

ANTIPASTI

BROCCOLI RABE & CHICKEN SAUSAGE

Sautéed with gaeta olives on a bed of creamy polenta.

\$12.00

BABY ARTICHOKE

Sautéed in virgin olive oil, fresh basil & parmesano cheese.

\$12.00

MUSSELS BIANCO

Sautéed in white wine, garlic & herbs, chopped
Tomatoes and fresh arrugula.

\$12.00

CLAMS & SHRIMP POSILLIPO

sautéed with fresh plum tomatoes, garlic, herbs & spices

\$14.00

STUFFED CLAMS OREGANATTA

With shrimp & crabmeat in a lemon wine sauce.

\$14.00

EGGPLANT ANGELINA

Baked with fresh mozzarella & tomatoes.

\$10.00

HOT ANTIPASTO FOR TWO

Sautéed peppers, eggplant rollatini, Portobello
mushrooms, clams casino & clams oreganatta.

\$21.00

FRESH MOZZERELLA, BEEFSTEAK TOMATOES & ROASTED PEPPERS

\$11.00

SPIDINI ALA ROMANO

Fresh Italian bread stuffed with prosciutto & mozzarella,
Baked, then finished in a white wine caper sauce.

\$12.00

INSALATA FOR TWO

\$16.00

ANGELINA SALAD

Fresh arrugula with Prosciutto di Parma, cantaloupe
& shavings of parmesano in a lemon caper vinaigrette.

BABY SPINACH SALAD

With grilled goat cheese, crimini mushrooms & grape tomatoes
In a Dijon mustard vinaigrette.

FIELD GREEN SALAD

with grilled pears, roasted walnuts & gorgonzola
Cheese in a raspberry vinaigrette.

TRADITIONAL CAESAR SALAD

ZUPPA

MINISTRONE \$8.00

STRACCIATELLA ALA ROMANO \$8.00

TORTELLININ EN BRODO \$8.00

SOUP DU JOUR --PA

PASTAS

PERCIATELLI AMATRICIANNA

Garnished with chopped shrimp

\$18.00

HOMEMADE GNOCCHI BOLOGNESE

\$17.00

LINGUINE CLAMS SAUCE - Red or White

\$18.00

PENNE GARLIC & OIL

With shrimp, spinach & sun-dried tomatoes

\$18.00

SPAGETTINI PUTTANESCA \$17.00

RIGATONI ALA VODKA \$17.00

ORECCHIETTE GARLIC & OIL

With white meat chicken, broccoli rabe & cannelloni beans

\$18.00

CAVATELLI FORESTIERA

Cremeni mushrooms, prosciutto & a touch
Of mascarpone cream in a marsala wine sauce

\$17.00

FARFALLA

Crimini mushrooms, sweet sausage, peas,
Plum tomatoes & touch of cream

\$18.00

GEMELLI SHRIMP BOLOGNESE

With fresh chopped asparagus

\$18.00

POLLO

CHICKEN BOLOGNESE topped with prosciutto, fresh mozzarella & spinach in a Madiera wine sauce. \$22.00

CHICKEN SCARPARELLO pieces of boneless chicken sautéed in olive oil & garlic, with sausage,
Sun-dried tomato, peppers & onions \$22.00

CHICKEN ROSEMARINO half a boneless chicken sautéed in garlic, olive oil, white wine & rosemary \$20.00

CHICKEN ANGELINA breast of chicken, breaded and topped with a garden salad with fresh mozzarella \$21.00

CARNE

VEAL SORENTINO medallions of veal topped with prosciutto, eggplant & melted Fontina cheese
In a marsala wine mushroom sauce. \$22.00

VEAL TREVESDI a breaded cutlet, sautéed in olive oil, then topped with a cold salad of plum tomatoes
Red onions & fresh basil. \$22.00

VEAL SCALOPINI ANGELINA medallions of veal sautéed in a lemon white wine sauce, topped
With toasted almonds, artichoke hearts & sun-dried tomatoes. \$22.00

GRILLED RIBEYE STEAK finished with sautéed broccoli rabe in garlic & olive oil. \$28.00

PESCES

SHRIMP SCAMPI LOUISA jumbo shrimp sautéed in wine, garlic & fresh basil, served over fettuccini. \$26.00

SEA BASS LIVORNESE filet of bass in a light marinara sauce with capers, black & green olives
And fresh basil. \$24.00

LOBSTER FRA DIAVOLO lobster tail, shrimp, clams & mussels sautéed in a spicy fresh plum
Plum tomato sauce served over linguine. \$29.00

SWORDFISH DANIELLE peppercorn crusted and pan-seared, then finished with a wild mushroom
Brandy wine sauce. \$26.00

GRILLED SALMON ANGELINA finished in a Dijon mustard white wine sauce, then topped with
Pignoli nuts & sun-dried tomatoes. \$25.00

A \$6.00 plate charge will be added for sharing entrees.

CHEF: MORIS A. VALLE