

ANGELINA'S RISTORANTE & TUSCAN GRILLE

Menu by Executive Chef David Giarusso, Jr. • Chef Traphlous McCatty
Sous Chef Conroy Drummond • Sous Chef Jorge Bermeo • Sous Chef Omar Rose

ZUPPE • SOUP

Zuppa Toscana Traditional hearty bean and vegetable soup tomato based, ☺ always vegetarian	
Zuppa di Pesce Adriatic fish stew with mussels, clams, shrimp, salmon, ☺ scallops, in a fresh garlic, basil, ☺ tomato broth	
Zuppa di Aragosta Puree lobster ☺ sherry, rich, thick and creamy - Lobster Bisque	

Bowl

8.25	
15	as an entrée 28
11.5	

ANTIPASTI • APPETIZERS

Our Famous Eggplant Tower Fresh eggplant, lightly fried, layered with Maine tomatoes, fresh Mozzarella cheese, olive oil, - Balsamic reduction	10
Antipasto della Casa Mixed Italian cold cuts and cheese, with olives, roasted peppers, roasted eggplant ☺ grilled vegetables, eggs	Serves Two 14 Serves Four 17
Prosciutto E Mozzarella Fresh Prosciutto di Parma and fresh Mozzarella with extra virgin olive oil	9.75
Prosciutto E Asparagi Fresh prosciutto and grilled asparagus, olive oil, shaved Parmesan	9.75
Cocktail di Gamberoni 5 fresh large shrimp, chilled in house with our tangy cocktail sauce	11.25
Portobello Large portobello mushroom, baked stuffed with our homemade seafood stuffing, finished in the oven with mozzarella cheese	10
Bruschetta Classica Fresh tomatoes marinated with fresh basil, and olive oil with toasted country bread	7.75
Calamari Mixto Arrabbiato Fresh calamari, zucchini, ☺ summer squash fried in a light batter, with Marinara sauce or spicy Fra Diavolo sauce	11.5
Cozza Napolitano Fresh Bang Island Maine mussels, shallots, tomatoes, celery, white wine, lemon, butter basil broth, grilled bread	11
Cozza Marinara or Fra Diavlo Fresh Bang Island Maine mussels in your choice of our Marinara or Fra Diavolo sauce	11
Ravioli Aragosta homemade lobster filled raviolis in a rich and creamy lobster sauce	11.50
Gnocchi di Roma Homemade potato gnocchi, baby spinach, grape tomatoes, basil, garlic, ☺ olive oil	10.50
Gamberoni Fiorentina 4 large tiger shrimp sauteed with garlic, white wine, lemon ☺ a touch of butter over a bed of sauteed baby spinach	13
Cappesante Large Maine diver scallops pan seared with garlic, basil, bacon, Brussels Sprouts, over warm lentil ragu	13.25

INSALATE • SALADS

Mista della Casa Mixed baby greens, tomatoes, cucumbers, carrots, green peppers and sweet red onion	7.5
Torre di Pomodori Sliced Madison Maine tomatoes, mixed greens, red onion, Gorgonzola cheese, balsamic vinaigrette reduction	8.75
Insalata "The Wedge" A wedge of Iceberg Lettuce, grape tomatoes, hard boiled egg, croutons, ☺ a homemade creamy garlic, bacon ☺ Gorgonzola dressing	8.75
Insalata alla Caesar Traditional caesar served with or without anchovies, olives, and our own caesar dressing	8.75
Insalata alla Spinaci Fresh baby spinach, mushrooms, tomatoes, and fresh gorgonzola cheese tossed with a light balsamic vinaigrette	8.95
Insalata Mediterraneo Fresh romaine, tomatoes, kalamata olives, red onions and fresh feta cheese tossed with a light balsamic vinaigrette	8.95
Insalata Formaggio di Capra Baby greens, grape tomatoes, and fresh goat cheese fritters tossed with a lemon-mustard dressing	9.75
Insalata Caprese Fresh whole Mozzarella ball, served with tomatoes, fresh basil leaves, and a drizzle of olive oil and balsamic reduction	8.95
Insalata Burrata Fresh whole creamy Mozzarella ball, on sliced tomatoes, house fired roasted peppers, fresh basil leaves, and a Pesto drizzle	10.50

PASTA PIATTI • PASTA ENTREES

Pasta Gusta Tuo Choice of linguini, penne, fettuccini, ziti or cavellini pasta, ☺ Homemade sauces: marinara, pomodoro, or garlic, basil ☺ olive oil	17	Maiale Fiorentina Prime pork Delmonico cutlet, Italian bread crumbs, lightly fried, layered with roasted tomatoes, baby spinach, and Mozzarella. Choice of roasted potato and vegetable or a side of linguini garlic-basil-olive oil	26
If Raviolis Cheese Raviolis, Marinara sauce ☺ Shaved Parmesean Maine Lobster Raviolis, Creamy Lobster sauce	19 26	Rigatoni Bolognese The sauce of Bologna, ground sirloin, veal, ☺ pork simmered in a red sauce, hand cut Rigatoni Pasta, a touch of cream, Parmigiano ☺ Reggiano	27
Gnocchi alla Sorrentina Homemade Gnocchi, Pomodoro sauce, fresh Mozzarella ☺ baked in the oven	22	Pollo Puttanesca Boneless chicken breast sautéed with garlic, basil, capers, and kalamata olives in a fresh Pomodoro sauce linguini	26
Penne Melanzana Penne pasta with roasted eggplant in a fresh pomodoro sauce	19	Pollo Fiorentina Boneless chicken breast sautéed with basil, baby spinach, tomatoes, finished in a roasted garlic cream sauce tossed with linguini	27
If Fettuccini Alfredo's - Tossed with a creamy romano cheese and roasted garlic-basil cream sauce		Pollo Portobello Boneless chicken breast sautéed with shallots, portobello mushrooms, sun dried tomatoes, light cream sauce, penne pasta	27
Fettuccini Alfredo	20	Cozza Fra Diavlo A mound of Bang Island Mussels simmered in our homemade Marinara sauce or fra diavolo sauce over linguini	26
With Fresh Broccoli	23	Linguini alla Vongole Fresh Maine clams sauteed in shell with fresh chopped clams in your choice of either a "white wine garlic butter broth" OR "our red sauce"	28
With Bell ☺ Ewan's Chicken	26	Gamberoni Arrabiatta 6 Large tiger shrimp pan braised in a fresh spicy Pomodoro sauce, touch of cream, hand cut Ziti Pasta, Parmigiano ☺ Reggiano	28
With Broccoli ☺ Bell ☺ Evans's Chicken	28	Gamberoni Scampi 6 large tiger shrimp sauteed in olive oil, garlic, basil, white wine, a touch of butter ☺ fresh lemon, tossed with linguini	27
With 6 Tiger Shrimp	29	Linguini Roma Just like our shrimp scampi, but we added fresh broccoli and fresh chopped tomatoes	28
Capellini Primavera A hearty array of fresh vegetables sauteed with garlic and basil in a light vegetable broth tossed with angel hair pasta	20	Cappesante Orté Maine diver sea scallops, pan roasted with roasted eggplant, tomatoes and baby spinach, served over angel hair pasta	29
Pasta al Pesto Choice of pasta tossed with house made pesto cream sauce	21	Fettuccini alla Bucaniera Hearty array of mixed seafood in a fresh pomodoro sauce or in a spicy fra diavolo sauce tossed with fettuccini	30
Lasagna Rustica - Choice of Two Preparations Homemade 5 layer vegetarian lasagna	21		
Homemade 5 layer meat lasagna	23		
If Parmeseana's Your choice of eggplant cutlets, chicken cutlet, veal cutlets or bone-in-pork chop cutlet, dusted with Italian breadcrumb lightly fried, mozzarella cheese ☺ marinara sauce, finished in the oven, choice of pasta			
Eggplant Parmeseana	19		
Chicken Parmeseana	25		
Bone-in-Pork Chop Parmeseana	27		
Veal Parmeseana	27		
Combo Parmeseana Choice of chicken, bone-in-pork chop or veal cutlets with eggplant cutlets	29		

RISOTTO • RISOTTOS

Primavera Sautéed seasonal vegetables in our risotto with romano cheese	22	Gamberoni e Asparagi 6 large tiger shrimp and fresh asparagus in our risotto with romano cheese	27
Verona Your choice of either a pork Delmonico cutlet, chicken cutlets or veal cutlets dusted with Italian bread crumbs ☺ lightly fried served over our Parmesan risotto finished with a Port wine mushroom ☺ shallot sauce	26 28	Encrustados Choice of fresh salmon, swordfish, or scallops grilled, then encrusted with our seafood stuffing, lobster Newbury sauce, served over our risotto	27 28 29
Florentine Chicken, baby spinach, roasted red peppers, in our risotto with romano cheese	26	Aragosta Fresh Maine lobster in our risotto with romano cheese	33
Filetto 10 oz Angus filet mignon grilled, finished with sauteed spinach a "sunny side up" fried egg over a mushroom risotto	33	Fruti de Mare Diver sea scallops, tiger shrimp, mussels and fresh lobster in our risotto with romano cheese	33

POLLO, VITELLO, PESCE • CHICKEN, VEAL, FISH

Rollantini Di Pollo Boneless Bell ☺ Evans Natural chicken breast stuffed with prosciutto, fresh mozzarella and basil baked in the oven with a light spinach cream sauce	27
Pollo or Vitello Milanese Fresh chicken or veal cutlets dusted with Italian bread crumbs lightly fried, lemon dressed greens, marinated Maine tomatoes, ☺ potato	Chicken 25 Veal 27
Pollo Picatta or Marsala Boneless chicken breast cutlets dusted with flour and sautéed in a lemon-butter caper sauce OR a mushroom Marsala wine sauce	26
Vitello Picatta or Marsala Fresh veal cutlets dusted with flour and sautéed in a lemon butter caper sauce OR a mushroom marsala wine sauce	27
Salmon e Lente Fresh wild salmon, olive oil poached, braised vegetable and lentil ragu, sauteed baby spinach ☺ garlic	27
Pesce Spada e Cavatappi Fresh local center cut swordfish dry rubbed, then pan blackened, served over David's Cavatappi mac ☺ cheese	28

TUSCAN GRILLE

10 oz BELL ☺ EVANS MARINATED CHICKEN BREAST	21
14 oz BONE IN CENTER CUT PORK CHOP	27
8 oz PRIME PORK DELMONICO	25
14 oz ANGUS NEW YORK STRIP STEAK	28
10 oz ANGUS FILET MIGNON	33
16 oz BONE IN GRASS FED VEAL CHOP	35
Comes with 2 sides of your choice Roasted Shallot Potato Mashed Potaro Our Potato Cakes, Sour Cream ☺ Chives	
Classic Fries Truffle Parmesan Fries Parmesan Risotto David's Mac ☺ Cheese Lobster Mac ☺ Cheese (\$7) White Bean Ragu Lentil Ragu Pasta Marinara	
Grilled Asparagus Garlic ☺ Oil Brussel Sprouts Sauteed Mushrooms Seasonal Vegetables Garlic ☺ Oil Broccoli Sauteed Spinach	
Finish your dish - Choose One Only Salt ☺ Pepper • Olive ☺ Feta Butter Compound Roasted Red Pepper ☺ Gorgonzola Butter Compound Pesto Sauce • Garlic, Basil ☺ Olive Oil Sauce Mushroom Marsala Sauce • Shallot Port Wine Sauce Chianti Mushroom ☺ Gorgonzola Sauce	

\$5.00 PLATE CHARGE FOR SHARING ENTREES
18% GRATUITY MAY BE ADDED TO PARTIES OF FIVE OR MORE.