

# ANGELINA'S RISTORANTE & TUSCAN GRILLE

<b>ZUPPA • SOUP</b>	<i>Cup</i>	<i>Bowl</i>
<b>Zuppa Di Giorno</b> <i>Creative homemade soups that change daily, ask your server for today's soup</i>	10.25	12.75
<b>Zuppa di Aragosta</b> <i>Puree lobster, cream, sherry, &amp; fresh chives - Lobster Bisque</i>	11.75	15.75
<b>Zuppa di Pesce</b> <i>Adriatic fish stew with mussels, calamari, clams, shrimp, salmon, haddock &amp; scallops, in a fresh garlic, basil, &amp; tomato broth</i>	<i>by the bowl 21 as an entrée 33</i>	

## ANTIPASTI • APPETIZERS

<b>Our Famous Eggplant Tower</b> <i>Fresh eggplant, lightly fried, layered with Maine tomatoes, fresh Mozzarella cheese, olive oil, - Balsamic reduction</i>	16.5
<b>A "Slab" of Fried Provolone Cheese</b> <i>A thick slice of imported Provolone, eggwashed, breadcrumbs, fried, served with our Pomodoro sauce</i>	15.5
<b>Antipasto della Casa</b> <i>Mixed Italian cold cuts and cheese, with olives, roasted peppers, marinated artichokes, grilled vegetables &amp; eggs</i>	<i>Serves Two 22 Serves Four 26</i>
<b>Bruschetta Classica "Board"</b> <i>Fresh tomatoes marinated with fresh basil, shaved Parmesan cheese and olive oil on toasted country bread</i>	13.5
<b>Bruschetta Campania "Board"</b> <i>Caramelized Shallots, herb Ricotta Cheese, Prosciutto, balsamic toasted country bread</i>	16.5
<b>A side of our Homemade Meatball or Sasuage</b> <i>Angelina's Original Recipe, Veal, Pork, &amp; Beef Meatballs, OR Sweet Italian Sausage from our butcher in Boston</i>	18/11
<b>Prosciutto E Mozzarella "Board"</b> <i>Sliced Prosciutto di Parma and a fresh whole Mozzarella ball, mixed greens, extra virgin olive oil</i>	17
<b>Prosciutto E Asparagi "Board"</b> <i>Fresh prosciutto and grilled asparagus, hard boiled eggs, mixed olives, olive oil, shaved Parmesean</i>	16
<b>Burrata Cheese "Board"</b> <i>Creamy Burrata Cheese, choice of either sliced Prosciutto, Capicola, or Genoa Salami &amp; roasted peppers, mixed greens</i>	18.25
<b>Cocktail di Gamberoni</b> <i>Large Shrimp steamed in an herb bath and chilled, homemade cocktail sauce</i>	2 for 8.75 4 for 17 6 for 25 8 for 31.25
<b>Funghi Stuffed</b> <i>Large mushrooms, baked stuffed with our homemade seafood stuffing, baked with mozzarella cheese</i>	16.25
<b>Calamari Mixto Arrabbiato</b> <i>Fresh calamari, zucchini, &amp; summer squash fried in a light batter, with our spicy Fra Diavolo sauce or our Marinara</i>	17.75
<b>Calamari e Aioli</b> <i>Fresh calamari lightly fried, then tossed with banana peppers, capers, white vinegar, &amp; a roasted garlic Aioli</i>	18
<b>Cozza Napolitano</b> <i>Bang Island Maine Mussels, shallots, San Marzano Tomatoes, celery, white wine, lemon, butter broth, grilled bread</i>	17.5
<b>Cozza Marinara or Fra Diavlo</b> <i>Fresh Bang Island Maine mussels in your choice of our Marinara or Fra Diavlo sauce, grilled bread</i>	17.75
<b>Ravioli Aragosta</b> <i>Housemade lobster filled raviolis in a rich and creamy lobster sauce</i>	17.25
<b>Gnocchi di Roma</b> <i>Homemade potato Gnocchi, baby spinach, San Marzano Tomatoes, basil, garlic, &amp; olive oil</i>	14.75
<b>Gamberoni Fiorentina</b> <i>3 Jumbo shrimp sauteed with garlic, white wine, lemon &amp; a touch of butter over a bed of sauteed baby spinach</i>	17.5
<b>Cappesante</b> <i>Large Maine diver scallops pan seared with garlic, basil, roasted peppers, lemon-butter sauce, shaved Parmesan</i>	18.25

## INSALATE • SALADS

<b>Mista della Casa</b> <i>Mixed baby greens, tomato, cucumbers, carrots, green peppers and sweet red onion</i>	12.5
<b>Insalata alla Caesar</b> <i>Traditional caesar served with or without white anchovies, olives, and our own caesar dressing</i>	14.75
<b>David's Chopped Insalata serves 2/3 people</b> <i>Romaine, egg, onion, Salami, Capicola olives, cheese, roasted peppers, artichoke hearts, croutons, Lambrusco vinaigrette</i>	26
<b>Insalata Mediteraneo</b> <i>Fresh romaine, tomatoes, kalamata olives, red onions and fresh feta cheese tossed with a light balsamic vinaigrette</i>	15.25
<b>Insalata "The Ultimate Wedge"</b> <i>Wedge of Iceberg Lettuce, tomatoes, hard boiled egg, croutons, applewood bacon &amp; a homemade creamy Gorgonzola &amp; balsamic dressing</i>	16
<b>Insalata Caprese</b> <i>Fresh whole Mozzarella ball, served with tomatoes, fresh basil leaves, and a drizzle of olive oil and balsamic reduction</i>	14.75
<b>Insalata Burrata</b> <i>Fresh whole creamy Burrata cheese ball, on sliced tomatoes, house fired roasted peppers, fresh basil leaves, and a Pesto drizzle</i>	15.75

**CHOICE OF HOMEMADE PASTA & SAUCE**

<i>Marinara Sauce</i>	23	<i>Pomodoro Sauce</i>	25
<i>Garlic, Basil &amp; Olive Oil</i>	23	<i>Puttanesca Sauce</i>	26
<i>Homemade Spaghetti, with our Pesto Sauce</i>	28.5		
<i>Homemade Spaghetti Cacio e Pepe, black pepper, butter, cheese</i>	23.5		
<i>Homemade Ziti Pasta, Vodka Tomato Cream Sauce</i>	27.5		
<i>Il Raviolis</i>			
<i>Cheese Raviolis, Marinara sauce &amp; Shaved Parmesan</i>	28.5		
<i>Maine Lobster Raviolis, Creamy Lobster sauce</i>	37		
<i>Gnocchi Gorgonzola</i>	31		
<i>Fresh Gnocchi, garlic, spinach, roasted tomato, asparagus, &amp; gorgonzola</i>			
<i>Pasta Primavera</i>	29		
<i>Tomato, Spinach, Broccoli, Asparagus, Carrots, Brussel, Garlic and Basil in a light vegetable broth choice of homemade pasta</i>			
<i>Lasagna Di Bologna</i>	32.5		
<i>5 Layers of homemade pasta sheets with veal, pork, beef Ragu Ricotta, Mozzarella, and Romano Cheese</i>			
<i>Alfredo with Homemade Fettuccini</i>	28		
<i>With Broccoli &amp; Bell &amp; Evans's Chicken</i>	35		
<i>With 4 Jumbo Shrimp</i>	39		
<i>Il Parmigiana's - choice of Homemade Pasta</i>			
<i>Eggplant Parmigiana</i>	27		
<i>Chicken Parmigiana</i>	35		
<i>14 oz. Bone-in-Pork Chop Parmigiana</i>	37		
<i>Veal Parmigiana</i>	39		
<i>Combo Parmigiana</i>	42		
<i>Choice of chicken, bone-in-pork chop or veal cutlets with eggplant cutlets</i>			

<i>Maiale Fiorentina</i>	38
<i>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 homemade pasta, garlic-basil-olive oil</i>	
<i>Classic Milanese</i>	36
<i>Chicken... 36 Pork... 38 Veal... 40</i>	
<i>Your choice of fresh cutlets with, roasted potatoes, lemon dressed greens, and marinated tomatoes.</i>	
<i>Rigatoni Bolognese</i>	33
<i>The sauce of Bologna, ground sirloin, veal, &amp; pork simmered in a red sauce, homemade Rigatoni, a touch of cream, Parmigiano &amp; Reggiano</i>	
<i>Pollo Puttanesca</i>	33
<i>Boneless chicken breast sautéed with garlic, basil, capers, and kalamata olives in a fresh Pomodori sauce homemade Spaghetti</i>	
<i>Pollo Fiorentina</i>	34
<i>Boneless chicken breast sautéed with basil, baby spinach, tomatoes, finished in a roasted garlic cream sauce homemade pappardelle</i>	
<i>Spaghetti alla Vongole</i>	39
<i>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"</i>	
<i>Gamberoni Arrabiatta</i>	40
<i>5 Jumbo shrimp pan braised in a fresh spicy Pomodori sauce, touch of cream, homemade Creste pasta, Parmigiano &amp; Reggiano</i>	
<i>Gamberoni Scampi</i>	39.5
<i>5 Jumbo shrimp sauteed in olive oil, garlic, basil, white wine, a touch of butter &amp; fresh lemon, tossed with homemade Spaghetti</i>	
<i>Cappesante Portofino</i>	43
<i>Maine scallops, pan seared with garlic basil, roasted tomatoes, baby spinach, zucchini, summer squash, lemon butter, homemade Creste pasta</i>	
<i>Bucaniera</i>	47
<i>Hearty array of mixed seafood in a fresh pomodori sauce or in a spicy fra diavlo sauce tossed with homemade pappardelle</i>	

**RISOTTOS**

<i>Verona</i>	Pork... 38	Chicken... 37	Veal... 40
<i>Your choice of either a pork Delmonico cutlet, chicken cutlets or veal cutlets dusted with Italian bread crumbs &amp; lightly fried served over our Parmesan risotto, finished with a Port wine mushroom &amp; shallot sauce</i>			
<i>Pollo Funghi</i>	36		
<i>Chicken, shallots, sundried tomato, mushrooms, risotto &amp; romano cheese</i>			
<i>Filetto</i>	49		
<i>10 oz Angus Filet Mignon grilled, finished with sauteed spinach, and a "sunny side up" fried egg over a mushroom risotto</i>			

<i>Encrustados - All Maine Fish -</i>	Haddock... 38	Scallops... 42
<i>Choice of fresh haddock, or scallops pan seared, then encrusted with our seafood stuffing, lobster Newburg sauce, served over our risotto</i>		
<i>Gamberoni e Asparagi</i>	39.5	
<i>5 Jumbo shrimp and fresh asparagus in our risotto &amp; romano cheese</i>		
<i>Aragosta</i>	48	
<i>Fresh Maine lobster sauteed with our risotto &amp; romano cheese</i>		
<i>Frutti di Mare</i>	47	
<i>Diver sea scallops, tiger shrimp, mussels and fresh lobster in our risotto &amp; romano cheese</i>		

**MAIALE, POLLO E VITELLO • PORK, CHICKEN & VEAL***served with potato and vegetable - OR - choice of homemade pasta*

<i>Scallopini Angelina</i>	Pork 38	Veal 40	
<i>Fresh cutlets of either Veal or Pork, Italian bread crumbs lightly fried, with a mushroom, Gorgonzola-Brandy Peppercorn Cream Sauce</i>			
<i>Cutlets Di Roma</i>	Chicken 38	Pork 40	Veal 42
<i>Choice of fresh cutlets, Italian bread crumbs, lightly fried, finished with our vodka tomato cream sauce, Burrata cheese &amp; pesto drizzle, lumache pasta</i>			

<i>Pollo Picatta or Marsala</i>	39
<i>Boneless chicken breast cutlets dusted with flour and sautéed in a lemon-butter caper sauce OR a mushroom marsala wine sauce</i>	
<i>Vitello Picatta or Marsala</i>	40
<i>Fresh veal cutlets dusted with flour and sautéed in a lemon-butter caper sauce OR a mushroom marsala wine sauce</i>	

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

<i>14 oz BONE IN CENTER CUT PORK CHOP</i>	38	<i>12 oz BELL &amp; EVANS MARINATED CHICKEN BREAST</i>	32
<i>14 oz ANGUS NEW YORK STRIP STEAK</i>	44	<i>8 oz GRILLED YELLOW FIN TUNA</i>	38
<i>10 oz ANGUS FILET MIGNON</i>	49	<i>12 oz FRESH GULF MAINE HADDOCK SEARED OR FRIED</i>	36
<i>16 oz BONE IN GRASS FED VEAL CHOP</i>	52	<i>10 oz FRESH GULF OF MAINE SALMON</i>	37

*Add 2 Baked Seafood Stuffed Jumbo Shrimp to a Meal \$14**Served with 2 sides of your choice - OR - over a large Dinner Salad (Mista, Wedge, Caesar, Meditereneo)*

*Roasted Shallot Potato Our Potato Cakes, Sour Cream & Chives Classic Fries Truffle Parmesan Fries*  
*Parmesan Risotto Mac & Cheese Lobster Mac & Cheese (\$13.5) Our's Famous Au Gratin Potato Pasta Marinara*  
*Grilled Asparagus Garlic & Oil Brussel Sprouts Sauteed Mushrooms Seasonal Vegetables Garlic & Oil Broccoli Sauteed 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 • Garlic, Basil & Olive Oil Sautee • Mushroom Port Wine Sauce • Chianti Mushroom & Gorgonzola*

**\$5 Plate Charge for Sharing Entrees****An automatic 20% gratuity may be added to parties of 5 or more, credit card splits exceeding 3, or separate checks**