

## Pollo

<b>Chicken Parmigiana</b>	\$18.00
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Chicken Francese</b>	\$19.50
<i>Strips of chicken egg battered &amp; sautéed in a lemon, butter &amp; white wine sauce</i>	
<b>Chicken Marsala</b>	\$19.50
<i>Sautéed with mushrooms &amp; marsala wine sauce</i>	
<b>Chicken Piccata</b>	\$19.50
<i>Sautéed with capers, lemon, butter &amp; white wine sauce</i>	
<b>Chicken Natalino</b>	\$20.00
<i>Sautéed with mushrooms, broccoli, roasted peppers &amp; sundried tomatoes in brown wine sauce</i>	
<b>Chicken Balsamico</b>	\$20.00
<i>Sautéed in a balsamic vinegar reduction, artichoke hearts &amp; rosemary leaves</i>	
<b>Chicken Portobello</b>	\$20.00
<i>Sautéed with portobello mushrooms &amp; marsala wine sauce</i>	
<b>*Chicken Scarpariello with Sausage &amp; Potatoes</b>	\$21.00
<i>Sautéed with sliced sweet sausage, hot cherry peppers, potatoes, sundried tomatoes &amp; garlic in a brown wine sauce</i>	
<b>*Grilled Chicken with Broccoli Rabe &amp; Hot Cherry Peppers</b>	\$21.00

## Chef Specialties

<b>Chicken Angelina</b>	\$22.50
<i>Stuffed with spinach, mozzarella, prosciutto, garlic &amp; pignoli nuts in creamy cognac sauce</i>	
<b>Chicken Martini</b>	\$23.50
<i>Chicken medallions encrusted with Parmigiano cheese &amp; sautéed with artichoke hearts in lemon sauce</i>	
<b>Fiocchi Alla Rosa</b>	\$24.00
<i>Rose bud shaped pasta stuffed with caramelized pears &amp; ricotta served in a pink cream sauce complemented with shrimp &amp; arugula</i>	
<b>Twin Pork Chops</b>	\$26.00
<i>Grilled &amp; served with sweet vinegar peppers in a demi glaze sauce with roasted potato &amp; mixed vegetable</i>	
<b>Veal Martini</b>	\$26.00
<i>Veal medallions encrusted with Parmigiano cheese &amp; sautéed with artichoke hearts in lemon sauce</i>	
<b>Chilean Sea Bass Portofino</b>	\$35.00
<i>Broiled &amp; sautéed with lemon, white wine, butter capers, sundried tomatoes &amp; rock shrimp</i>	

*All entrees are served with a choice of pasta or house salad (except pasta dishes, grilled chicken with broccoli rabe or specials)*

## Vitello

<b>Veal Parmigiana</b>	\$21.00
<i>Topped with tomato sauce &amp; melted mozzarella</i>	
<b>Veal Piccata</b>	\$22.00
<i>Sautéed with capers, lemon, butter &amp; white wine sauce</i>	
<b>Veal Francese</b>	\$22.00
<i>Egg battered &amp; sautéed in lemon, butter &amp; white wine sauce</i>	
<b>Veal Marsala</b>	\$22.00
<i>Sautéed with mushrooms &amp; marsala wine sauce</i>	
<b>Veal Sorrentino</b>	\$23.00
<i>Topped with breaded eggplant, sliced tomato &amp; mozzarella in a tomato sauce</i>	
<b>Veal Portobello</b>	\$23.00
<i>Sautéed with portobello mushrooms &amp; marsala wine sauce</i>	
<b>Veal Adriana</b>	\$24.00
<i>Topped with prosciutto, spinach, roasted peppers &amp; mozzarella in brown demi glaze sauce</i>	
<b>Veal Michaelangelo</b>	\$24.00
<i>Sautéed with portobello mushrooms, sundried tomatoes &amp; peas in a rosemary demi glaze sauce</i>	

## Pesce

<b>Sautéed Calamari</b>	\$19.00
<i>Marinara, Fra Diavolo or Bianco</i>	
<b>Salmone Balsamico</b>	\$22.00
<i>Grilled with a balsamic reduction sauce</i>	
<b>Calamari &amp; Shrimp</b>	\$22.50
<b>Flounder Filet Francese</b>	\$23.50
<b>Flounder Filet Oreganata</b>	\$23.50
<b>Fried Flounder Filet &amp; Shrimp</b>	\$25.00
<b>Sautéed Scungilli (Choice of)</b>	
<b>Marinara or Fra Diavolo*</b>	\$36.00
<b>Chilean Sea Bass Oreganata</b>	\$32.00
<i>Broiled &amp; topped with seasoned breadcrumbs</i>	
<b>*Angelina's Zuppa di Pesce</b>	MP
<i>Calamari, jumbo and rock shrimp, sea scallops sautéed with little neck clams and PEI mussels in a Fra' diavolo sauce over linguini. (Also available Marinara style upon request)</i>	

## Gamberi

<b>Shrimp Parmigiana</b>	\$22.00
<b>Shrimp Francese</b>	\$23.50
<b>Shrimp Scampi</b>	\$23.50
<b>Shrimp Oreganata</b>	\$23.50

\* DENOTES SPICY FLAVORS