

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
<i>Grilled chicken or shrimp add</i>	3
Angelo's Pepper & Garlic Relish with Bread	3
Oil & Vinegar with Bread	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>	9
Steamed Mussels <i>Marinara, fra diavolo</i>	6
Fettucini Alfredo	8
Chicken Livers <i>Sauteed in olive oil with green onions, mushrooms, marsala wine</i>	8
Gamberi Stile Scampi (3)	9
Lumachi <i>On mushroom caps topped with red pesto</i>	8
Fettuccini Carbanara	9

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

Fresh Pasta **ENTREES**

Fettuccini Alfredo	Fresh fettuccini noodles in butter, heavy cream sauce with fresh Parmigiana cheese	18
Fettuccini Carbanara	Fettuccini Alfredo with Proscuitto	20
Fettuccini Itona	Fresh fettuccini noodles in Pomodoro sauce with Proscuitto	14
Linguine with Clam Sauce	Marinara	15
	White sauce	18
Manicotti	Pomodoro sauce	14
Four Cheese Meatless Lasagna	Pomodoro sauce	15
Gnocchi	Pomodoro sauce	10
	Gorgonzola cream sauce	18
<i>Meatball add \$1.50 each</i>		
<i>Sausage add \$3.50</i>		

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 proscuitto and provalone in a fresh mushroom cream and tarragon sauce, served over spinach

Pollo Parmigiana 19
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 Loin Pork Chops
Stuffed with spinach, sun-dried tomatoes and blue cheese 22
or fresh mushroom Jack Daniel's sauce 19

Split Dinners 5.00 extra

Dolci

Gelato <i>from Powell's Sweet Shoppe</i>	3.50
Cannoli <i>house special handmade by Angelo</i>	3.50
Cassata di Riccotta <i>house special handmade by Angelo</i>	4.00
Tiramisu	7.00
Varied fresh chocolate deserts	6.50

BEVERAGES

Juices - Orange, Cranberry, Grapefruit, Pineapple, Pomegranate	2.50
Coffee, Hot Teas, Iced Tea, Milk, Coca Cola, Diet Coke, Sprite	1.50
Pellegrino Mineral Water	2.00 12 ounce 6.00 liter
Torani Italian Sodas	2.00
Espresso	1.50
Cappuccino	2.50
Cafe Latté	2.50

BEER

Sierra Nevada Pale Ale	4.00	Coors Light	3.00
Sierra Nevada Porter	4.00	Peroni	4.00
Heineken	4.00	Coors Non Alcoholic	3.00

Wines

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

Le Bocce	
Chianti Classico	6.00 22.00
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

Boeger Winery	6.00 22.00
Rosenblum Cellars	5.50 20.00
Director's Cut	30.00
Francis Ford Coppola Winery	
Ancient Vines	22.00
Cline Cellars	

Other Reds

Brunello

Castello Banfi	65.00
Brunello di Montalcino '04	

Sangiovese & Merlot

Banfi	5.50 20.00
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The Other

Peirano Estate Vineyards	5.50 20.00
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Primitivo '08

Boeger	6.00 22.00
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Barbera El Dorado

Boeger	6.00 22.00
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Corkage per bottle | 8.00

House Wines

Placido

Pinot Grigio, Chianti, Sangiovese
Montepulciano D'Abruzzo, 4.50 | 16.00

Liberty School

Chardonnay 4.50 | 16.00

Whites

Chardonnay

Toasted Head	6.00 24.00
Rodney Strong	5.50 20.00
Chalk Hill	
Cuvaision 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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Sauvignon Blanc

Robert Mondavi	5.00 18.00
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Moscato

Kenwood Vineyard	5.00 18.00
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White Zinfandel

Beringer Vineyards	5.00 18.00
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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

Ruffino	5.00 18.00
Bellini Cocktail	6.00 glass

Dessert Wines

Ipsus Late Harvest Moscato

Passitodi Pantelleria	4.00 glass
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Désirée

Rosenblum Chocolate Port	6.50 glass
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Old Vine Tinta Port

Ficklin Vineyards	5.00 glass
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Dry Sack

Sherry	5.00 glass
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