

Dinner Menu

☞ Antipasti ☞

Zuppa di Cozze (mussels)	\$13
<i>Served in a marinara, bianco or fra diavolo sauce</i>	
Fried Calamari	\$14
<i>Served with marinara sauce or fra diavolo sauce</i>	
Baked Stuffed Clams	\$14
<i>Chopped clams with our homemade recipe stuffing</i>	
Angelina's Stuffed Artichoke	\$14
<i>Fresh steamed artichoke stuffed with seasoned breadcrumbs served with garlic & oil</i>	
Eggplant Rollitini	\$15
<i>Stuffed with ricotta & mozzarella in a tomato sauce</i>	
Ciliegine Di Festa	\$16
<i>Petite mozzarella balls served with vine ripened plum tomatoes & roasted peppers drizzled with balsamic glaze</i>	
Orangina Bolognese	\$16
<i>Baked rice ball filled with mozzarella, eggplant & peppers over baby arugula with Bolognese sauce</i>	
Antipasto Angelina	\$18
<i>Prosciutto, mozzarella, soppressata, roasted peppers, marinated eggplant, mushrooms & giardiniera</i>	
Shrimp Cocktail	\$18
<i>Jumbo shrimp served with cocktail sauce</i>	
Hot Antipasto	\$21
<i>Mussels, clams, scallops, shrimp, stuffed mushroom, stuffed pepper & eggplant rollitini in tomato sauce</i>	
Insalata Fruitti Di Mare	\$22
<i>Calamari, shrimp, scallops & scungilli with garlic, chopped celery & red onion drizzled with extra virgin olive oil & lemon</i>	

☞ Insalate ☞

	Small / Large
House Tossed Salad	\$8 / \$11
<i>Tossed with our homemade vinaigrette dressing</i>	
Caesar Salad	\$8 / \$11
<i>Romaine lettuce & croutons with our homemade Caesar dressing</i>	
Tricolore Salad	\$10/ \$13
<i>Radicchio, endive & arugula tossed with balsamic vinegar & extra virgin olive oil</i>	
Insalata Fresca	\$14
<i>Organic mesclun tossed with a raspberry vinaigrette topped with granny smith apples & gorgonzola cheese</i>	

☞ Zuppa ☞

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

☞ Specialty Pasta ☞

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

Gluten free penne, additional \$4.50

Whole wheat linguine or fettuccine, additional \$2.50

☞ Pasta al Forno ☞

Ravioli	\$21
Manicotti	\$22
Lasagna	\$22

☞ Thanksgiving Specials ☞

Pollo Toscanini	\$28
<i>Chicken breast scallopini pan seared with shallots, topped with spinach & smoked mozzarella in a light tomato sauce over angel hair pasta</i>	
Ravioli Pelle Zeste	\$28
<i>Butternut squash ravioli sautéed with rock shrimp in a pink tomato sauce with a hint of pesto & cognac</i>	
Salmon Pistachio	\$28
<i>Alaskan salmon filet pan seared, encrusted with grated pistachios served over a warm cranberry sauce accompanied by a mesclun & tomato salad</i>	
Traditional Turkey Dinner	\$30
<i>Sliced Turkey breast, candied yams, sausage stuffing, mashed potatoes & cranberry sauce</i>	
Osso Buco di Maiale	\$34
<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 ☞

Shrimp Parmigiana	\$26
Calamari & Shrimp sautéed in Marinara or Fra diavolo Sauce	\$26
Shrimp Scampi	\$28
Flounder Filet Francese	\$28
Flounder Filet Oreganata	\$28
Fried Flounder Filet & Shrimp	\$30
Chilean Sea Bass Oreganata	\$36
<i>Broiled & topped with seasoned breadcrumbs</i>	
Chilean Sea Bass Portofino	\$38
<i>Broiled & sautéed with lemon, white wine, butter, capers, sundried tomatoes & rock shrimp</i>	

☞ Melanzane ☞

Eggplant Parmigiana	\$21
<i>Topped with tomato sauce & mozzarella</i>	
Eggplant Rollatine	\$22
<i>Stuffed with ricotta & mozzarella</i>	
Eggplant Genovese	\$24
<i>Stuffed with ricotta & 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 ☞

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

☞ Vitello ☞

Veal Parmigiana	\$26
<i>Topped with tomato sauce & melted mozzarella</i>	
Veal Piccata	\$27
<i>Sautéed with capers, lemon, butter & white wine</i>	
Veal Marsala	\$27
<i>Sautéed with button mushrooms & marsala wine</i>	
Veal Sorrentino	\$28
<i>Topped with breaded eggplant, sliced tomato & mozzarella in a red tomato sauce</i>	
Veal Adriana	\$29
<i>Topped with prosciutto, spinach, roasted peppers & mozzarella in a brown demi glaze sauce</i>	
Veal Martini	\$30
<i>Veal medallions encrusted with Parmigiano cheese & sautéed with artichoke hearts in a lemon sauce</i>	

☞ Side Orders ☞

Spinach, Escarole or Roasted Potatoes	\$8
Meatballs or Sausage	\$8
Broccoli Rabe	\$10

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.*