

ANGELINA'S RISTORANTE & TUSCAN GRILLE

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

ZUPPA • SOUP

Zuppa Di Giorno

Creative homemade soups that change daily, ask your server for today's soup

Zuppa di Aragosta

Puree lobster, cream, shrimp, & fresh shives - Lobster Bisque

Zuppa di Pesce

Atlantic fish stew with mussels, calamari, clams, shrimp, salmon, & scallops, in a fresh garlic, basil, & tomato broth

Cup

4.95

Bowl

9

6.25

11.75

by the bowl 16.95 as an entrée 28.95

ANTIPASTI • APPETIZERS

Our Famous Eggplant Tower

11.75

Fresh eggplant, lightly fried, layered with Maine tomatoes, fresh Mozzarella cheese, olive oil, - Balsamic reduction

A "Slab" of Fried Provolone Cheese

9.5

A thick slice of imported Provolone, eggwashed, breadcrumbed, then fried, served with our Pomodoro sauce

Antipasto della Casa

Serves Two 14.75 Serves Four 17.75

Mixed Italian cold cuts and cheese, with olives, roasted peppers, roasted eggplant & grilled vegetables, eggs

Bruschetta Classica "Board"

9.25

Fresh tomatoes marinated with fresh basil, shaved Parmesan cheese and olive oil with toasted country bread

Prosciutto E Mozzarella "Board"

13

Sliced Prosciutto di Parma and a fresh whole Mozzarella ball, mixed greens, extra virgin olive oil

Prosciutto E Asparagi "Board"

12.50

Fresh prosciutto and grilled asparagus, hard boiled eggs, mixed olives, olive oil, shaved Parmesan

Burrata Cheese "Board"

15

Creamy Burrata Cheese, choice of either sliced Prosciutto, Capicola, or Genoa Salami & roasted peppers, mixed greens

Cocktail di Gambaroni 2 for 6.5 4 for 13. 6 for 19.5 8 for 26

Large Shrimp steamed in an herb bath and chilled, homemade cocktail sauce

Portobello

11.25

Large portobello mushroom, baked stuffed with our homemade seafood stuffing, finished in the oven with mozzarella cheese

Calamari Mixto Arrabbiato

13.5

Fresh calamari, zucchini, & summer squash fried in a light batter, with our spicy Fra Diavolo sauce or our Marinara

Calamari e Aioli

13.5

Fresh calamari lightly fried, then tossed with hanniana peppers, capres, white vinegar, & a roasted garlic Aioli

Cozza Napolitano

13

Fresh Bang Island Maine mussels, shallots, tomatoes, celery, white wine, lemon, butter basil broth, grilled bread

Cozza Marinara or Fra Diavlo

12.75

Fresh Bang Island Maine mussels in your choice of our Marinara or Fra Diavolo sauce

Ravioli Aragosta

13.5

homemade lobster filled raviolis in a rich and creamy lobster sauce

Gnocchi di Roma

11

Homemade potato gnocchi, baby spinach, grape tomatoes, basil, garlic, & olive oil

Gamberoni Fiorentina

13.5

4 large tiger shrimp sauced with garlic, white wine, lemon & a touch of butter over a bed of sauced baby spinach

Cappesante

13.75

Large Maine diver scallops pan seared with garlic, basil, roasted peppers, lemon-butter sauce, shaved Parmesan

INSALATE • SALADS

Mista della Casa

8.75

Mixed baby greens, tomatoes, cucumbers, carrots, green peppers and sweet red onion

Insalata Caprese

10

Fresh whole Mozzarella ball, served with tomatoes, fresh basil leaves, and a drizzle of olive oil and balsamic reduction

Insalata Burrata

11

Fresh whole creamy Burrata cheese ball, on sliced tomatoes, house fried roasted peppers, fresh basil leaves, and a Pesto drizzle

Torre di Pomodori

9.25

Sliced Madison Maine tomatoes, mixed greens, red onion, Gorgonzola cheese, balsamic vinaigrette reduction

Insalata "The Wedge"

9.75

A wedge of Iceberg Lettuce, grape tomatoes, hard boiled egg, croutons, & a homemade creamy garlic, bacon & Gorgonzola dressing

Insalata alla Caesar

9.25

Traditional caesar served with or without white anchovies, olives, and our own caesar dressing

Insalata alla Spinaci

9.25

Fresh baby spinach, mushrooms, tomatoes, and fresh gorgonzola cheese tossed with a light balsamic vinaigrette

Insalata Mediterraneo

10.5

Fresh romaine, tomatoes, calamata olives, red onions and fresh feta cheese tossed with a light balsamic vinaigrette

Insalata Formaggio di Capra

10.25

Baby greens, grape tomatoes, and fresh goat cheese fritters tossed with a lemon-mustard dressing

THE CLASSIC PASTA & SAUCES

Choice of Pasta with our Marinara Sauce 18
Choice of Pasta with our Pomodoro Sauce 18
Choice of Pasta with our Garlic, Basil & Olive Oil 18
Choice of Pasta with our Puttanesca Sauce 21
Spaghetti with our house made Pesto Sauce 23
Roman Spaghetti Cacio e Pepe, black pepper, butter, cheese 19
Substitute fresh pastas: ask your server for today's selection 2

If Raviolis

Cheese Raviolis, Marinara sauce & Shaved Parmesan 21
Maine Lobster Raviolis, Creamy Lobster sauce 27
Gnocchi alla Sorrentina 23
Homemade Chocci, Pomodoro sauce, fresh Mozzarella & baked in the oven
Ziti Primavera 22
A hearty array of fresh vegetables sautéed with garlic and basil in a light vegetable broth tossed with fresh Ziti

Lasagna Rustica

Homemade 5 layer vegetarian lasagna 23
Homemade 5 layer meat lasagna 25
Fettuccini Alfredo 20
With Fresh Broccoli 23
With Bell & Ewan's Chicken 26
With Broccoli & Bell & Ewan's Chicken 28
With 5 Tiger Shrimp 29

If Parmigiana's - served with your choice of pasta

Eggplant Parmigiana 19
Chicken Parmigiana 26
14 oz. Bone-In-Pork Chop Parmigiana 27
Veal Parmigiana 28
Combo Parmigiana 30
Choice of chicken, bone-in-pork chop or veal cutlets with eggplant cutlets

Verona

Pork 27 Chicken 27 Veal 28
Your choice of either a pork Delmonico cutlet, chicken cutlets or veal cutlets dressed with Italian bread crumbs & lightly fried served over our Parmesan risotto, finished with a Port wine mushroom & shallot sauce
Primavera 23
Sautéed seasonal vegetables in our risotto with romano cheese
Florentine 27
Chicken, baby spinach, roasted peppers, in our risotto with romano cheese
Filetto 34
10 oz Angus Filet Mignon grilled, finished with sautéed spinach, and a "sunny side up" fried egg over a mushroom risotto

Scallopini Angelina

Pork 27 Veal 28
Fresh cutlets of either Veal or Pork, Italian bread crumbs pan sautéed, with a mushroom, Gorgonzola-Bruny Pepperoni Cream Sauce, Linguini
Rollantini Di Pollo 27
Boneless Bell & Ewan's Natural chicken breast stuffed with prosciutto, fresh Mozzarella & basil, baked in the oven with a light spinach cream sauce

POLLO E VITELLO • CHICKEN & VEAL

served with potato and vegetable - OR - your choice of pasta

Pollo Picatta or Marsala 27
Boneless chicken breast cutlets dusted with flour and sautéed in a lemon-butter caper sauce OR a mushroom Marsala wine sauce
Vitello Picatta or Marsala 28
Fresh veal cutlets dusted with flour and sautéed in a lemon-butter caper sauce OR a mushroom Marsala white sauce

TUSCAN GRILLE - CHICKEN, PORK, BEEF, VEAL, FISH

12 oz BELL & EVANS MARINATED CHICKEN BREAST 21
14 oz BONE IN CENTER CUT PORK CHOP 27
16 oz PRIME PORTERHOUSE PORK CHOP 29
14 oz ANGUS NEW YORK STRIP STEAK 30
10 oz ANGUS SIRLOIN FILET 29

Served with 2 sides of your choice - OR - over a Dinner Salad (Mista, Caesar, Spinach, Goat Cheese, Meditereneo)

Roasted Shallot Potato Mashed Potato Our Potato Cakes, Sour Cream & Chives Classic Fries Truffle Parmesan Fries
Parmesan Risotto David's Mac & Cheese Lobster Mac & Cheese (\$7) White Bean Ragù Lentil Ragù Pasta Marinara
Grilled Asparagus Garlic & Oil Brussel Sprouts Sautéed Mushrooms Seasonal Vegetables Garlic & Oil Broccoli Sautéed Spinach

Finish your dish - Choose One

Olive & Feta Butter • Roasted Red Pepper & Gorgonzola Butter • Pesto Sauce • Cold Horseradish Cream • Mushroom Marsala Sauce
House Steak Sauce • Lemon-Butter-Caper Sauce • Garlic, Basil & Olive Oil Sauté • Shallot Port Wine Sauce • Chianti Mushroom & Gorgonzola

\$5 Plate Charge for Sharing Entrees -- 18% Gratuity may be added to parties of five or more.

Maiale Fiorentina 27
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
Rigatoni Bolognese 27
The sauce of Bologna, ground sirloin, veal, & pork simmered in a red sauce, fresh Rigatoni Pasta, a touch of cream, Parmigiano & Reggiano
Pollo Puttanesca 26
Boneless chicken breast sautéed with garlic, basil, capers, and kalamata olives in a fresh Pomodoro sauce linguini
Pollo Fiorentina 27
Boneless chicken breast sautéed with basil, baby spinach, tomatoes, finished in a roasted garlic cream sauce tossed with linguini
Pollo Portobello 27
Boneless chicken breast sautéed with shallots, portobello mushrooms, sun dried tomatoes, light cream sauce, penne pasta
Cozza Fra Diavolo 27
A mound of Bang Island Maine Mussels simmered in our homemade Marinara sauce or fra diavolo sauce over linguini
Spaghetti alla Vongole 28
Fresh Maine clams sautéed in shell with fresh chopped clams in your choice of either a "white wine garlic butter broth" OR "our red sauce"
Gamberoni Arrabiata 28
6 Large tiger shrimp pan braised in a fresh spicy Pomodoro sauce, touch of cream, fresh Gamberoni Pasta, Parmigiano & Reggiano
Gamberoni Scampi 27
6 large tiger shrimp sautéed in olive oil, garlic, basil, white wine, a touch of butter & fresh lemon, tossed with linguini
Linguini Roma 28
Just like our shrimp scampi, but we added fresh broccoli and fresh chopped tomatoes
Cappesante Orté 30
Maine diver sea scallops seared & then braised with roasted eggplant, roasted tomatoes, baby spinach, tossed with fresh Gamberoni Pasta
Fettuccini alla Bucaniera 31
Hearty array of mixed seafood in a fresh pomodoro sauce or in a spicy fra diavolo sauce tossed with fettuccini

RISOTTO • RISOTTOS

Encrustados - Maine Salmon 28 Sweetfish 29 Maine Scallops 30
Choice of fresh salmon, sweetfish, or scallops grilled, then encrusted with our sautéed stuffing, lobster Newburg sauce, served over our risotto
Gamberoni e Asparagi 28
6 large tiger shrimp and fresh asparagus in our risotto with romano cheese
Aragosta 35
Fresh Maine lobster sautéed with our risotto with romano cheese
Fruiti di Mare 35
Diver sea scallops, tiger shrimp, mussels and fresh lobster in our risotto with romano cheese

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