigiana with Spaghetti 10.95

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\text { Girllef Chicken } 4.95 \text { • Buffato Chicken } 5.95 \text { (f) Jumbo Storimp } 8.95 \text { - Grilled Satmon } 12.00
$$

 Lanch is sereed from 11AM-3PM 1095 $\qquad$
Rigatoni Montanara $\qquad$ ㄴ....... 20.95 a typical "Southern Italian" favorite which includes fresh spinach, sun-dried tomatoes and grilled chicken sautéed in a light roasted garlic and virgin olive oil brodino served over rigatoni pasta $\qquad$ creamy pink vodka sauce sautéed with imported diced prosciutto and onions, served over penne pasta
Calamari Marinara or Fra Diavolo. $\qquad$ 11.95. $\qquad$ 21.95 resh calamari sauléed in a spicy fra diavolo OR marinara style plum tomato sauce, served over linguine pasia

## Fried Calamari Andrea <br> smothered with marinara sauced served over linguine

12.95 Penne Casalinga .. 10.95 túed in a light 20.95

$$
\begin{aligned}
& \text { Penne Casalinga } \\
& \text { penne pasta tossed with fresh broccoli rab }
\end{aligned}
$$ roasted garlic and virgin olive oil brodino

Linguine Pescatore (Red OR White)
fresh shrimp, mussels, elams sauteed in your choice of marinara, fra diavolo
OR a light roasted garlic and virgin olive oil brodino, served over linguine pasta
Fettuccine Primavera (Red OR White)........................... 105
fresh assorted vegelables sautéed in a light garden fomato sauce OR garlic and virgin olive oil brodino, served over fettuceine pasla
Linguine Con Vongole (Red OR White) $\qquad$ utéed in a plu .1095. 5 .-_-_ our authentic clam sauce includes chopped clams, saaked in a plum Shrimp Angelina $\qquad$ .... 12.95 $\qquad$ fresh shrimp, broccoli florets sautéed in a light roasted garlic and olive oil brodino, served over penne pasla
Spaghetti Pomodoro 'traditional' Italian tomato sauce............50.................95
 9.95 5....... Fusilli pasla lossed with fresh chicken pieces, sautéed in a delicious blend of our fusilli passa lossed with fresh chicken pieces, sautéed in a
"San Marsano' and homemade pesto "Di Basilico" sauce
Pasta Marinara
9.50
'Old World Style' garlic and herb plum fomato sauce, served over linguine pasta
Rigatoni Bolognese. 10.50 0.50

Southern Italian" style, fre
fresh gro
of cream,
served over rigatoni pasta
$\qquad$ .995 $\qquad$ 19.95
homemade pesto 'Di Basilico' sauce lossed with ground pignoli nuts and imporied aged homemade pesto 'Di Basilico' sauce lossed
Fettuccine Alfredo.
$\qquad$ 1095 $\qquad$ . 20.95
fetluccine pasta tossed in a "Classic" Alfredo cheese sauce
1095
Rigatoni Fiorentina.
fresh chicken, spinach and mozzarella cheese tossed in a creamy pink sauce, resh chicken, spinach and
served over rigatoni pasta
Rigatoni and Broccoli sautéed fresh broccoli in a garlic wine sauce9.50......... 18.95
Rigatoni Rustica
resh broccoli rabe and sausage sautéed in a garlic wine sauce over pasta Penne Pollo Alla Vodka......................................................... creamy pink vodka sauce sautéed with imported diced prosciutto onions, served over penne pasla with sautéed chicken

fresh garlic, crumbled sausage, spinach and cannellini beans in a while wine garlic brodino
 fresh lomatoes, sautéed garlic, capers, gaela olives and anchovies in a plum tomalo sauce
 sauted chicken and broccoli in a garlic wine sauce over rigaloni

1095..-............ 20.95
fresh eggplant in our homemade marinara sauce lopped with ricotla cheese
12.50....
fresh salmon pieces sautéed with green peas in a pink sauce, over penne pasia

## Baked Pasta

Homemade Meat Lasagna 13.95 - Baked Ziti 12.95
Baked Ziti Siciliana with fresh battered eggplant 13.95
Baked Cheese Ravioli I295 • Baked Stuffed Shells I295
Baked Gnocchi Bolognese l 6.95 • Baked Cheese Manicotti 1295

Milanese. .Chicken 17.95 ..... Veal 22.95
breaded cutlef served with a wedge of lemon on a bed of crispy leftuce Marsala Chen Chicken 20.95 Veal 23.95sauted in a "Classic' Marsala wine sauce with fresh mushrooms
Sorrentino
Chicken 2195Sorrentino........... Chicken 21.95 Veal 24.95layered with fresh battered eggplant and mozzarella simmered in a brown marsala sauce
Oreganata.... Chicken 20.95 Shrimp 23.95 Filet of Sole 25.95in a garlic and lemon wine sauce topped with seasoned bread crumbsserved over tresh spinach
Francese......Chicken 20.95 Veal 23.95 Shrimp 24.95 Filet of Sole 25.95
sautéed in a white wine, lemon and butter sauce
Verde. Chicken 2195 Weal 24.95 Verde.topped with fresh broccoli and melted mozzarella cheese served in a
white wine, lemon and butter saucemarinara sauce...Chicken 21.95 Veal 24.95sautéed in
spinach
spinach
Grilled Chicken Semi-Freddo ..... 21.95
fresh breast of grilled chicken marinated in balsamic vinegar ..... nings,
topped with cubed plum lomatoes, red onions and fresh basi ..... 23.95
Grilled Chicken Toscana ..... 1995
Marinated Grilled Chicken Balsamic
served on a bed of lettuce with red onion and carrolssqutéed pieces of ciriello23.95and peppers in a marsala wine brown sauce
Chicken Vesuvio21.95
fresh breass of grilled chi$-21.95$broccol Sall and mushrooms
Veal Saltimboca Alla Romano ..... 24.95
with prosciutto and fresh spinach in a brown sage marsala sauce ..... 24.95
fresh battered jumbo shrimp sautéed in a wild mushroom marsala wine sauce,tresh battered jumbo shrimp sautéed in
layered with melted mozzarella cheeseSalmon Dijon24.95
broiled with dijon sauce over sautfed spinach
Fried Shrimp
Fried Shrimp ..... 23.95
Eggplant Rollatini ..... 21.95
fresh battered eggplan${ }^{\text {th }}$ tomato sauce

## Specialty Dishes

Pollo Rollatini
chicken breast stuffed

## wine sauce over escarole

sautéed chicken breast in a marsala brown sauce lopped with porlobello mushrooms, fresh mozzarella and roasted peppers
Chicken Parmigiana Alia Vodk
breaded chicken cutlet with vodka sauce and topped with melted mozzarella
Filet of Sole Livornese.......
capers, onions, chopped tomato and olives in a garlic plum lomalo sauce
Tuscan Salmon.....................2695
grilled OR broiled in a garlic lemon wine sauce over sautéed broccoli rabe and sundried tomatoes

## Sides

Garlic Sticks (4) $\qquad$ $-3.95$
Sautéed Fresh Spinach. $-8.95$
Garlic Sticks $-895$
$\begin{array}{llll}\text { String Beans } & 895 & \text { Sauteed Broccoli Rabe } & -9.50 \\ \text { Sautéed Broccoli } & 895 & \text { French Fries }\end{array}$
Sautéed Escarole and Beans__ 995
Fresh Grilled or Breaded Chicken Cutlets (2)
Homemade "Italian Style" Meatballs (4) or Fresh Sausage___ 7.95 served with pomodoro sauce

BEFORE PLACNG YOUR ORDER PLEASE INFOEM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOO ALERGX



## Heroos ax Plentiens

All Platters served with side of Spagheriuremac romodoro Pasta urith Garlice \& Oll 250 extre
Pasta with choice of Pesto * Alla Vodlea $*$ Bolognese $*$ Clem Seuce 4.95 extru


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## Pinwheels

$\qquad$屋 thin crust pizza dough wheels baked with your choice of 2 delicious combinations: epperoni and mozzarella or fresh broccoli and mozzarella
Calzone pizza dough filled with seasoned ricotta and mozzarella cheese Iditional Filling 1.25 per item
Sausage Roll
pizza doush roll with fresh sautsed lalian sausage, peppers, onions, moza -0.0 ceese and tomato sauce
Chicken Roll 6.50

# Garlic Knots (6) 

## Panini / Wratp

Chicken Panini
Charinaled grilled chicken, homemade fresh mozzarella, leftuce and lomalo
Grilled Vegetable Panini
green zucchini, yellow zucchini, red pepper, grilled egqplant and mozzarella
Broccoli Rabe Panini
sautéd broccoli rabe, homemade fresh mozzarella and seasoned roasled peppers
$-995$
ried chicken cutlet, ham, fresh mozzarella and roasted peppers
Grilled Chicken and Broccoli Rabe Panini10.50
with fresh mozzarella and roasled peppers
Grilled Chicken Caesar Wrap9.95
crisp romaine lettuce, grilled chicken, creamy caesar dressing

## Bevereages

Soda by the glass
Pitcher of Soda

## Unsweetened Iced Tea

 2.95Pellegrino
(Sm). 2.95 .... (Lq) 6.95

Budweiser $500 \cdot$ Coors Light $500 \cdot$ Heineken 550 Heineken Light 550 - Peroni 550 - Amstel Light 550 Stella Artois 550 - Corona 550 - Blue Moon 600

## Wine lby the Glass

Merlot - Cabe
alf Carafe House Win ..... 12.9

Full Carafe House Wine___ 21.95

Blackstone Merlot__ 7.00 Stone Cellar Cabernet .................................. 7.00 Yellow Tail Shiraz ......................................00 Yellow Tail Shiraz ............................ $\quad 800$
Hob Nob Pinot Noir

## White

Sutter Home White Zinfandel 700 Mezza Corona Pinot Grigio -....-.........7.00 Kendall Jockson Chardonnay........... 7.00 Kim Crawford Sauvignon Blanc....... 8.00

Neapolitan (Round - $18^{\circ}$ )........... 15.50 Sicilian (Square $12^{*}$ - $18^{7}$ )............ 16.50
 Block Olives • Extro Chesse • Fresh Garlic • Anchovies • Sliked Tommoses


## Creante Yipinne Dwn

hoose from the following items to add to a Margherita Piza



## Peresomanl Pizzza

Enjoy our "Old World" Italian Style 10 " Personal Pizza,
prepared with the finest homemade imported ingredients.
Margherita
He traditional Neapolitan pizza with fresh mozzarella, lomato basil sauce and a touch of Ouattro Stagioni
"he four seasons pizza" with fresh tomato basil sauce, homemade fresh mozzarella, topped with
$1 / 4$ artichoke hearts, $1 / 4$ black olives, $1 / 4$ imporied prosciutlo, $1 / 4$ fresh mushrooms
12.95

Alla Melenzana
fresh lomalo basil sauce lopped wilh batlered eggplant, spotled wilh ricolla cheese and fresh mozzarella
Rustica
Rustica
fresh tomato basil sauce, flame-roasted peppers, pepperoni, sliced roma tomatoes,
fresh tomato basil sauce, flame-roa
black olives and fresh mozzarella
lla Contadina
tesh tomato basil sauce topped with a combination of fresh mushrooms, artichoke hearts
flame-roasted peppers, black olives and onions topped with fresh mozzarella cheese
Primavera.
fresh sauteed 'julienne' vegelables, tomato basil sauce and topped with homemade
tresh morzarella cheese
Whole Wheat Thinny-Thin Pizza $\left(10^{\circ}\right) \ldots \ldots \quad 10 . \quad 10$.
Personal Neapolitan Pie (IO") _-_ 1095
NEW Gluten-Free Pizza
NEW Cauliflower Pizza

## Specianly Pies

$$
\text { Mast Specialty Pies Acailable as } 1 / 2 \text { Pie Toppings }
$$

 18.95

Vodka Pizza
Buffalo Chicken Pizza
lesder pieces of ppicy butlalo chicken bo

- 21.95
 Chicken Marsala Pizza

Baked Ziti Pizza Crustina Pizza
an plimo lopped will freesh sliced garden tonales, hememode fiesh mazaurella cheere

Pizza Bianca (White Pizza)...
Vegetarian Pizza (8 slices) —— 2305
Gcombination of freeh suited splinact, boocoll, mushmonss and llome-roasted peppers with
noxzarella cheere asd lenalo sauce ever a crispy sund piza
Marinara Pizza (9 slices)...

House Special Pizza

Eggplant Delight
Eggplant Delight (8 slices) - 24.95
clisp tivund pie
lonalo souce


## Stuffed Pizza

Spinach, broccoli, ricotta and mozzarella__ 36.00
Sausage, pepperoni, ham and mozzarella
36.00
$\square$
Eggplant and mozzarella
Chicken Caesar Salad Pizza
Goat Cheese Pizza
20.50


