

Benvenuti **Welcome**

alla nostra esperienza culinaria tutta italiana
to our true Italian culinary experience

Please note: Our kitchen uses Italian culinary practices, you are responsible to communicate any and all allergies to our staff.

Split Charge \$4
Split Charge Seafood Dishes \$6

Antipasti

Antipasto All'Italiana

An assortment of imported Italian cold cut meats, marinated vegetables, caprese, & provolone cheese on a small bed of greens.

For 2 \$24 | For 4 \$34

Beef Carpaccio – \$22

Pounded beef tenderloin with porcini mushrooms, arugula, artichokes, shaved parmesan & imported white truffle oil.

La Caprese – \$18

Vine ripe tomatoes, sliced fresh mozzarella, roasted peppers, basil, extra virgin olive oil, & a drizzle of balsamic reduction. *Add Parma Prosciutto for \$6.*

Bruschetta Caprese – \$18

Toasted slices of bread topped with marinated tomatoes, garlic, basil, & fresh mozzarella. Topped with a balsamic glaze. *Add Parma Prosciutto for \$6*

Calamari Fritti – \$20

Tender fresh squid, lightly breaded and fried. Served with a side of homemade marinara sauce. *Toss them in Agrodolce Hot Pepper Sauce \$3*

Sautè Di Cozze e Vongole – \$23

Fresh mussels and clams sautéed in garlic and extra virgin olive oil. Served with White Wine Sauce or Cherry Tomato Sauce.

Moscardini alla Mediterranea – \$24

Slow cooked baby octopus with cherry tomatoes, black olives, capers, white wine & a touch of marinara. Served in a cocote dish.

 *chef's choice*

Salad

Add Chicken \$5

Add Shrimp \$6

Add Salmon \$8

Caesar – \$14

Romaine lettuce, grated parmesan cheese, & croutons in a parmigiano reggiano cheese basket.

Spinach Salad – \$15

Spinach, pears, caramelized walnuts, crumbled bleu cheese with our homemade balsamic vinaigrette.

Angelo's House Salad – \$15

Mixed greens, pepperoncini, kalamata olives, tomatoes, onions, artichokes & roasted peppers. Served with our homemade balsamic vinaigrette.

Arugula – \$16

Arugula, avocado, hearts of palm, dried cherries, & grilled brie cheese served with our homemade balsamic vinaigrette.

Soup of the Day – \$10

Served in a bowl.

Ask your server about your daily options!

Pasta

Fettuccine Bolognese – \$22

Homemade fettuccine with a classic Bologna style meat sauce.

Fettuccine Alla Toscana – \$24

Homemade fettuccine with mushrooms, sun-dried tomatoes, & rapini (broccoli rabe) in a homemade cream sauce.

Lasagna – \$22

Typical Italian lasagna made with Bologna style meat sauce, besciamella, pecorino romano & homemade mozzarella cheeses.

Penne Vodka – \$20

Classic pink sauce with your choice of chicken (+\$4), sausage (+\$4), shrimp (+\$5), salmon (+\$7), or no protein.

Rigatoni Alla Siciliana – \$23

Homemade rigatoni with fried, diced eggplant, cherry tomatoes, extra virgin olive oil, garlic, a touch of marinara & topped with a homemade ricotta cheese.

Gnocchi Alla Sorrentina – \$21

Homemade potato gnocchi baked with fresh mozzarella in a fresh cherry tomato sauce with basil.

Pappardelle White Ragù – \$29

Homemade pappardelle with white ribeye ragù, porcini mushrooms, walnuts, & pecorino romano cheese.

Bucatini Amatriciana – \$27

Typical Roman dish with homemade bucatini, guanciale (pork cheek), shallots, black pepper, imported pecorino romano, in a cherry tomato sauce served in a copper pan.

Spaghetti Ai Frutti Di Mare – \$29

Fresh clams, mussels, grouper, scallops, shrimp, & calamari served in a white wine OR cherry tomato sauce.

Spaghetti with Clams – \$27

Fresh clams sautéed with garlic, parsley, extra virgin olive oil, served in a white wine sauce. *Add fresh cherry tomatoes at no extra charge.*

Linguine Nere – \$28

Homemade black squid ink linguine with Atlantic shrimp, cherry tomatoes, & fresh basil in a light spicy white wine sauce.

Cavatelli Salsiccia & Friarelli – \$27

Homemade sausage, rapini (broccoli rabe), oil, & garlic and topped with pecorino romano cheese.

gluten free options available upon request, add \$6.

Risotto & Ravioli

Risotto Zafferano – \$31

Fresh Yutan scallops, imported Italian speck (smoked prosciutto), saffron, white asparagus, & fresh pecorino cheese.

Risotto Ai Frutti Di Mare – \$31

Fresh clams, mussels, grouper, shrimp, calamari, & scallops served in a white wine OR cherry tomato sauce.

Risotto Alla Norcina – \$32

Porcini mushrooms, walnuts, homemade sausage, topped with fresh black truffle.

Ravioli Alla Loredana – \$32

Homemade ravioli stuffed with slow cooked veal ossobuco & parmigiano reggiano cheese. Served in a butter & sage sauce.

Lobster Ravioli – \$32

Homemade ravioli stuffed with lobster. Served in a vodka sauce with sautéed onions, white asparagus, & basil.

Entrees

From the sea

All seafood dishes, *except Cioppino Soup, served with a side of roasted potatoes, grilled tomatoes, & broccoli gratin.

Grilled Salmon – \$30

Fresh grilled atlantic salmon served with white asparagus in a lemon blanc sauce.

Corvina Livornese – \$31

Pan seared fresh Corvina with cherry tomatoes, kalamata olives, & capers in a white wine sauce.

Flounder Au Gratin – \$31

Fresh filet of flounder encrusted with a breadcrumb mixture of capers, black olives, & extra virgin olive oil. Served in a lemon butter thyme sauce.

Cioppino Soup – \$33*

Classic tuscan style fish soup made with fresh clams, mussels, calamari, scallops, shrimp & grouper in a white wine sauce with a touch of marinara. *ADD lobster tail \$10*

From the land

All dishes served with a side of roasted potatoes, grilled tomatoes, and broccoli gratin.

Salsiccia Livornese – \$27

Pan seared homemade sausage with cherry tomatoes, kalamata olives, capers, in a white wine sauce.

Beef Braciola – \$32

Beef slices stuffed with Parma prosciutto, pancetta, garlic, parsley, and black pepper. Slow cooked with onions, celery, carrots, and white wine. Served in our casserole dish and side of white wine demi glaze.

Half Roasted Duck – \$34

Baked in the oven with white wine sauce & fresh herbs.

Entrees

Specialty Scaloppine & Parmigiane

Limoncello

Sautéed artichokes, sun-dried tomatoes, capers, & fresh thyme. Finished in a limoncello cream sauce.

Chicken - \$27 | Veal - \$30

Piccata

Lemon butter sauce with capers.

Chicken - \$27 | Veal - \$30

Marsala

Sautéed mushrooms in a marsala wine sauce.

Chicken - \$27 | Veal - \$30

Saltimbocca

Prosciutto di Parma, porcini mushrooms, spinach, & fontina cheese with a demi glaze sauce.

Chicken - \$29 | Veal - \$32

All parmigiane served with a side of spaghetti or penne marinara.

Eggplant Parm - \$21

Hand breaded eggplant, lightly fried and topped with fresh mozzarella. Oven baked and served with marinara.

Eggplant Involtini - \$22

Eggplant stuffed with ricotta and topped with fresh mozzarella and marinara. Oven-baked finish.

Chicken Parm - \$27

Hand breaded chicken cutlet, lightly fried and topped with fresh mozzarella and marinara.

Veal Parm - \$30

Hand breaded veal cutlet, lightly fried and topped with fresh mozzarella and marinara.

*All scaloppine dishes served with a side of roasted potatoes, grilled tomatoes, and broccoli gratin.

Entrees

Chairman's Reserve Steaks

All steaks are hand cut by Emilio himself.

Your choice of Marsala Sauce, Brandy Peppercorn Sauce, or Fresh Arugula & Shaved Parmesan Cheese.

All steaks are served with a side of roasted potatoes, grilled tomatoes, & broccoli gratin.

10oz. Filet Mignon – \$42

14oz. New York Strip – \$37

16oz. Ribeye – \$40

Sides

Sides of Pasta

Spaghetti with oil & garlic \$6 Spaghetti or Penne Bolognese \$10

Penne with vodka sauce \$7 Spaghetti or Penne Marinara \$7

Altre

Roasted Potatoes \$6

Broccoli Gratin \$8

Sautéed Mushrooms \$8

Side House Salad \$6

Side Caesar Salad \$7

Homemade Sausage (2pz) \$8

Sautéed Rapini (Broccoli Rabe) \$9

Sautéed Spinach \$7

Grilled Tomatoes \$6

Anchovies \$6

Homemade Meatballs (2pz) \$8

Crumbled Bleu Cheese \$6

12" Pizza

RED BASE PIZZE

Classic Cheese – \$15

Mozzarella and sauce.

Margherita – \$17

Basil, fresh mozzarella, sauce & olive oil.

Angelo's Special – \$20

Homemade sausage, green peppers, onions, mushrooms & sauce.

Caprese – \$17

Chopped tomatoes, fresh mozzarella, garlic, basil, & olive oil.

Americana – \$19

Pepperoni, sausage, bacon, mozzarella, and sauce.

Rustica – \$18

Eggplant, onions, roasted peppers, sausage & sauce.

Vegetarian – \$19

Mushrooms, broccoli, onions, eggplant, pepper, mozzarella & sauce.

Diavola – \$19

A classic cheese with hot soppressata & chili flakes.

Four Cheese – \$18

Mozzarella, fontina, provolone, romano cheese & sauce.

Parma – \$20

Marinara, mozzarella, prosciutto di parma, fresh arugula & shaved parmesan.

Rapini & Sausage – \$20

Marinara, homemade crumbled sausage, rapini (broccoli rabe) & mozzarella.

Pizza Alla Gigliola – \$23

The classic Quattro Stagione with marinara, mozzarella, artichokes, black olives, & imported prosciutto cotto.

WHITE BASE PIZZE

Bianca – \$17

Ricotta, basil, garlic, olive oil, romano cheese, & mozzarella.

Pizza Alla Piemontese – \$23

Gorgonzola, mushrooms, baby spinach & bresaola.

White Clam – \$21

Baby clams, garlic, parsley, white wine butter sauce & mozzarella.

Shrimp Scampi – \$22

Gulf shrimp, garlic, parsley, tomatoes & a white wine lemon butter sauce.

Pizza Alla Emilio – \$23

Porcini mushrooms, homemade sausage, mozzarella & topped with white truffle oil.

**all pizzas except Margherita are topped with oregano*

Desserts

Chef's Selections

Espresso Creme Brûlée - \$11

Caprese Cake (served warm) - \$11

Profiterole - \$11

Daily Homemade Options

Limoncello Cake - \$10

Rum Cake - \$10

Carrot Cake - \$10

Fruit Tart - \$10

Traditional Tiramisu - \$10

Amaretto Tiramisu - \$10

Napolean - \$10

Diplomatico - \$10

BabaRum - \$10

Ricotta Cheesecake - \$10

Gluten Free Chocolate Cake - \$10

Eclair - \$10

Cannoli (1pz) - \$7

Chocolate Cannoli (1pz) - \$8

NY Cheesecake - \$10

Chocolate Cheesecake - \$12

Red Velvet Cheesecake - \$12

Ask your server about our selection of homemade biscotti!