

# Dinner Menu

## ☞ Antipasti ☞

<b>Zuppa di Cozze (mussels)</b>	<b>\$12</b>
<i>Served in a marinara, bianco or fra diavolo sauce</i>	
<b>Fried Calamari</b>	<b>\$13</b>
<i>Served with marinara sauce or fra diavolo sauce</i>	
<b>Baked Stuffed Clams</b>	<b>\$13</b>
<i>Chopped clams with our homemade recipe stuffing</i>	
<b>Angelina's Stuffed Artichoke</b>	<b>\$14</b>
<i>Fresh steamed artichoke stuffed with seasoned breadcrumbs served with garlic &amp; oil</i>	
<b>Eggplant Rollitini</b>	<b>\$15</b>
<i>Stuffed with ricotta &amp; mozzarella in a tomato sauce</i>	
<b>Bocconcini Di Festa</b>	<b>\$16</b>
<i>Fresh bocconcini with vine ripened plum tomatoes &amp; roasted peppers drizzled with balsamic glaze</i>	
<b>Orangina Bolognese</b>	<b>\$16</b>
<i>Baked rice ball filled with mozzarella, eggplant &amp; peppers over baby arugula with Bolognese sauce</i>	
<b>Antipasto Angelina</b>	<b>\$18</b>
<i>Prosciutto, mozzarella, soppressata, roasted peppers, marinated eggplant, mushrooms &amp; giardiniera</i>	
<b>Shrimp Cocktail</b>	<b>\$18</b>
<i>Jumbo shrimp served with cocktail sauce</i>	
<b>Insalata Frutti Di Mare</b>	<b>\$21</b>
<i>Calamari, shrimp, scallops &amp; scungilli with garlic, chopped celery &amp; red onion drizzled with extra virgin olive oil &amp; lemon</i>	
<b>Hot Antipasto</b>	<b>\$21</b>
<i>Mussels, clams, scallops, shrimp, stuffed mushroom, stuffed pepper &amp; eggplant rollatini in tomato sauce</i>	

## ☞ Insalate ☞

<b>House Tossed Salad</b>	<b>\$11</b>
<i>Tossed with our homemade vinaigrette dressing</i>	
<b>Caesar Salad</b>	<b>\$11</b>
<i>Romaine lettuce &amp; croutons with our homemade Caesar dressing</i>	
<b>Tricolore Salad</b>	<b>\$13</b>
<i>Radicchio, endive &amp; arugula tossed with balsamic vinegar &amp; extra virgin olive oil</i>	
<b>Insalata Fresca</b>	<b>\$14</b>
<i>Organic mesclun tossed with a raspberry vinaigrette topped with granny smith apples &amp; gorgonzola cheese</i>	

## ☞ Zuppa ☞

	Cup / Bowl
<b>Pasta Fagioli</b>	<b>\$7 / \$10</b>
<b>Minestrone</b>	<b>\$7 / \$10</b>
<b>Stracciatella Fiorentina</b>	<b>\$8 / \$11</b>
<b>Tortellini in Brodo</b>	<b>\$8 / \$11</b>
<b>Butternut Squash</b>	<b>\$9 / \$12</b>

## ☞ Specialty Pasta ☞

<b>Penne Vodka</b>	<b>\$19</b>
<i>Sautéed with tomato sauce, vodka, cream &amp; prosciutto</i>	
<b>Spaghetti &amp; Meatballs</b>	<b>\$20</b>
<i>Homemade meatballs in a tomato sauce served over spaghetti</i>	
<b>Gnocchi Bolognese</b>	<b>\$21</b>
<i>Fresh potato dumplings with our authentic meat sauce &amp; a hint of cream</i>	
<b>Penne di Santino</b>	<b>\$21</b>
<i>Sautéed with broccoli rabe, sausage, garlic, olive oil &amp; red crushed pepper</i>	
<b>Linguine White Clam Sauce</b>	<b>\$22</b>
<i>Chopped &amp; whole clams sautéed in garlic &amp; olive oil</i>	
<b>Linguine Terramare</b>	<b>\$25</b>
<i>Sautéed with mushrooms, scallops, peas &amp; diced tomatoes in light tomato sauce with a hint of cream</i>	
<b>Spaghetti Alla Scoglio</b>	<b>\$25</b>
<i>Sautéed with shrimp, clams &amp; scallops in light marinara sauce.</i>	
<i>(Also available in a Fra Diavolo style upon request)</i>	
<b>Fiocchi Alla Rosa</b>	<b>\$26</b>
<i>Rose bud shaped pasta stuffed with caramelized pears &amp; ricotta, served in a pink cream sauce complemented with shrimp &amp; arugula</i>	

*Gluten free penne, additional \$4*

*Whole wheat linguine & fettuccine, additional \$2*

## ☞ Pasta al Forno ☞

<b>Ravioli</b>	<b>\$20</b>
<b>Manicotti</b>	<b>\$21</b>
<b>Lasagna</b>	<b>\$21</b>

## ☞ Thanksgiving Specials ☞

<b>Pollo Toscanini</b>	<b>\$28</b>
<i>Chicken breast scallopini pan seared with shallots, topped with spinach &amp; smoked mozzarella in a light tomato sauce over angel hair pasta</i>	
<b>Pumpkin Ravioli</b>	<b>\$28</b>
<i>Pumpkin ravioli sautéed with rock shrimp in a pink tomato sauce with a hint of pesto &amp; cognac</i>	
<b>Traditional Turkey Dinner</b>	<b>\$30</b>
<i>Sliced Turkey breast, candied yams, sausage stuffing, mashed potatoes &amp; cranberry sauce</i>	
<b>Pesce Oreganata</b>	<b>\$32</b>
<i>Fresh codfish filet pan seared then baked in a white wine sauce topped with Italian seasoned breadcrumbs accompanied by sautéed spinach &amp; rice pilaf.</i>	
<b>Osso Buco di Maiale</b>	<b>\$34</b>
<i>Natural pork shank braised with fresh herbs, simmered with fresh garden vegetables in a rich demi glaze served over homemade mashed potatoes</i>	

## ☞ Pesce ☞

<b>Shrimp Parmigiana</b>	<b>\$25</b>
<b>Calamari &amp; Shrimp sautéed in Marinara or Fra diavolo Sauce</b>	<b>\$26</b>
<b>Shrimp Scampi</b>	<b>\$27</b>
<b>Flounder Filet Francese</b>	<b>\$27</b>
<b>Flounder Filet Oreganata</b>	<b>\$27</b>
<b>Fried Flounder Filet &amp; Shrimp</b>	<b>\$29</b>
<b>Chilean Sea Bass Oreganata</b>	<b>\$35</b>
<i>Broiled &amp; topped with seasoned breadcrumbs</i>	
<b>Chilean Sea Bass Portofino</b>	<b>\$37</b>
<i>Broiled &amp; sautéed with lemon, white wine, butter, capers, sundried tomatoes &amp; rock shrimp</i>	

## ☞ Melanzane ☞

<b>Eggplant Parmigiana</b>	<b>\$20</b>
<i>Topped with tomato sauce &amp; mozzarella</i>	
<b>Eggplant Rollatine</b>	<b>\$22</b>
<i>Stuffed with ricotta &amp; mozzarella</i>	
<b>Eggplant Genovese</b>	<b>\$24</b>
<i>Stuffed with ricotta &amp; spinach in pesto cream sauce</i>	

\* All entrees are served with a choice of  
pasta or house salad  
(except pasta dishes or special's)

## ☞ Pollo ☞

<b>Chicken Parmigiano</b>	<b>\$21</b>
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Chicken Francese</b>	<b>\$22</b>
<i>Strips of chicken egg battered &amp; sautéed in a lemon, butter &amp; white wine sauce</i>	
<b>Chicken Balsamico</b>	<b>\$23</b>
<i>Sautéed with a balsamic vinegar reduction, artichoke hearts &amp; rosemary leaves</i>	
<b>Chicken Scarpariello with Sausage &amp; Potatoes</b>	<b>\$24</b>
<i>Sautéed with sliced sausage, hot cherry peppers, potatoes, sundried tomatoes &amp; garlic in a brown wine sauce</i>	
<b>Chicken Angelina</b>	<b>\$25</b>
<i>Stuffed with spinach, mozzarella, prosciutto, garlic, pignoli nuts in creamy cognac sauce</i>	
<b>Chicken Martini</b>	<b>\$26</b>
<i>Chicken medallions encrusted with Parmigiano cheese &amp; sautéed with artichoke hearts in a lemon sauce</i>	

## ☞ Vitello ☞

<b>Veal Parmigiana</b>	<b>\$24</b>
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Veal Piccata</b>	<b>\$26</b>
<i>Sautéed with capers, lemon, butter &amp; white wine</i>	
<b>Veal Marsala</b>	<b>\$26</b>
<i>Sautéed with button mushrooms &amp; marsala wine</i>	
<b>Veal Sorrentino</b>	<b>\$27</b>
<i>Topped with breaded eggplant, sliced tomato &amp; mozzarella in a red tomato sauce</i>	
<b>Veal Adriana</b>	<b>\$28</b>
<i>Topped with prosciutto, spinach, roasted peppers &amp; mozzarella in a brown demi glaze sauce</i>	
<b>Veal Martini</b>	<b>\$29</b>
<i>Veal medallions encrusted with Parmigiano cheese &amp; sautéed with artichoke hearts in a lemon sauce</i>	

## ☞ Side Orders ☞

<b>Spinach, Escarole or Roasted Potatoes</b>	<b>\$ 7</b>
<b>Meatballs or Sausage</b>	<b>\$ 7</b>
<b>Broccoli Rabe</b>	<b>\$ 9</b>

Please ask your server about  
our Kid Friendly Menu

\* If you have a food allergy, please speak to the owner, manager, chef or your server.