

Antipasti

- Caprese Flatbread 14**
With mozzarella, roasted peppers, cherry tomatoes & basil
- Gamberi Flatbread 16**
Fontina, shrimp, arugula & cherry tomatoes
- Calabrese Flatbread 16**
Mozzarella, Nduja & mushrooms
- Formaggi e Frutta 18**
Assortment of imported cheeses, served with seasonal fruits and crostini bread
- Burrata 16**
Imported Italian buffalo mozzarella with a creamy center and served with roasted peppers
- Parma Prosciutto & Burrata 18**
Imported parma ham with imported Italian burrata

Shrimp and Polenta 12
Herb seasoned shrimp, pan seared with blistered tomatoes, fresh basil and garlic, served over polenta

Calamari Fritti 14
Tender fried squid, tubes and tentacles with a side of marinara

Antipasto Rustico 24
An assortment of Italian meats, cheeses and grilled marinated vegetables. Large enough for sharing

Mussels Posillipo 16
White water mussels in a garlicky plum tomato sauce

Clams Casino 14
Fresh clams (6) topped with peppers and bacon

- Stuffed Mushrooms 12**
Nduja sausage and herb stuffing
- Farmhouse Bruschetta 10**
Toasted Italian bread topped with marinated artichoke hearts, mushrooms, mozzarella, parmigiano, garlic, herbs, and long hot peppers
- Asparagus Rollatini 14**
Tender asparagus wrapped with parma prosciutto and fontina cheese, oven baked with white wine butter and Parmigiano Reggiano
- Meatballs al Forno 12**
Baked homemade meatballs in tomato sauce with fresh whipped ricotta & crostini

Zuppe and Insalate

- Angelo's Garden Salad 12**
Romaine, spring mix, carrot, red onions, tomatoes and cucumbers, tossed with a white balsamic vinaigrette
- Classic Caesar 12**
Romaine lettuce and croutons tossed with our homemade dressing, topped with Parmigiano Reggiano

Chicken Orzo 8
Zuppa del Giorno 8

Arugula Salad 12
Baby arugula tossed with red onions, lemon extra virgin olive oil and shaved Parmigiano Reggiano cheese

- Harvest Salad 14**
Baby arugula, cherry tomatoes, cucumbers, red onions, walnuts, raisins, fresh apples & goat cheese, tossed in a lemon citrus dressing
- Crispy Chicken Salad 16**
Romaine lettuce with tomatoes, onions and cucumbers, tossed in white balsamic vinaigrette, topped with crispy chicken cutlet

Add: Chicken 8 • Shrimp 10 • Salmon 10 • Scallops 10

Primi

- Fettuccine Bolognese 18**
Homemade meat sauce tossed with fettuccine
- Spaghetti alla Nonna 18**
Homemade meatballs and fresh pomodoro sauce
- Ravioli alla Rosa 20**
Stuffed ricotta cheese ravioli in a blush rosa sauce with fresh basil
- Lasagna Nonno Alfredo 22**
Homemade lasagna with bolognese meat sauce, cheese, béchamel & tomato sauce

Linguine with Clams 20
Little neck and chopped clams sautéed in an extra virgin olive oil and garlic white wine sauce

Shrimp & Scallops Fra Diavolo 28
Sautéed shrimp and scallops in a spicy plum tomato sauce, served over linguine

Pescatore 32
Scallops, clams, mussels, shrimp and calamari, sautéed in extra virgin olive oil, with garlic in a plum tomato sauce, over linguine

- Penne alla Vodka 18**
Creamy vodka sauce with pancetta, tossed with penne pasta
- Risotto Mare e Monte 22**
Creamy Arborio rice with sautéed shrimp, forest mushrooms & blistered tomatoes, finished with a Marsala wine sauce
- Tortellini alla Panna 20**
Homemade pasta rings stuffed with cheese in an Alfredo sauce

Secondi

VEAL CHOP PARMIGIANA 45

Milk fed, natured veal hand cut in house. Panko crusted, topped with fresh mozzarella & pomodoro sauce. Other Preparations Available... Marsala, Grilled, Milanese or Caprese

- Salmon Alla Cucina 26**
Grilled, topped with fresh basil aioli, served with potato and vegetable of the day
- Filet Mignon 35**
Choice center cut, with a red wine demi glaze, served with potato and vegetable
- Eggplant Rollatini 20**
Batter dipped eggplant, stuffed with a blend of imported cheeses, oven baked, with marinara and Parmigiano Reggiano, served with a side of pasta

- Chicken Marsala 22**
Sautéed chicken breast, with forest mushrooms, in a Marsala wine sauce, served with pasta or potato and vegetable of the day
- Chicken Parmigiana 22**
Tender fried cutlet topped with marinara and fresh mozzarella, served with a side of pasta
- Flounder Francese 28**
Egg batter dipped, sautéed in a lemon butter white wine sauce, served over cappellini, with wilted spinach

Le Pizze

Neapolitan style personal pizza made with homemade dough,
using locally milled organic, whole grain flour, hand tossed and baked in our brick oven.

Margherita 13

Fresh mozzarella, San Marzano tomato sauce,
fresh basil and extra virgin olive oil

Meat Lover's 18

San Marzano tomato sauce
topped with meatball, sausage, pepperoni, salami,
fresh basil and fresh mozzarella

Veggie White 15

Homemade fresh mozzarella, spinach, broccoli,
garlic, extra virgin olive oil and oregano

Pepperoni 15

Margherita pizza topped with pepperoni

Di Parma 18

Fresh mozzarella, gorgonzola, arugula, dried figs,
shaved Parmigiano Reggiano and prosciutto

Grilled Veggie Pizza 16

Homemade fresh mozzarella, grilled zucchini,
eggplant, onions and peppers, with extra virgin
olive oil and balsamic reduction

Tomato Pie 12

Crispy pan pizza topped with fresh tomato sauce
and shaved Parmigiano Reggiano

Funghi 15

Fresh mozzarella, fontina, crème fraiche,
forest mushrooms and truffle oil

Gluten free pasta (+2), pizza crust (+5) and rolls (+2) available upon request.
Following a healthy diet, we use only 100% olive oil when cooking our food.

Panini

Served with your choice of French fries or a side salad.

Angelo's "Sangweech" 18

Capicola, Genoa salami, prosciutto,
fontina cheese, arugula and roasted
pepper on a long roll

Hamburger Americano 15

Hand crafted ground sirloin burger
served with lettuce, tomato, onions and
choice of cheese on a brioche roll

Chicken Cutlet Italiano 16

Crispy cutlet topped with broccoli rabe
and sharp provolone, on focaccia bread

Meatball Parmigiana 13

Served with marinara and mozzarella
on a long roll

Veggie Giardiniera 14

Grilled eggplant, zucchini, roasted
peppers, smoked mozzarella
on focaccia bread

Italiano 16

Prosciutto di Parma served with
fresh mozzarella, arugula, tomatoes,
fresh basil and extra virgin
olive oil on a long roll

Vini di Casa

Bianchi

Cielo "7" Prosecco, Veneto

Delightfully frothy with aromatic
apple & pear aromas and flavors

Cielo Pinot Grigio, Delle Venezie

Notes of apricot & lemon zest

Ruby Donna Moscato d' Asti, Piedmont

Refreshingly sweet, lightly frizzante

Torre di Luna Sauvignon Blanc, Tre Venezie

Especially for Sauvignon Blanc
lovers, crisp & bright

Torre di Luna Chardonnay, Tre Venezie

Notes of caramelized apple & toasted almond

Glass	Glass	
6oz.	9oz.	Bottle
10	13	30
10	13	30
11	14	34
10	13	34
10	13	34

Rossi

Leone de Castris Rosato, Puglia

Dry, berry-like mouthwatering

Minini Montepulciano Abruzzo

Dark berry notes with a hint of spice

Poggio Salvi Chianti, Tuscany

Lots of dried cherry notes, 95% Sangiovese

Trifula Nebbiolo/Barbera Blend, Piedmont

Flavors of forest berry with notes of tannins

Rocca del Dragone Aglianico, Campania

Forceful and muscular,
yet very drinkable, darker fruits

Glass	Glass	
6oz.	9oz.	Bottle
10	13	34
10	13	30
11	14	34
12	15	36
13	16	44

Aperitivi

Bellini 11

Prosecco & peach puree

Espresso Martini 12

Vodka, Kahlua coffee liqueur,
fresh espresso

Black Manhattan 12

Jim Beam Black, Amaro,
Sweet Vermouth and a dash of Bitters

Transfusion 12

Titos Vodka, grape juice & Ginger Ale

Bubblitini 12

Titos Vodka, cranberry juice,
topped with Prosecco

Karamel White Russian 12

Stoli Salted Karamel Vodka, Kahlua
Coffee Liqueur & cream

Contorni

Side Garden Salad 6

Side Caesar 6

Sautéed Long Hots 6

Cheesy Potato Croquettes 6

Roasted Red Peppers 8

Parmesan Truffle Fries 8

Italian Sausage 8

(Sweet or Hot)

Homemade Meatballs 8

Broccoli Rabe 8

Alla Spina

Try our Peroni - Italy's Favorite Beer

Ask Your Server About Our Beers on Tap.
Domestic, Imported and Seasonal Available.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.
If you have any food allergy concerns, please advise your server immediately.