

# *Specials d' Angelo*

*These and other great specials rotate periodically.*

*Ask about our specials when you call to make your reservations.*

*If you don't see your favorite, give Angelo a call 24 hours  
ahead of time and ask if he can make it for you!*

## **Cioppino Sicilian Style**

Fish stew with prawns, calamari, clams, mussels,  
snapper and sea scallops.

## **Calamari Trapanai**

Calamari stuffed with snow crab and sun-dried tomatoes  
and baked in a marinara sauce.

## **Calamari con Bistecca al Griglia**

A combination of calamari originale with charbroiled top sirloin.

## **Scaloppine Secco**

Veal medallions sauteed in olive oil with fresh mushrooms,  
green onions, lemon juice and white wine.

## **Veal Sicilian Clan**

Rolled veal cutlet filled with prosciutto, provolone and mushrooms,  
covered with bread stick crumbs and almonds and  
baked in a red wine mushroom sauce.

## **Veal Parmigiana**

Veal cutlet baked with a pomodoro sauce topped with mozzarella cheese.

## **Osso Buco**

Veal shanks braised with chopped vegetables  
served over risotto or polenta.

## **Wild Mushroom Ravioli**

Served with pomodoro sauce.