

## CHICKEN

*Angelo's serves Free Range Chicken only*

	Half Tray	Full Tray
<b>Chicken All' Angelo</b> .....	\$65	\$130
<i>Chicken Breast sautéed with Roasted Peppers, Mushrooms, Artichokes &amp; White Wine</i>		
<b>Chicken Involentino</b> .....	\$65	\$130
<i>Fontina, Speck &amp; Spinach in Cream or White Wine Sauce</i>		
<b>Chicken Limoncello</b> .....	\$65	\$130
<i>Pan Seared Chicken Breast with Artichokes, Sun Dried Tomatoes, Capers and a homemade Limoncello Cream Sauce</i>		
<b>Chicken Parmigiana</b> .....	\$65	\$130
<b>Chicken Piccata</b> .....	\$65	\$130
<i>Pan Seared Chicken Breast with a Lemon Butter Sauce &amp; Capers</i>		
<b>Chicken Marsala</b> .....	\$65	\$130
<i>Pan Seared Chicken Breast with Mushrooms &amp; Marsala Wine Sauce</i>		
<b>Chicken Saltimbocca</b> .....	\$70	\$140
<i>Pan Seared Chicken Breast with Prosciutto Di Parma, Mushrooms, Spinach &amp; Fontina Cheese with a Demi Glaze Sauce</i>		
<b>Rosemary Half Roasted Chicken</b> .....	\$65	\$130

## VEAL

**Half Tray 8 to 10 People • Full Tray 16 to 20 People**

	Half Tray	Full Tray
<b>Petite Veal Ossobuco</b> .....	\$90	\$180
<b>Stuffed Veal Boccacini</b> .....	\$85	\$170
<i>Stuffed with Fontina, Mushrooms &amp; Spinach in a White Wine Light Demi Glaze Sauce over Aged Parmesan Reggiano Risotto</i>		
<b>Veal Al' Angelo</b> .....	\$80	\$160
<i>Tender cut Veal Scaloppine sautéed with Artichokes, Roasted Peppers, Mushrooms &amp; White Wine Sauce</i>		
<b>Veal Marsala</b> .....	\$80	\$160
<i>Tender cut Veal Scaloppine sautéed with Mushrooms &amp; Marsala White Wine Sauce</i>		
<b>Veal Picatta</b> .....	\$80	\$160
<i>Tender cut Veal Scaloppine sautéed with a Lemon Butter Sauce &amp; Capers</i>		
<b>Veal Parmigiana</b> .....	\$80	\$160
<b>Veal Saltinbocca</b> .....	\$85	\$170
<i>Tender cut Veal Scaloppine sautéed with Mushrooms, Spinach, Prosciutto di Parma &amp; Fontina Cheese</i>		
<b>Veal Braciola</b> .....	\$90	\$180
<i>Stuffed with Prosciutto, Pancetta, Garlic, Salt, Black Pepper, Parsley &amp; fine diced Celery, browned and then cooked in Marinara Sauce</i>		

## BEEF

**Half Tray 8 to 10 People • Full Tray 16 to 20 People**

	Half Tray	Full Tray
<b>Beef Braciola</b> .....	\$80	\$160
<i>Stuffed with Prosciutto, Pancetta, Garlic, Salt, Black Pepper, Parsley &amp; fine diced Celery, browned and then cooked in Marinara Sauce</i>		
<b>Beef Tenderloin Marsala</b> .....	Market Price	
<b>Sliced Roast Beef</b> .....	\$75	\$150
<i>Cooked no more than Medium with an A jus Sauce</i>		
<b>Angelo's Famous Tenderloin</b> .....	Market Price	
<i>Prosciutto, Pancetta, Fontina, Celery, Salt &amp; Peppers marinated and baked in the oven with White Wine</i>		

## FISH ENTREES

	Half Tray	Full Tray
<b>Sautéed Clams</b> .....	\$70	\$140
<i>In a White Wine or fresh Cherry Tomato Sauce</i>		
<b>Sautéed Mussels</b> .....	\$70	\$140
<i>In a White Wine or fresh Cherry Tomato Sauce</i>		
<b>Sautéed Calamari</b> .....	\$65	\$150
<i>Fresh Calamari sautéed in a White Wine Sauce or fresh Cherry Tomato Sauce</i>		
<b>Grouper Piccata</b> .....	Market Price	
<i>Pan Seared Atlantic Grouper, Capers and a Lemon Butter Sauce</i>		
<b>Cioppino Soup</b> .....	\$90	\$180
<b>With Lobster</b> .....	\$120	\$240
<i>Classic Tuscan style Fish Soup made with Clams Mussels, Calamari, Scallops &amp; Grouper in a White Wine Sauce with a touch of Marinara</i>		
<b>Salmon Mare e Monti</b> .....	\$80	\$160
<i>Pan Seared Atlantic Salmon, White Wine Sauce, Spinach, Mushrooms &amp; Demi Glaze</i>		

## SIDE DISHES

**Half Tray 8 to 10 People • Full Tray 16 to 20 People**

	Half Tray	Full Tray
<b>Asparagus au Gratin</b> .....	\$45	\$90
<i>Asparagus baked in the oven with Pecorino Romano Cheese, Salt &amp; Pepper, E.V.O.O.</i>		
<b>Rapini</b> .....	\$55	\$110
<i>Broccoli Rabe sautéed with Oil &amp; Garlic</i>		
<b>Fresh Peas and Pancetta</b> .....	\$45	\$90
<i>Peas and Pancetta sautéed together with Oil, Garlic, Salt, Black Pepper &amp; fresh Thyme</i>		
<b>Garlic Cheese Mash Potatoes</b> .....	\$45	\$90
<i>Pecorino Cheese, shredded Mozzarella, Salt, Pepper &amp; Toasted Garlic</i>		
<b>String Beans Oil and Garlic</b> .....	\$45	\$90
<b>Honey Glazed Baby Carrots</b> .....	\$45	\$90
<b>Rosemary Roasted Potatoes</b> .....	\$45	\$90
<b>Veggie Medley</b> .....	\$45	\$90
<b>Garlic Bread</b> .....	\$30	\$60
<b>Garlic Bread Parm</b> .....	\$35	\$70

**Angelo's also specially prepares holiday meat orders**  
**Honey Glazed Hams (Whole or Pre-Sliced)**  
**Crown Roast (Lamb, Veal, or Pork)**  
**Filet Mignon Roasts (Trimmed and Tied)**

## HOT APPETIZERS

Half Tray 8 to 10 People • Full Tray 16 to 20 People

Half Tray Full Tray

<b>Bacon Wrapped Shrimp</b> ..... Wild caught Shrimp wrapped in Bacon & baked in the oven in White Wine	\$70	\$140
<b>Chicken Wings</b> ..... Your choice of Plain or in Buffalo Sauce. Always served with a side of Ranch or Blue Cheese & Celery	\$60	\$120
<b>Coconut Shrimp</b> ..... Shrimp battered & breaded with Coconut and Panko Bread Crumbs then deep fried and served with an Orange Marmalade	\$70	\$140
<b>Crab Stuffed Mushrooms</b> ..... Mushrooms stuffed with Crab, Celery, Carrots, Onions & Bread Crumbs, baked in the oven with Butter & White Wine	\$70	\$140
<b>Eggplant Parmigiana</b> ..... Eggplant stuffed with Ricotta Cheese, Pecorino, Romano Cheese and fresh Basil topped with Marinara sauce & Mozzarella then baked in the oven	\$50	\$100
<b>Eggplant Rolletini</b> ..... Eggplant stuffed with Ricotta Cheese, Pecorino, Romano Cheese and fresh Basil topped with Marinara sauce & Mozzarella then baked in the oven	\$55	\$110
<b>Fried Ravioli</b> ..... Homemade Four Cheese Ravioli, breaded & fried. Comes with a side of Marinara Sauce for dipping	\$45	\$90
<b>Ham and Cheese Puffs</b> ..... Puff Pastry, fresh Mozzarella & Ham	\$45	\$90
<b>Emilio's Antipasto Puffs</b> ..... Puff Pastry, Mortadella, Ham, Salami, Provolone & Mozzarella	\$50	\$100
<b>Sausage &amp; Rapini Puffs</b> ..... Puff Pastry, homemade Sausage, Rapini & Mozzarella	\$55	\$110
<b>Italian Meatballs Marinara</b> ..... Medium round sized Rice Balls stuffed with Bolognese Sauce, Pecorino, Peas & Mozzarella	\$60	\$120
<b>Arancine</b> ..... Medium round sized Rice Balls stuffed with Bolognese Sauce, Pecorino, Peas & Mozzarella	\$60	\$120
<b>Sausage Stuffed Mushrooms</b> ..... Mushrooms stuffed with homemade Sausage, Celery, Carrots, onions & Bread Crumbs, baked in the oven with Butter and White Wine	\$60	\$120

## COLD APPETIZERS

Medium Tray Serves 8 to 10 • Large Tray Serves 16 to 20

Medium Large

<b>Shrimp Cocktail</b> .....	\$70	\$140
<b>Bruschetta Caprese</b> ..... Slices of Toasted Bread, Extra Virgin Olive Oil, Salt, Basil, Black Peppers & Diced Vine Ripe Tomatoes	\$45	\$90
<b>Cold Antipasto Misto</b> ..... Ham, Mortadella, Genoa Salami, Parma Prosciutto & Provolone. In the middle is a mixture of Olives, Roasted Peppers, Marinated Mushrooms & Artichokes	\$75	\$150
<b>Cold Cut Platter</b> ..... Ham, Turkey, Roast Beef, Capicollo and your choice of cheese, either Asiago, Provolone, White American or Swiss Cheese	\$70	\$140
<b>Finger Sandwiches Platter</b> ..... Choice of any Cold Sandwich on our Menu. All Sandwiches are dressed with Lettuce, Tomato, Oil & Vinegar	\$70	\$140
<b>Vegetable Platter</b> ..... Seasonal with Ranch for dipping	\$40	\$80
<b>Fresh Fruit Platter (Seasonal)</b> .....	\$50	\$100
<b>Gourmet Cheese Platter</b> .....	\$70	\$140
<b>Melon &amp; Prosciutto Di Parma</b> ..... Fresh Melon Slices wrapped in Prosciutto Di Parma	\$60	\$120
<b>Smoked Salmon Platter</b> .....	Market Price	

## SALADS

Half Tray Full Tray

<b>Angelo's Chef Salad</b> ..... Spring Mix, Tomatoes, Roasted Peppers, Kalamata Olives, Onions, Pepperoncini, Artichokes, Turkey, Ham, Swiss & Boiled Eggs served with our homemade Balsamic Vinaigrette	\$55	\$110
<b>Angelo's House Salad</b> ..... Spring Mix, Tomatoes, Roasted Peppers, Kalamata Olives, Onions, Pepperoncini & Artichokes served with our homemade Balsamic Vinaigrette	\$40	\$80
<b>Angelo's Italian Pasta Salad</b> ..... Farfalle Pasta, chopped fresh Tomatoes, Artichokes, Kalamata Olives, Peppers, Red Onions, Extra Virgin Olive Oil & fresh Basil	\$45	\$90
<b>Antipasto Salad</b> ..... Spring Mix, Tomatoes, Roasted Peppers, Kalamata Olives, Onions, Pepperoncini & Artichokes, Mortadella, Genoa Salami, Ham & Provolone served with our homemade Balsamic Vinaigrette	\$55	\$110
<b>Calamari Salad</b> ..... Calamari, Onions, Celery, Peppers, Garlic, Salt, Black Pepper, sliced Olives, touch of Oregano, Extra Virgin Olive Oil, Red Wine Vinegar & Lemon Juice	\$65	\$130
<b>Caesar Salad</b> ..... Slices of Tomatoes, fresh Mozzarella, Roasted Peppers, Extra Virgin Olive Oil, Salt & Pepper with a Montepulicano Red Wine Reduction on top and homemade Baslamic on the side	\$40	\$80
<b>Caprese Salad</b> ..... Crumbled Blue Cheese, Caramelized Walnuts, Pear and a homemade Balsamic Vinaigrette	\$50	\$100
<b>Spinach Salad</b> ..... Homemade Four Cheese Tortellini Pasta, chopped fresh Tomatoes, Artichokes, Kalamata Olives, Peppers, Red Onions, Extra Virgin Olive Oil, fresh Basil	\$45	\$90
<b>Tortellini Salad</b> ..... Homemade Four Cheese Tortellini Pasta, chopped fresh Tomatoes, Artichokes, Kalamata Olives, Peppers, Red Onions, Extra Virgin Olive Oil, fresh Basil	\$50	\$110

## FOCACCIA

Half Tray Full Tray

<b>Rosemary &amp; Sea Salt</b> .....	\$45	\$90
<b>Focaccia Alla Siciliana</b> .....	\$50	\$100

## HEROES

Custom made Heroes come with Lettuce, Tomato, Oil & Vinegar  
Available in 4, 5, 6 foot sizes at \$25.98 per ft.

<b>American</b> .....	(Ham, Turkey, Roast Beef, and Swiss Cheese)
<b>Italian</b> .....	(Mortadella, Genoa Salami, Capicollo, Provolone)
<b>Spicy Italian</b> .....	(Hot Capicollo, Hot Soppresata, and Provolone)

## PORK

Half Tray 8 to 10 People • Full Tray 16 to 20 People

Half Tray Full Tray

<b>Pork Braciola</b> ..... Stuffed with Prosciutto, Pancetta, Garlic, Salt, Black Pepper, Parsley & fine diced Celery, browned then cooked in Marinara Sauce	\$70	\$140
<b>Sausage &amp; Broccoli D' Rapa (Rapini)</b> .....	\$65	\$130
<b>Sausage and Peppers and Onions</b> ..... Slices of Sausage with Red Bell Peppers & Onions	\$55	\$110
<b>Stuffed Pork Loin</b> ..... Pancetta, Sautéed Mushrooms, Spinach, Pecorino Romano & Fontina Cheese baked in White Wine Sauce - very tender & juicy!	\$70	\$140

## PASTA

Half Tray Full Tray

<b>Baked Ziti</b> ..... Homemade Marinara Sauce, fresh Ricotta, Pecorino, Romano & fresh Mozzarella Cheese, baked in the oven	\$50	\$100
<b>Spaghetti or Penne Bolognese</b> ..... Typical Meat Sauce from Bologna region of Italy	\$60	\$120
<b>Chef's Risotto (Ask For Our Special)</b> .....	Market Price	
<b>Fettuccini Alfredo</b> .....	\$45	\$90
<b>Fettuccini Alfredo with Chicken</b> .....	\$55	\$110
<b>Fettuccini Alfredo with Shrimp</b> .....	\$65	\$130
<b>Lasagna (Meat or Vegetarian)</b> .....		
<b>Meat</b> ..... Beef, Besciamella, Marinara, Mozzarella & Parmigiana	\$65	\$130
<b>Vegetarian</b> ..... Zucchini, Eggplant, Broccoli, Spinach, Mushrooms, White Besciamella Sauce or Red sauce	\$60	\$120
<b>Cheese Lasagna</b> ..... Marinara, Ricotta, Locatelli Romano Cheese, Shredded Mozzarella & fresh Basil	\$55	\$110
<b>Cavatelli with Scampi</b> ..... Homemade Cavatelli with pan seared Shrimp and a Lemon Zest Butter Garlic Sauce with fresh Parsley	\$65	\$130
<b>Spaghetti with Clams</b> ..... White Wine or fresh Cherry Tomato Sauce	\$65	\$130
<b>Spaghetti with Meatballs or Sausage</b> .....	\$60	\$120
<b>Lobster Ravioli</b> ..... Homemade Lobster Ravioli in a Vodka Sauce with White Asparagus	\$70	\$140
<b>Orecchiette with Chicken &amp; Broccoli</b> ..... In a Cream Sauce or Sautéed in Oil & Garlic	\$55	\$110
<b>Cavatelli with Sausage &amp; Rapini</b> ..... Crumbled Sausage, Rapini, Garlic, White Wine Sauce & Pecorino Romano Cheese	\$60	\$120
<b>Spaghetti Puttanesca</b> ..... Olives, Capers, Anchovies, Garlic, Cherry Tomatoes Sautéed in White Wine & a touch of Marinara Sauce	\$50	\$100
<b>Penne Alla Vodka</b> .....	\$45	\$90
<b>Penne with Chicken &amp; Asparagus</b> ..... In a Cream Sauce or sautéed in Oil & Garlic	\$55	\$110
<b>Rigatoni Alla Toscana</b> ..... Mushrooms, Sun Dried Tomatoes & Rapini in a Cream Sauce	\$55	\$110
<b>Rigatoni Alla Siciliana</b> ..... Fried diced Eggplant, Cherry Tomatoes, Extra Virgin Olive Oil, Garlic, a touch of Marinara Sauce & fresh homemade Ricotta Cheese	\$55	\$110
<b>Homemade Stuffed Shells</b> ..... Filled with Ricotta and topped with Marinara Sauce & Mozzarella Cheese then baked in the oven	\$55	\$110
<b>Four Cheese Tortellini</b> ..... Homemade Four Cheese Tortellini with Prosciutto di Parma, Peas, Mushrooms, fresh Thyme & a creamy Asiago Sauce	\$55	\$110