

# Antipasti

**Caprese Flatbread 14**  
With mozzarella, roasted peppers,  
cherry tomatoes & basil

**Mozzarella in Carrozza 12**  
Traditional Roman style pan-fried  
mozzarella, served with your choice  
of white wine caper sauce  
(with anchovies) or marinara

**Pepperoni Roll 12**  
Stuffed with mozzarella, pepperoni,  
Parmigiano & herbs, served with  
a side of marinara

**Formaggi e Frutta 18**  
Assortment of imported cheeses,  
served with seasonal fruits  
and crostini bread

**Burrata 16**  
Imported Italian burrata  
with a creamy center, served with  
roasted peppers & tomato bruschetta

**Parma Prosciutto & Burrata 18**  
Imported parma ham with  
imported Italian burrata

**Calamari Fritti 16**  
Tender fried squid, tubes and  
tentacles with a side of marinara

**Antipasto Rustico 24**  
An assortment of Italian meats,  
cheeses and grilled marinated  
vegetables. Large enough for sharing

**Mussels Posillipo 16**  
Whitewater mussels in a garlicky  
plum tomato sauce

**Clams Casino 14**  
Fresh clams (6) topped with  
peppers and bacon

**Stuffed Mushrooms 12**  
Nduja sausage and herb stuffing

**Gamberetti al Diavolo 14**  
Buffalo fried shrimp (12),  
served with bleu cheese & celery

**Farmhouse Bruschetta 10**  
Toasted Italian bread topped with  
marinated artichoke hearts, mushrooms,  
mozzarella, Parmigiano, garlic,  
herbs, and long hot peppers

**Asparagus Rollatini 14**  
Tender asparagus wrapped with  
parma prosciutto and fontina cheese,  
oven baked with white wine butter  
and Parmigiano Reggiano

**Meatballs al Forno 12**  
Baked homemade meatballs in  
tomato sauce with fresh whipped  
ricotta & crostini

**Chiappe di Pollo 12**  
Hot honey drumsticks, served with  
housemade bleu cheese & celery

# Zuppe and Insalate

**Angelo's Garden Salad 12**  
Romaine, spring mix,  
carrots, red onions, tomatoes  
and cucumbers, tossed with a  
white balsamic vinaigrette

**Classic Caesar 12**  
Romaine lettuce and croutons  
tossed with our homemade dressing,  
topped with Parmigiano Reggiano

**Chicken Orzo 8**  
**Zuppa del Giorno 8**

**Arugula Salad 12**  
Baby arugula tossed with red  
onions, lemon extra virgin  
olive oil and shaved Parmigiano  
Reggiano cheese

**Harvest Salad 14**  
Baby arugula, cherry tomatoes,  
cucumbers, red onions, walnuts,  
craisins, fresh apples & goat cheese,  
tossed in a lemon citrus dressing

**Crispy Chicken Salad 16**  
Romaine lettuce with tomatoes,  
onions and cucumbers, tossed in  
white balsamic vinaigrette,  
topped with crispy chicken cutlet

Add: Chicken 8 • Shrimp 10 • Salmon 10 • Scallops 10

# Entrées

## VEAL CHOP PARMIGIANA 48

Milk fed, natured veal hand cut in house. Panko crusted, topped with fresh mozzarella & pomodoro sauce.  
Other Preparations Available... Marsala, Grilled, Milanese or Caprese

**Salmon Alla Cucina 28**  
Grilled, topped with fresh basil aioli,  
served with potato and vegetable

**Eggplant Rollatini 22**  
Batter dipped eggplant, stuffed with a blend of  
imported cheeses, oven baked, with marinara and  
Parmigiano Reggiano, served with a side of pasta

**Chicken Marsala 24**  
Sautéed chicken breast,  
with forest mushrooms, in a Marsala wine sauce,  
served with potato and vegetable

**Chicken Parmigiana 24**  
Tender fried cutlet topped with marinara and fresh  
mozzarella, served with a side of pasta

**Filet Mignon 48**  
10 oz. center cut with a red wine demi glaze,  
served with potato and vegetable

**Filet & Shrimp 44**  
5 oz. Center cut topped with grilled shrimp in a brandy  
cream peppercorn, served with potato & vegetable

**Merluzzo allo Zafferano 28**  
Pan-seared codfish with roasted  
cherry tomatoes, white wine, saffron sauce,  
served with potato and vegetable

**Chicken alla Veneziana 26**  
Chicken breast topped with asparagus,  
prosciutto, fontina cheese in a garlic white  
wine sauce, served with potato and vegetable

**Mare Monte 34**  
Pork tenderloins and scallops  
grilled, topped with horseradish cream sauce,  
served with potato and vegetable

# Aperitivi

**Espresso Martini 14**  
Vodka, Kahlua coffee liqueur,  
fresh espresso

**Aperol Spritz 13**  
Aperol, Prosecco & club soda

**Bellini 13**  
Prosecco & peach purée

**Bubbletini 14**  
Titos Vodka, cranberry juice,  
topped with Prosecco

**Karamel White Russian 14**  
Stoli Salted Karamel Vodka, Kahlua  
Coffee Liqueur & cream

**Transfusion 14**  
Titos Vodka, grape juice & Ginger Ale

**Black Manhattan 14**  
Jim Beam Black, Amaro,  
Sweet Vermouth and a dash of Bitters

**Limoncello Spritz 13**  
Limoncello, Prosecco & club soda

# Specialty Pasta

## Pasta Made Fresh Daily

- Fusilli alla Calabrese 24**  
Spicy Nduja ragu, topped with ricotta and sausage
- Spinach Gnocchi Gorgonzola 20**  
Garlic, cherry tomatoes, gorgonzola, arugula & Romano cheese
- Paccheri Amatriciana 20**  
Pancetta, bacon, sweet onions, tomato sauce, red pepper flakes, basil & peccorino romano
- Orecchiette con Cozze alla Pugliese 22**  
Tossed with garlic, broccoli rabe, mussels in a zesty white wine sauce with cherry tomatoes & herbs
- Cavatelli Broccoli 20**  
Sautéed with fresh broccoli in a garlic olive oil with Parmigiano

- Shrimp Scampi 24**  
Shrimp tossed with garlic and roasted cherry tomatoes, in a lemon white wine sauce with basil, served with homemade black linguine pasta
- Risotto al Pesto 22**  
Traditional fresh pesto sauce with pine nuts
- Fettuccine Bolognese 20**  
Homemade meat sauce tossed with fettuccine
- Spaghetti alla Nonna 20**  
Homemade meatballs and fresh pomodoro sauce
- Ravioli alla Rosa 20**  
Stuffed ricotta cheese ravioli in a blush rosa sauce with fresh basil
- Lasagna Nonno Alfredo 22**  
Homemade lasagna with bolognese meat sauce, cheese, béchamel & tomato sauce

- Linguine with Clams 24**  
Little neck and chopped clams sautéed in an extra virgin olive oil and garlic white wine sauce
- Shrimp & Scallops Fra Diavolo 30**  
Sautéed shrimp and scallops in a spicy plum tomato sauce, served over linguine
- Pescatore 34**  
Scallops, clams, mussels, shrimp and calamari, sautéed in extra virgin olive oil, with garlic in a plum tomato sauce, over linguine
- Penne alla Vodka 20**  
Creamy vodka sauce with pancetta, tossed with penne pasta
- Tortellini alla Panna 20**  
Homemade pasta rings stuffed with cheese in an Alfredo sauce

Add: Chicken 8 • Shrimp 10 • Salmon 10 • Scallops 10

## Contorni

- Side Garden Salad 6  
Side Caesar 6  
Sautéed Long Hots 6

- Cheesy Potato Croquettes 6  
Roasted Red Peppers 8  
Parmesan Truffle Fries 8

- Italian Sausage (Sweet or Hot) 8  
Homemade Meatballs 8  
Broccoli Rabe 8

## Panini & Piadine

Served with your choice of French fries or a side salad. Piadine (Flat Bread)

- Angelo's "Sangweech" 18**  
Capicola, Genoa salami, prosciutto, fontina cheese, arugula and roasted pepper on a long roll
- Americano 16**  
Hand crafted ground sirloin burger served with lettuce, tomatoes, onions and choice of cheese on a brioche roll
- Polla alla Griglia 16**  
Grilled chicken breast, topped with mozzarella and pesto, served on a brioche roll with tomatoes & lettuce

- Crispy Fish Sandwich 16**  
Pan-fried breaded fresh codfish, sautéed spinach, tomatoes and chipotle on a brioche roll
- La Parmigiana 16**  
Choice of: Chicken, Meatball or Sausage, with marinara, mozzarella & Parmigiana, on an Italian long roll
- SPQR Pork alla Romana 18**  
piadine stuffed with pork tenderloin, broccoli rabe, long hot and provolone

- Genovese 16**  
Piadine with Salami di Genova, arugula, tomatoes, shaved Parmigiano and extra virgin olive oil
- Italiano 18**  
Piadine with prosciutto di parma, arugula, tomatoes, burrata, basil and extra virgin olive oil
- Giardiniera 16**  
Grilled marinated zucchini, eggplant, roasted red peppers, served on a piadine with fresh ricotta cheese

## Le Pizze

Neapolitan style personal pizza made with homemade dough, using locally milled organic, whole grain flour, hand tossed and baked in our brick oven.

- Margherita 13**  
Fresh mozzarella, San Marzano tomato sauce, fresh basil and extra virgin olive oil
- Meat Lover's 18**  
San Marzano tomato sauce topped with meatball, sausage, pepperoni, salami, fresh basil and fresh mozzarella
- Veggie White 15**  
Homemade fresh mozzarella, spinach, broccoli, garlic, extra virgin olive oil and oregano
- Pepperoni 15**  
Margherita pizza topped with pepperoni

- Di Parma 18**  
Fresh mozzarella, gorgonzola, arugula, dried figs, shaved Parmigiano Reggiano and prosciutto
- Grilled Veggie Pizza 16**  
Homemade fresh mozzarella, grilled zucchini, eggplant, onions and peppers, with extra virgin olive oil and balsamic reduction
- Tomato Pie 12**  
Crispy pan pizza topped with fresh tomato sauce and shaved Parmigiano Reggiano
- Funghi 15**  
Fresh mozzarella, fontina, forest mushrooms and truffle oil

Gluten free pasta (+2), pizza crust (+5) and rolls (+2) available upon request.  
Following a healthy diet, we use only 100% olive oil when cooking our food.