

Starters

SALADS, SOUP AND SIDES

Mixed Green Dinner Salad	4
Spinach Salad	6
Marinated Calamari Salad	6
Days Fresh Vegetables	4
Pasta of the Day	4
Minestrone	4
Caesar Salad	8
Grilled chicken or grilled shrimp add	3

APPETIZERS

Antipasto Plate	8
Crab Stuffed Mushroom Caps	8
Mozzarella Stuffed Mushroom Caps	7
Sautéed Mushroom Caps	6
Calamari Originale	7
Steamed Mussels <i>Siciliano</i>	8
Steamed Mussels <i>Marinara, fra diavolo</i>	6
Fettucini Alfredo	8
Chicken Livers	8
<i>Sauteed in olive oil with green onions, mushrooms, marsala wine</i>	
Gamberi Stile Scampi (3)	9
Lumachi	8
<i>On mushroom caps topped with red pesto</i>	

ANGELO'S Signature ENTREES

All entrees served with minestrone or mixed green salad, and choice of fresh vegetables or pasta of the day. Complimentary fresh bread, butter and Angelo's homemade roasted pepper and garlic relish.

Scaloppine al Tosca	24
Veal medallions with fresh mushrooms, artichoke hearts and lemon	
Scaloppine al Marsala con Funghi	26
Veal medallions sautéed with marsala wine, porcini and fresh mushrooms	
Saltimbocca	27
Veal medallions with prosciutto, provalone, white wine over spinach	
Scaloppine Piccata	22
Veal medallions, lightly breaded, sautéed in butter, capers and lemon juice	
Calamari	15
Originale, Siciliano, marinara or fra diavolo	
Calamari con Vongole al Forno	18
Lightly breaded squid filled with baby clams and baked	
Gamberi stile scampi or Siciliano	22
Gamberi marinara or fra diavolo	20
Pacific Red Snapper white wine, lemon and butter sauce	19
Pacific Red Snapper marinara or fra diavolo	15

Pollo Piccata Chicken breast medallions lightly breaded, sautéed in butter, capers and lemon juice 17

Pollo al Marsala 17
Chicken breast medallions sautéed with marsala wine, porcini and fresh mushrooms

Pollo Piccante 18
Chicken thighs sautéed in butter, peppers, white wine and chilies

Pollo Florentine 19
Chicken thighs topped with prosciutto and provalone in a fresh mushroom cream and tarragon sauce, served over spinach

Pollo Parmigiana 18
Chicken breast lightly breaded, topped with pomodoro sauce, mozzarella cheese and baked

Bistecca con Funghi 24
Charbroiled choice Angus New York steak topped with sautéed fresh mushrooms

Bistecca Rib Eye 24
Charbroiled choice Angus rib steak topped with sautéed fresh mushrooms

Filetto con Pepperoncini or con Funghi 26
Charbroiled choice Angus tenderloin with peppers or sautéed fresh mushrooms

Filettino al Griglia con Gamberi 28
Combination charbroiled petite filet and scampi

Salsiccia con Pepperoncini 16
Homemade Sicilian sausage sautéed with bell peppers, onions and pepperoncini

Center Cut Loins Pork Chops *Served your choice of five different ways* 17
Stuffed with spinach, sun-dried tomatoes and blue cheese **or** Pizzaiola **or** Parmesan crusted **or** fresh mushroom Jack Daniel's sauce **or** fennel and caper sauce

Fresh Pasta ENTREES

Fettuccini Alfredo Fresh fettuccini noodles in butter, heavy cream sauce with fresh Parmigiana cheese 18

Fettuccini Carbanara Fettuccini Alfredo with Prosciutto 19

Fettuccini Ilona Fresh fettuccini noodles in Pomodoro sauce with Prosciutto 13

Manicotti Sauce 10 Meatballs 12 Sausage 13

Gnocchi Sauce 10 Meatballs 12 Sausage 13

Dolci

Gelato <i>from Powell's Sweet Shoppe</i>	3.00
Cannoli <i>house special handmade by Angelo</i>	3.50
Cassata di Riccotta	4.00
Tiramisu	7.00
Chocolate Truffle Cheesecake Pie <i>from Maisie Jane's</i>	6.00

BEVERAGES

Coffee, Hot Teas, Iced Tea, Milk	
CocaCola, Diet Coke, Sprite	1.50
Pellegrino Mineral Water	12oz 2.00 1 liter 6.00

BEER

Sierra Nevada Pale Ale	3.00	Miller Lite	3.00
Sierra Nevada Porter	3.00	Birra Moretti	3.00
Budweiser Select	3.00	O'Doul's	3.00

Wines

House Wines

Pinot Grigio, Chianti, Castello di Gabbiano	4.50 16.00
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Red Varietals

Cabernet Sauvignon

Beringer Knights Valley	7.00 24.00
Robert Mondavi	5.50 20.00
Jordan	54.00

Merlot

Red Diamond	5.00 18.00
Markham Vineyards	30.00

Chianti

Antinori Santa Christina	5.50 20.00
Chianti Superiore	
Ruffino Riserva Du Cale Gold	45.00
D.O.C.G.	

Pinot Noir

Beringer 3rd Century	5.50 20.00
Director's Cut	32.00
Francis Ford Coppola Winery	

Zinfandel

Rosenblum Cellars	5.50 20.00
Director's Cut	30.00
Francis Ford Coppola Winery	
Ancient Vines	22.00
Cline Cellars	

Other Reds

Amarone '99

Bertani	79.00
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Petite Sirah Blend

Phantom	24.00
Bogle	

Nero D'Avola

Terre	5.00 18.00
Sicilia	

Sangiovese & Merlot

Banfi	5.50 20.00
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Primativo

Terre	5.00 18.00
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Whites

Chardonnay

Toasted Head	6.00 24.00
Rodney Strong '06	5.50 20.00
Sonoma County	
Cuvaison Winery	7.50 28.00

Pinot Grigio

Estancia	5.00 18.00
Bertani	5.50 20.00
Santa Margherita	36.00

Chenin/Viognier

Pine Ridge	5.50 20.00
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Fumé Blanc

Robert Mondavi	26.00
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Sparkling Wines

Blanc de Noir

Gloria Ferrer	24.00
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Asti Spumante

Cinzano	22.00
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Brut Reserva

Segura Viudas	18.00
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Prosecco

Zonin	5.00 18.00
Bellini	

Dessert Wines

Ipsus Late Harvest Moscato

Passitodi Pantelleria	4.00 glass
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Rosie Rabbit Zinfandel

Rosenblum Cellars	6.00 glass
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Vintage Port '91

Ficklin Vineyards	5.00 glass
Dry Sack Sherry	

corkage per bottle	8.00
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