



## SOUP/SALADS

### \* **Insalata D'Angelo**

Our famous house salad made with iceberg, romaine, red peppers, scallions, provolone, parmesan, croutons, and our house Italian dressing.

Mini **5** / Small **9** / Large **12**

\*Add crumbled blue cheese to any salad\* **1**

### \* **Tomato Salad**

Romaine and iceberg with kalamata, and marinated tomatoes and onions. **5**

### \* **Italian Chicken Salad**

Our house salad topped with olives, artichokes, marinated tomatoes and onions, banana peppers, and grilled chicken. **15**

### **Wedding Soup or Soup of the Day**

bowl **5**

## APPETIZERS

**Bruschetta Bread - 8**

**Mozzarella Sticks - 7**

**Garlic Cheese Bread - 6**

**Toasted Ravioli - 9**

**Zucchini Sticks - 7**

**Shrimp Scoppio** - Spicy fried shrimp with a zesty remoulade sauce on a bed of romaine. **9**

**Eggplant Appetizer** - Breaded eggplant slices filled with ricotta, baked with marinara sauce and 3 cheeses. **9**

**Calamari** - Seasoned, flash fried and served with marinara sauce. **11**

Can be served spicy with banana pepper rings and species. Served with a zesty remoulade sauce.

**ANY MENU ITEM WITH \* CAN BE MADE GLUTEN FREE UPON REQUEST (\$2 upcharge for pasta dishes)**

*A 20% gratuity will be added to any party of 5 or more.*

*No more than 6 separate checks per party please.*

*Any party of 15 or more will be given a limited menu.*

# PASTAS

**Fettuccine Tutto Mare** - Shrimp, clams and crab tossed with mushrooms in a spiced marinara or garlic butter sauce. **22**

**\*Seafood Alfredo** - Fettuccine with shrimp, scallops and crab in our house alfredo sauce.. **25**

**\*Shrimp and Scallop Verdure** - Fettuccine, shrimp, scallops, tomato, and mushroom tossed in a luxurious garlic cream. **23**

**Fettuccine with Clams** - fettuccine with mushroom and clams in either a light butter or a lightly spiced marinara sauce. **16**

**Spaghetti Con Gamberetti** - Spaghetti tossed with shrimp in either a spicy garlic marinara or spicy garlic sauce. **17**

**Gnocchi** - Small potato dumplings tossed in meat sauce. **11**

**\*Penne Marinara** - **10**

**Spaghetti and Meatballs or Sausage** - **14**

**\*Penne E Formaggi** - Ricotta, parmesan, provolone and mozzarella cheeses folded into penne pasta and baked with our homemade meat sauce. **14**

**Ravioli** - Beef or cheese filled ravioli in our marinara sauce. **11**

**Spaghetti Eggplant** - Chopped breaded eggplant tossed with spaghetti in marinara. **14**

**\*Spaghetti Parmigiana** - Spaghetti and meat sauce baked under a blanket of melted cheese. **13**

**Penne Arrabiata** - Penne, grilled chicken, sausage, peppers, and onion in a spicy pesto tomato sauce. **19**

**\*Fettuccine Cunnetto** - Made with house alfredo sauce. **17**

**Cajun Cream Fettuccine** - With breaded chicken, sausage, onions and spices in a cajun cream sauce. **22**

**\*Shells Con Verdure** - In a garlic cream sauce with fresh mushrooms, cheese, and your choice of broccoli, spinach, or tomato. **18**

**Penne Vodka** - Penne, breaded chicken, peppers, and onion in vodka cream sauce. **21**

**\*Fettuccine with Grilled Chicken and Broccoli** - Served in our homemade alfredo sauce . **21**

**Angel Hair with Chicken and Mushrooms** - Tossed in a tomato cream sauce and topped with breaded chicken. **21**

**Angel Hair with Pesto** - **12**

**\*Angel Hair Con Aglio Olio** - In a garlic butter sauce. **10**

**Penne Sausage and Peppers** - Sliced sausage, peppers, and onions in a garlic butter sauce. **17**

**\*Spaghetti Carciofali** - Artichokes, olives, peppers, onions and spinach in a garlic and olive oil sauce. **14**

**\*Fettuccine Primavera** - Mushrooms, broccoli, tomatoes, spinach and peas in a garlic butter sauce. **14**

**\*Shells Con Pollo** - Shells tossed in a garlic butter sauce with grilled chicken, broccoli, and tomatoes. **17**

**Angel Hair with Shrimp and Spinach** - With tomatoes in a garlic olive oil sauce. **16**

*Add a breaded chicken breast, grilled chicken breast, or 6 shrimp to any pasta - 6*

# CHICKEN/VEAL/FISH/OVEN

*ALL ENTREES BELOW ARE SERVED WITH ONE SIDE DISH*

**Chicken Palermo** - Breaded chicken breast topped with a lemon wine sauce with cheese, peas and fresh mushrooms. **19**

**Chicken Marsala** - Breaded chicken breast topped with a marsala wine sauce with fresh mushrooms. **19**

**\*Chicken Parmigiana** - Breaded chicken breast topped with marinara sauce and a blend of cheeses. **19**

**Chicken con Gamberetti** - Breaded chicken breast topped with shrimp in your choice of a spicy garlic marinara or spicy garlic sauce. **21**

**Lemon Thyme Chicken** - Two grilled chicken breasts topped with artichokes and spinach in a lemon thyme sauce. **21**

**Honey Bourbon Chicken** - Two grilled breasts topped with prosciutto and onion in a honey bourbon glaze. **21**

**Veal Parmigiana** - Breaded veal served parmigiana style. **22**

**Veal Marsala** - Sautéed w/ marsala sauce and mushrooms. **20**

**Veal Piccata** - Sautéed w/ a light lemon wine sauce and scallions. **20**

**Veal con Gamberetti** - Breaded or sautéed veal with shrimp in your choice of a spicy garlic marinara or spicy garlic sauce. **24**

**Honey Bourbon Salmon** - Seared with prosciutto and onion in a honey bourbon glaze. **22**

**Lemon Thyme Cod** - Seared and topped with artichokes and spinach in a lemon thyme sauce. **21**

**\*Pan Seared Salmon** - **21**

**\*Filet of Cod** - Breaded or pan seared. **20**

**\*Bruschetta Cod** - Baked cod with marinated tomatoes and onions served on a bed of spinach. **21**

**Lasagna** - Our cheese lasagna made with marinara sauce. **14**

**Eggplant Parmesan** - Layers of breaded eggplant, marinara sauce, and cheeses. **15**

**Carne Amanti Lasagne** - Our house lasagne enhanced with sliced meatballs, sausage and pepperoni. **16**

**A \$2 upcharge will be added when splitting a dish. A \$2 upcharge will be added for making a breaded chicken dish grilled.**

## SIDE DISHES

\*Penne Meat Sauce - \*Garlic Broccoli - \*Tomato Salad

Soup of the Day - Fries - \*Grandma's Shells - \*Penne Garlic Olive Oil

\*Spaghetti Marinara - \*Lemon Thyme Asparagus - \*Mini Salad -

Wedding Soup

***Christmas is just around the corner.  
Place your catering order soon to  
ensure your spot! Christmas Eve  
Catering pick up (no delivery  
available) Saturday, December 24th  
11am-3pm. All orders will be picked  
up cold with reheat instructions.***



### **Holiday Hours:**

Thursday, November 24th - Closed

Saturday, December 24th -  
11am-3pm. Open for catering pick up  
and gift card sales only. Dining room  
will be closed.

Sunday, December 25th - Closed

Saturday, December 31st -  
4pm-9:30pm

Sunday January 1st - Closed