

Antipasti

Caprese Flatbread 14
With mozzarella, roasted peppers,
cherry tomatoes & basil

Pepperoni Roll 14
Stuffed with mozzarella, pepperoni,
Parmigiano & herbs, served with
a side of marinara

Formaggi e Frutta 18
Assortment of imported cheeses,
served with seasonal fruits
and crostini bread

Burrata 16
Imported Italian burrata
with a creamy center, served with
roasted peppers & tomato bruschetta

Parma Prosciutto & Burrata 18
Imported parma ham with
imported Italian burrata

Calamari Fritti 16
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
Whitewater 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

Shrimp Fra Diavolo 14
Fresh grape tomatoes, hot peppers in a
homemade tomato sauce with basil

Tomato Bruschetta 10
Toasted Italian bread topped with
marinated tomatoes with herbs,
basil in extra virgin olive oil

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,
carrots, 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 13
Baby arugula tossed with red
onions, lemon extra virgin
olive oil and shaved Parmigiano
Reggiano cheese

Harvest Salad 16
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

Entrées

VEAL CHOP PARMIGIANA 48

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 28
Grilled, topped with fresh basil aioli,
served with potato and vegetable

Eggplant Rollatini 22
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 24
Sautéed chicken breast,
with forest mushrooms, in a Marsala wine sauce,
served with potato and vegetable

Chicken Parmigiana 24
Tender fried cutlet topped with marinara and fresh
mozzarella, served with a side of pasta

Filet Mignon 48
10 oz. center cut with a red wine demi glaze,
served with potato and vegetable

Filet & Shrimp 44
5 oz. Center cut topped with grilled shrimp in a brandy
cream peppercorn, served with potato & vegetable

Merluzzo allo Zafferano 28
Pan-seared codfish with roasted
cherry tomatoes, white wine, saffron sauce,
served with potato and vegetable

Chicken alla Veneziana 28
Chicken breast topped with asparagus,
prosciutto, fontina cheese in a garlic white
wine sauce, served with potato and vegetable

Mare Monte 34
Pork tenderloins and scallops
grilled, topped with horseradish cream sauce,
served with potato and vegetable

Aperitivi

Espresso Martini 14
Vodka, Kahlua coffee liqueur,
fresh espresso

Aperol Spritz 13
Aperol, Prosecco & club soda

Bellini 13
Prosecco & peach purée

Bubbletini 14
Titos Vodka, cranberry juice,
topped with Prosecco

Karamel White Russian 14
Stoli Salted Karamel Vodka, Kahlua
Coffee Liqueur & cream

Transfusion 14
Titos Vodka, grape juice & Ginger Ale
Black Manhattan 14
Jim Beam Black, Amaro,
Sweet Vermouth and a dash of Bitters
Limoncello Spritz 13
Limoncello, Prosecco & club soda

Specialty Pasta

Pasta Made Fresh Daily

Fusilli alla Calabrese 24

Spicy Nduja ragu, topped with ricotta and sausage

Spinach Gnocchi Gorgonzola 20

Garlic, cherry tomatoes, gorgonzola, arugula & Romano cheese

Cavatelli Broccoli 20

Sautéed with fresh broccoli in a garlic olive oil with Parmigiano

Shrimp Scampi 24

Shrimp tossed with garlic and roasted cherry tomatoes, in a lemon white wine sauce with basil, served with homemade black linguine pasta

Fettuccine Bolognese 22

Homemade meat sauce tossed with fettuccine

Spaghetti alla Nonna 20

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 24

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

Shrimp & Scallops Fra Diavolo 30

Sautéed shrimp and scallops in a spicy plum tomato sauce, served over linguine

Pescatore 34

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

Penne alla Vodka 20

Creamy vodka sauce with pancetta, tossed with penne pasta

Tortellini alla Panna 20

Homemade pasta rings stuffed with cheese in an Alfredo sauce

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

Contorni

Side Garden Salad 7

Side Caesar 7

Sautéed Long Hots 8

Cheesy Potato Croquettes 8

Roasted Red Peppers 8

Parmesan Truffle Fries 8

Italian Sausage (Sweet or Hot) 8

Homemade Meatballs 8

Broccoli Rabe, Broccoli or Spinach 8

Panini & Piadine

Served with your choice of French fries or a side salad. Piadine (Flat Bread)

Angelo's "Sangweech" 18

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

Americano 16

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

Polla alla Griglia 16

Grilled chicken breast, topped with mozzarella and pesto, served on a brioche roll with tomatoes & lettuce

Crispy Fish Sandwich 16

Pan-fried breaded fresh codfish, sautéed spinach, tomatoes and chipotle on a brioche roll

La Parmigiana 16

Choice of: Chicken, Meatball or Sausage, with marinara, mozzarella & Parmigiana, on an Italian long roll

SPQR Pork alla Romana 18

piadine stuffed with pork tenderloin, broccoli rabe, long hot and provolone

Italiano 18

Piadine with prosciutto di parma, arugula, tomatoes, burrata, basil and extra virgin olive oil

Giardiniera 16

Grilled marinated zucchini, eggplant, roasted red peppers, served on a piadine with fresh ricotta cheese

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 14

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 16

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

Pepperoni 16

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 13

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

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.

We Accept All Major Credit Cards

A 3% Surcharge will be added to all credit card transactions



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.