



Casa D'Angelo

ITALIAN RISTORANTE

Our family philosophy for 25 years has been to treat each customer as if you were a guest in our home. So relax and prepare yourself for a dining experience you'll enjoy and remember. Our staff will endeavor to meet your every need during your visit with us.

Our food is prepared fresh and made to your exact specifications. We cater to your needs by providing classic Italian recipes along with low fat and vegetarian meal selections. Your server will be happy to assist you with a delicious choice!

Our goal at Casa D'Angelo is that all of our customers leave our restaurant satisfied. Thank you for allowing our staff the honor of serving you - please come to Casa D'Angelo often - be a part of our family!

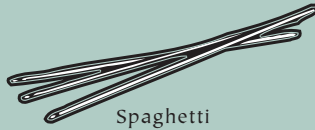
Salud!

The D'Angelo Family

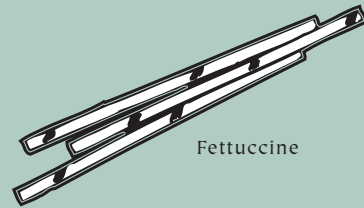
Your Favorite Pasta



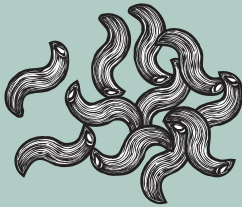
Rigatoni



Spaghetti



Fettuccine



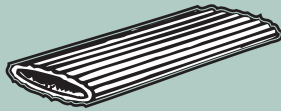
Cavatappi



Shells



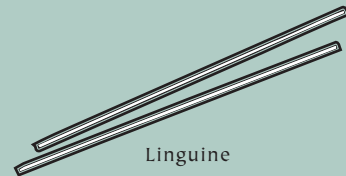
Angel Hair



Penne



Wheat Penne



Linguine

**FOR ALL PARTIES OF 8 OR MORE,
THERE WILL BE AN 18% GRATUITY AND A MAXIMUM OF 5 SEPARATE CHECKS.**

Some of Casa D'Angelo's Famous Sauces

BUTTER SAUCE

A chicken broth base with garlic & oil, butter with a blend of spices.

ALFREDO SAUCE

A creamy sauce with butter, cream and parmesan cheese.

VERDURE SAUCE

(Grandma D'Angelo's secret recipe) is prepared in a chicken broth with butter, mushrooms, garlic, cream, parmesan cheese and other spices.

This is our most popular sauce, also served as our white side dish pasta.

QUATTRO FORMAGGI SAUCE

A butter & cream sauce with melted parmesan, provolone, mozzarella & gorgonzola cheese.

BALSEMELLA SAUCE

A thick creamy sauce made with half & half, whole milk & chicken stock.

MEAT SAUCE

A tomato based sauce lightly seasoned with finely chopped ground chuck. Prepared daily.

MARINARA SAUCE

A tomato based sauce seasoned a little on the tangy side with a touch of basil.

Antipasti

APPETIZERS

BRUCHETTA BREAD

Served open face with parmesan, mozzarella, provolone cheese, fresh tomatoes & onions in a garlic olive oil sauce.

\$6.00

GARLIC CHEESE BREAD

Four slices of hot garlic bread topped with a blend of melted cheeses.

\$5.00

ARTICHOKE APPETIZER

Artichoke hearts sauteed in garlic butter, Italian seasonings, chablis and mushrooms, then topped with a thin layer of parmesan cheese.

\$6.00

STUFFED MELANZANE PARMIGIANA

Ricotta cheese stuffed eggplant rolls topped with meat sauce and a blend of melted cheeses. (meatless if you prefer)

\$7.00

TOASTED RAVIOLI

Breaded meat filled ravioli fried and served with marinara sauce.

\$6.00

FRIED CALAMARI

Lightly floured & seasoned with your choice of spicy or mild marinara sauce.

\$6.00 HALF / \$10.00 FULL

MOZZARELLA FRITO

Six breaded sticks of mozzarella, lightly fried & served with marinara sauce.

\$5.00

MUSSELS CON AGLIO OLIO

A half pound of New Foundland mussels in a garlic and olive oil sauce.

\$5.00

APPETIZER QUATTRO

A generous portion of four of our favorite appetizers. Toasted ravioli, garlic cheese bread, mozzarella sticks and bruschetta bread.

\$10.00

SHRIMP SCOPPIO

Spicy fried shrimp with a zesty remoulade sauce on a bed of romaine and red cabbage.

\$6.00 HALF / \$10.00 FULL

Insalate

SALADS

ITALIAN POLLO INSALATA

Our house salad tossed with olives, seasoned chicken, tomatoes, onions, banana pepper rings and artichoke hearts.

\$12.00

INSALATA DI POMODORO

Ripe tomato & onion, lightly seasoned with the goodness of olive oil - anchovies available.

\$4.00

INSALATA D'ANGELO

A blend of Romaine & Iceberg lettuce, cheeses, sweet red peppers, green onion and a sprinkle of real bacon bits with our famous house dressing.

MINI \$4.00

SMALL \$7.00

LARGE \$9.00

Add a breaded or broiled chicken breast to any salad for \$4.00

Pasta Pescadora

PASTA WITH SEAFOOD

LINGUINE TUTTO MARE

Linguine served with crab meat, clams, mushrooms & shrimp, in either a light butter or a lightly spiced marinara sauce.

\$16.00

LINGUINE CON VONGOLE

Steaming linguine with mushrooms in either a light butter or a lightly spiced marinara clam sauce.

\$14.00

LINGUINE CON GAMBERETTI

Linguine with shrimp in your choice of a spicy garlic sauce or olive oil with tomato & basil.

\$14.00

FETTUCCINE WITH SHRIMP & SCALLOPS

Fettuccine with shrimp, sea scallops, tomatoes, mushrooms and scallions. Served in a creamy garlic wine sauce

\$16.00

LINGUINE GRANCHIO CON SPINACI

Linguine served with tender shredded crab meat and chopped spinach, tossed in an olive oil sauce.

\$14.00

ANGEL HAIR RICOTTA GAMBERETTI

Angel Hair tossed with chicken, shrimp, baby spinach and marinated tomatoes in a creamy pesto ricotta sauce.

\$15.00

Pasta Con Pomodoro

PASTA WITH MEAT OR MARINARA

PASTA ARABIATA

Select a pasta to be served in this spicy marinara sauce with chopped chicken, sausage, red & green peppers, onions & Italian seasonings.

LUNCH \$10.00 / DINNER \$13.00

GNOCCHI DI PATATE

Small potato dumplings with meat sauce.

\$9.00

SPAGHETTI CON MELANZANE

Fresh eggplant chopped in a meat sauce tossed with pasta, then covered with a layer of eggplant and melted cheese.
(meatless if you prefer)

LUNCH \$9.00 / DINNER \$11.00

PENNE E FORMAGGI

Ricotta, parmesan, provolone and mozzarella cheeses folded into pasta, then baked with our homemade meat sauce.

LUNCH \$9.00 / DINNER \$12.00

ANGEL HAIR CON SALSA DI POMODORO

Angel hair in tomato sauce with olives or fresh mushrooms.

LUNCH \$8.00 / DINNER \$9.00

RAVIOLI

Our home made pasta filled with either meat or cheese & topped with meat sauce.

\$9.00

PASTA WITH SAUCE

Your choice of pasta smothered with our homemade meat or marinara sauce.

LUNCH \$6.00 / DINNER \$7.00

Add meatballs or sausage

\$9.00

SPAGHETTI PARMIGIANA

Spaghetti and meat sauce baked under a thick blanket of cheeses.

LUNCH \$9.00 / DINNER \$11.00

Add a breaded or broiled chicken breast to any pasta for \$4.00

Pasta Verdura

PASTA WITH CREAMED SAUCES

QUATTRO FORMAGGI

The quattro formaggi (four cheeses), parmesan, provolone, mozzarella & gorgonzola are blended into a savory cream sauce & served with your favorite pasta.

LUNCH \$9.00 / DINNER \$13.00

FETTUCCHINE ALLA CUNETTO

Our own special fettuccine alfredo.

LUNCH \$9.00 / DINNER \$13.00

PORTABELLA MUSHROOM RAVIOLI

Served with a light tomato garlic cream sauce.

\$13.00

SPINACI & ARTICHOKE STUFFED RAVIOLI

Served in a spinach, artichoke & garlic cream sauce.

\$12.00

PASTA CON VERDURE

Select your favorite pasta to be presented in a luxurious garlic cream sauce with fresh mushrooms, cheese, and your choice of cauliflower, broccoli, spinach, asparagus or tomato.

LUNCH \$9.00 / DINNER \$13.00

PENNE CHABLIS

Scallions, fresh tomatoes & mushrooms in a light creamy garlic wine sauce.

LUNCH \$8.00 / DINNER \$11.00

CAJUN CREAM FETTUCCHINE

Breaded chicken slices, sweet Italian sausage, onions and spices served in a mild cajun cream sauce.
(spicy upon request)

\$15.00

Pasta Aglio Olio

PASTA WITH GARLIC & OLIVE OIL

FETTUCCHINE PRIMAVERA

This pasta is served with mushrooms, broccoli, cauliflower, asparagus & peas in a light butter sauce.

LUNCH \$8.00 / DINNER \$10.00

TORTELLINI ALLA BURRO

Small meat or cheese stuffed pasta rings in a butter garlic sauce.

\$10.00

CAVATAPPI CON AGLIO OLIO

Pasta in a garlic and olive oil, or pesto sauce.

LUNCH \$7.00 / DINNER \$9.00

SHELLS CON POLLO

Shell pasta is served steaming hot in a garlic and olive oil sauce with chicken, broccoli and diced tomatoes.

LUNCH \$10.00 / DINNER \$12.00

RIGATONI SALSICCIA E PEPPERONI

Rigatoni with bite size pieces of Italian sausage with fried peppers & onions.

Also available in marinara sauce.

LUNCH \$9.00 / DINNER \$11.00

LINGUINE CARCIOFALI

Linguine tossed with artichokes, olives, fried peppers, onions and fresh spinach in a garlic and olive oil sauce.

\$10.00

Add a breaded or broiled chicken breast to any pasta for \$4.00

Piatto Di Lato

SIDE DISHES

PENNE WITH MEAT OR MARINARA

Our meat sauce is seasoned with finely chopped ground chuck. Prepared daily.
Our marinara sauce is seasoned on the tangy side with a touch of basil.

GRANDMA'S SHELLS

Shells with mushrooms in Grandma D'Angelos secret cream sauce.

ASPARAGUS

Seasoned with a lemon dill sauce.

INSALATA DI POMODORO

Ripe tomato & onion, lightly seasoned with the goodness of olive oil - anchovies available.

HOMEMADE SOUP OF THE DAY

BROCCOLI

Seasoned with garlic sauce.

FRENCH FRIES

Pollo

CHICKEN

Includes your choice of one side dish

PETTO DI POLLO ALLA PALERMO

Our most popular dish! Tender boneless breast of chicken fried, then topped with a delicate butter, lemon wine sauce with cheese, peas and fresh mushrooms.

\$14.00

PETTO DI POLLO ALLA MARSALA

Boneless breast of chicken fried & topped with a marsala wine sauce with fresh mushrooms.

\$14.00

POLLO E GAMBERETTI

Tender boneless breast of chicken fried, then topped with shrimp, in your choice of a spicy garlic marinara or spicy garlic sauce.

\$16.00

PETTO DI POLLO ALLA PARMIGIANA

Boneless breast of chicken fried, then topped with marinara sauce and a blend of cheeses.

\$14.00

PETTO DI POLLO IANNAGGI

Boneless breast of chicken fried, then topped with red and green peppers, mushrooms, onions and cheese; served on a bed of marinara sauce.

\$14.00

PETTO DI POLLO CARCIOFALI

Fried chicken cutlet baked with baby spinach, artichokes, marinated tomatoes and three cheeses served on a bed of tomato cream sauce.

\$14.00

Vitello

VEAL

Includes your choice of one side dish

VITELLO ALLA PARMIGIANA

Tender breaded veal served parmigiana style, for the hearty appetite.

\$17.00

VITELLO ALLA MARSALA

Veal sauteed in our special marsala sauce with fresh mushrooms.

\$17.00

VITELLO PICATA

Veal sauteed in a light butter lemon sauce with wine & scallions.

\$17.00

VITELLO GAMBERETTI LUIGI

Our famous veal (sauteed or breaded) covered with shrimp in your choice of a spicy garlic marinara or spicy garlic sauce.

\$19.00

VITELLO CON GRANCHIO

Tender veal with crab meat & melted cheese, served with a delicate lemon wine sauce.

\$19.00

VITELLO ALLA FLORENTINE

Breaded veal cutlet with fresh spinach in a light garlic cream sauce.

\$17.00

Pesce

FISH

Includes your choice of one side dish

FILETTO DI SOGLIOLA DIABLO

Breaded filet of sole deep fried with fresh mushrooms in a spicy tomato wine sauce.

\$16.00

GARLIC LIME TILAPIA

Broiled tilapia filets in a garlic lime glaze.

\$16.00

BAKED SALMON

Pan seared salmon in a dill lemon wine sauce.

\$17.00

BRUSCHETTA TILAPIA

Broiled tilapia filets baked with our house bruschetta. Served on a bed of baby spinach with a sprinkle of parmesan.

\$16.00

HONEY BOURBON SALMON

Tender salmon filet pan seared and then baked to perfection with prosciutto and onion, in a honey bourbon sauce.

\$17.00

FILETTO DI SOGLIOLA ALLA PALERMO

Breaded filet of sole lightly fried, covered with a delicate butter, lemon, wine sauce, topped with cheese, peas and fresh mushrooms.

\$16.00

FILETTO DI SOGLIOLA

Filet of sole broiled or fried.

\$15.00

Al Forno

FROM THE OVEN

Includes your choice of one side dish

LASAGNE

Prepared fresh daily... a customer favorite.

\$10.00

BRUSCIOLONE

Braised Top Round steak rolled & filled with prosciutto ham, braiding, cheese, eggs, scallions & spices - then simmered in a meat sauce.

\$16.00

CARNE AMANTI LASAGNE

Our house lasagne enhanced with sliced meatballs, sausage and pepperoni.

\$13.00

MELANZANE PARMIGIANA

Layers of eggplant, meat sauce (meatless if you prefer) and melted cheeses baked to bubbly perfection.

\$13.00

MANICOTTI

Tubular pasta shells filled with a blend of cheeses and baked with meat sauce.

\$8.00

Panino Imbottito

SANDWICHES

Served with your choice of a side of pasta, fries or a cup of soup. Not available after 4:00pm

ITALIAN MEATBALL SANDWICH

Italian meatballs on a hoagie, topped with meat sauce and a blend of melted cheese.

\$7.00

SALSICCIA & PEPPER SANDWICH

Italian sausage with peppers & onions on a hoagie with a blend of melted cheese.

\$7.00

CHEESEBURGER

Beef patty broiled & served on a kaiser roll with lettuce, tomato and American Cheese.

\$7.00

CHICKEN IANNAGGI SANDWICH

Fried chicken breast topped with red & green peppers, mushrooms, onions, marinara sauce, & cheese.

\$8.00

EGGPLANT SANDWICH

Sliced eggplant served open face on a sub roll, Parmigiana style.

\$6.00

CHICKEN SANDWICH

Chicken breast, deep fried or broiled & served on a kaiser roll with melted American cheese, lettuce, tomato & mayonnaise.

\$7.00

CHICKEN PARMIGIANA SANDWICH

Breaded chicken breast, served on a kaiser roll, topped with marinara sauce & a blend of melted cheese.

\$7.00

VEAL PARMIGIANA SANDWICH

Tender breaded veal fried, topped with sauce & a blend of melted cheese - served on a hoagie (Available with red & green peppers & onions).

\$9.00

FRENCH FRIES

\$2.00

Casa D'Angelo

ITALIAN RISTORANTE

MACEDONIA 893 E. Aurora Rd. Macedonia, OH 44056 (330)467.9699

www.casadangelo.com