

ANGELINA'S RISTORANTE & TUSCAN GRILLE

Menu by Chef David Giarusso, Jr. • Chef Traphlous McCatty • Chef Conroy Drummond
 Chef Jorge Bermeo • Chef Omar Rose • Sous Chef Don James • Sous Chef Matt Demers

ZUPPA • SOUP

Zuppa Di Giorno

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

Zuppa di Aragosta

Puree lobster, cream, sherry, & fresh chives - Lobster Bisque

Zuppa di Pesce

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

Cup Bowl

5.50 9.50

7 12

by the bowl 16.95 as an entrée 28.95

ANTIPASTI • APPETIZERS

Our Famous Eggplant Tower

12.50

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

A "Slab" of Fried Provolone Cheese

11

A thick slice of imported Provolone, eggwashed, breadcrumbs, 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, marinated artichokes & grilled vegetables, eggs

Bruschetta Classica "Board"

9.75

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

Bruschetta Campania "Board"

13

Caramelized Shallots, herb Ricotta Cheese, Prosciutto, balsamic toasted country bread

Bruschetta Arrostiti "Board"

12

Roasted peppers, herb Ricotta Cheese, on toasted country bread

Prosciutto E Mozzarella "Board"

13.50

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 Gamberoni

2 for 6.5 4 for 13. 6 for 19.5 8 for 26

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

Funghi Stufati

13

Large mushrooms, baked stuffed with our homemade seafood stuffing, baked with mozzarella cheese

Calamari Mixto Arrabbiato

14

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

Calamari e Aioli

14

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

Cozza Napolitano

13.50

Bang Island Maine Mussels, shallots, San Marzano Tomatoes, celery, white wine, lemon, butter broth, grilled bread

Cozza Marinara or Fra Diavolo

13

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

Ravioli Aragosta

14

Housemade lobster filled raviolis in a rich and creamy lobster sauce

Gnocchi di Roma

11

Homemade potato Gnocchi, baby spinach, San Marzano Tomatoes, basil, garlic, & olive oil

Gamberoni Fiorentina

13.50

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

9

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

Insalata alla Caesar

10

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

Insalata alla Spinaci

10

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

Insalata Mediteraneo

11

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

Insalata "The Ultimate Wedge"

11

Wedge of Iceberg Lettuce, tomatoes, hard boiled egg, croutons, applewood bacon & a homemade creamy Gorgonzola & balsamic dressing

Insalata Caprese

10.50

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

Insalata Burrata

11.50

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

CLASSIC SAUCES & HOMEMADE PASTA

ASK YOUR SERVER FOR TODAY'S HOMEMADE PASTA

<i>Marinara Sauce</i> 18	<i>San Marzano Pomodoro Sauce</i> 19
<i>Garlic, Basil & Olive Oil</i> 18	<i>Puttanesca Sauce</i> 21

<i>Homemade Campanelle Pasta, with our Pesto Sauce</i>	23
<i>Homemade Spaghetti Cacio e Pepe, black pepper, butter, cheese</i>	19
<i>Homemade Campanelle Pasta, Vodka San Marzano Tomato</i>	21

<i>Il Raviolis</i>	
<i>Cheese Raviolis, Marinara sauce & Shaved Parmesan</i>	22
<i>Maine Lobster Raviolis, Creamy Lobster sauce</i>	28

<i>Gnocchi alla Sorrentina</i>	24
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Fresh Gnocchi, San Marzano Tomato, Mozzarella baked in the oven

<i>Pasta Primavera</i>	24
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A hearty array of fresh vegetables sauteed with garlic and basil in a light vegetable broth choice of homemade pasta

<i>Lasagna Rustica</i>	
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Homemade 5 layer vegetarian lasagna

<i>Homemade 5 layer meat lasagna</i>	23
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<i>Alfredo with Homemade Fettuccini</i>	20
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<i>With Fresh Broccoli</i>	23
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<i>With Broccoli & Bell & Evans's Chicken</i>	28
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<i>With 5 Tiger Shrimp</i>	29
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Il Parmigiana's - choice of Homemade Pasta

<i>Eggplant Parmigiana</i>	21
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<i>Chicken Parmigiana</i>	28
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<i>14 oz. Bone-in-Pork Chop Parmigiana</i>	29
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<i>Veal Parmigiana</i>	30
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<i>Combo Parmigiana</i>	32
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Choice of chicken, bone-in-pork chop or veal cutlets with eggplant cutlets

<i>Maiale Fiorentina</i>	28
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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>Rigatoni Bolognese</i>	27
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The sauce of Bologna, ground sirloin, veal, & pork simmered in a red sauce, homemade Rigatoni, a touch of cream, Parmigiano & Reggiano

<i>Pollo Puttanesca</i>	26
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Boneless chicken breast sautéed with garlic, basil, capers, and kalamata olives in a fresh Pomodoro sauce homemade Spaghetti

<i>Pollo Fiorentina</i>	27
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Boneless chicken breast sautéed with basil, baby spinach, tomatoes, finished in a roasted garlic cream sauce homemade pappardelle

<i>Fritto Calamari</i>	28
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Fresh calamari, zucchini, & squash, lightly fried over a San Marzano Pomodoro sauce, homemade Creste pasta, served in the pan

<i>Cozza Fra Diavolo</i>	28
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A mound of Bang Island Maine Mussels simmered in our Marinara sauce or Fra Diavolo sauce over homemade Fettuccini

<i>Homemade Fettuccini alla Vongole</i>	29
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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>Gamberoni Arrabiatta</i>	30
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6 Large tiger shrimp pan braised in a fresh spicy Pomodoro sauce, touch of cream, homemade Creste pasta, Parmigiano & Reggiano

<i>Gamberoni Scampi</i>	29
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6 large tiger shrimp sauteed in olive oil, garlic, basil, white wine, a touch of butter & fresh lemon, tossed with homemade Spaghetti

<i>Homemade Spaghetti Roma</i>	30
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Just like our shrimp scampi, but we added fresh broccoli and fresh chopped tomatoes

<i>Cappesante Portofino</i>	32
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Maine scallops, pan seared with garlic basil, roasted tomatoes, baby spinach, zucchini, summer squash, lemon butter, homemade Creste pasta

<i>Bucaniera</i>	33
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Hearty array of mixed seafood in a fresh pomodoro sauce or in a spicy fra diavolo sauce tossed with homemade pappardelle

RISOTTOS

<i>Verona</i>	<i>Pork</i> 28	<i>Chicken</i> 28	<i>Veal</i> 29
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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

<i>Primavera</i>	24
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Fresh sauteed mixed vegetables with garlic & basil, with our Parmesan Risotto

<i>Pollo Funghi</i>	27
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Chicken, shallots, sundried tomato, mushrooms, risotto & romano cheese

<i>Filetto</i>	35
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10 oz Angus Filet Mignon grilled, finished with sauteed spinach, and a "sunny side up" fried egg over a mushroom risotto

<i>Encrustados - All Maine Fish - Salmon</i> 29	<i>Haddock</i> 28	<i>Scallops</i> 32
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Choice of fresh salmon, haddock, or scallops pan seared, then encrusted with our seafood stuffing, lobster Newburg sauce, served over our risotto

<i>Gamberoni e Asparagi</i>	29
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6 large tiger shrimp and fresh asparagus in our risotto & romano cheese

<i>Aragosta</i>	36
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Fresh Maine lobster sauteed with our risotto & romano cheese

<i>Frutti di Mare</i>	36
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Diver sea scallops, tiger shrimp, mussels and fresh lobster in our risotto & romano cheese

POLLO E VITELLO • CHICKEN & VEAL

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

<i>Scallopini Angelina</i>	<i>Pork</i> 28	<i>Veal</i> 30
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Fresh cutlets of either Veal or Pork, Italian bread crumbs lightly fried, with a mushroom, Gorgonzola-Brandy Peppercorn Cream Sauce

<i>Rollantini Di Pollo</i>	29
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Boneless Bell & Evans Natural chicken breast stuffed with prosciutto, fresh Mozzarella & basil, baked in the oven with a light spinach cream sauce

<i>Pollo Picatta or Marsala</i>	29
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Boneless chicken breast cutlets dusted with flour and sautéed in a lemon-butter caper sauce OR a mushroom marsala wine sauce

<i>Vitello Picatta or Marsala</i>	30
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Fresh veal cutlets dusted with flour and sautéed in a lemon-butter caper sauce OR a mushroom marsala wine sauce

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

<i>12 oz BELL & EVANS MARINATED CHICKEN BREAST</i>	22
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<i>14 oz BONE IN CENTER CUT PORK CHOP</i>	28
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<i>14 oz ANGUS NEW YORK STRIP STEAK</i>	30
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<i>10 oz ANGUS SIRLOIN FILET</i>	29
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<i>10 oz ANGUS FILET MIGNON</i>	35
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<i>16 oz BONE IN GRASS FED VEAL CHOP</i>	37
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<i>12 oz FRESH MAINE HADDOCK SEARED OR FRIED</i>	27
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<i>10 oz FRESH MAINE SALMON</i>	29
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<i>10 oz FRESH LOCAL CENTER CUT SWORDFISH</i>	32
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<i>4 LARGE BAKED SEAFOOD STUFFED SHRIMP</i>	28
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Add 2 Baked Seafood Stuffed Shrimp to a Meal 9

Served with 2 sides of your choice - OR - over a large Dinner Salad (Mista, Caesar, Spinach, 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 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

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 --- 18% Gratuity may be added to parties of five or more.