

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

6 9.75

8 12

by the bowl 16.95 as an entrée 28.95

ANTIPASTI • APPETIZERS

Our Famous Eggplant Tower

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

12.75

A "Slab" of Fried Provolone Cheese

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

11.25

Antipasto della Casa

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

Serves Two 15 Serves Four 18

Bruschetta Classica "Board"

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

10

Bruschetta Campania "Board"

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

13.25

Bruschetta Arrostiti "Board"

Roasted peppers, herb Ricotta Cheese, on toasted country bread

12.25

Prosciutto E Mozzarella "Board"

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

13.75

Prosciutto E Asparagi "Board"

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

12.75

Burrata Cheese "Board"

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

15.25

Cocktail di Gamberoni

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

2 for 6.75 4 for 13.25 6 for 19.75 8 for 26.25

Funghi Stufati

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

13

Calamari Mixto Arrabbiato

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

14.25

Calamari e Aioli

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

14.25

Cozza Napolitano

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

13.75

Cozza Marinara or Fra Diavolo

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

13.50

Ravioli Aragosta

Housemade lobster filled raviolis in a rich and creamy lobster sauce

14.25

Gnocchi di Roma

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

11.25

Gamberoni Fiorentina

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

13.75

Cappesante

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

14

INSALATE • SALADS

Mista della Casa

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

9.25

Insalata alla Caesar

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

10.25

Insalata alla Spinaci

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

10.25

Insalata Mediteraneo

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

11.25

Insalata "The Ultimate Wedge"

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

11.25

Insalata Caprese

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

10.75

Insalata Burrata

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

11.75

CLASSIC SAUCES & HOMEMADE PASTA

ASK YOUR SERVER FOR TODAY'S HOMEMADE PASTA

Marinara Sauce 18 San Marzano Pomodoro Sauce 19
Garlic, Basil & Olive Oil 18 Puttanesca Sauce 21

Homemade Campanelle Pasta, with our Pesto Sauce 24
Homemade Spaghetti Cacio e Pepe, black pepper, butter, cheese 19
Homemade Campanelle Pasta, Vodka San Marzano Tomato 22

If Raviolis
Cheese Raviolis, Marinara sauce & Shaved Parmesan 23
Maine Lobster Raviolis, Creamy Lobster sauce 29

Gnocchi alla Sorrentina 25
Fresh Gnocchi, San Marzano Tomato, Mozzarella baked in the oven

Pasta Primavera 25
A hearty array of fresh vegetables sauteed with garlic and basil in a light vegetable broth choice of homemade pasta

Lasagna Rustica
Homemade 5 layer vegetarian lasagna 24
Homemade 5 layer meat lasagna 26

Alfredo with Homemade Fettuccini 21
With Fresh Broccoli 24
With Broccoli & Bell & Evans's Chicken 28
With 5 Tiger Shrimp 30

If Parmigiana's - choice of Homemade Pasta
Eggplant Parmigiana 21
Chicken Parmigiana 28
14 oz. Bone-in-Pork Chop Parmigiana 29
Veal Parmigiana 30
Combo Parmigiana 32
Choice of chicken, bone-in-pork chop or veal cutlets with eggplant cutlets

Maiale Fiorentina 28

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
Rigatoni Bolognese 27

The sauce of Bologna, ground sirloin, veal, & pork simmered in a red sauce, homemade Rigatoni, a touch of cream, Parmigiano & Reggiano

Pollo Puttanesca 27
Boneless chicken breast sauteed with garlic, basil, capers, and kalamata olives in a fresh Pomodori sauce homemade Spaghetti

Pollo Fiorentina 28
Boneless chicken breast sauteed with basil, baby spinach, tomatoes, finished in a roasted garlic cream sauce homemade pappardelle

Fritto Calamari 29
Fresh calamari, zucchini, & squash, lightly fried over a San Marzano Pomodoro sauce, homemade Creste pasta, served in the pan

Cozza Fra Diavlo 29
A mound of Bang Island Maine Mussels simmered in our Marinara sauce or Fra Diavlo sauce over homemade Fettuccini

Homemade Fettuccini alla Vongole 30
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"

Gamberoni Arrabiatta 31
6 Large tiger shrimp pan braised in a fresh spicy Pomodori sauce, touch of cream, homemade Creste pasta, Parmigiano & Reggiano

Gamberoni Scampi 30
6 large tiger shrimp sauteed in olive oil, garlic, basil, white wine, a touch of butter & fresh lemon, tossed with homemade Spaghetti

Homemade Spaghetti Roma 31
Just like our shrimp scampi, but we added fresh broccoli and fresh chopped tomatoes

Cappesante Portofino 33
Maine scallops, pan seared with garlic basil, roasted tomatoes, baby spinach, zucchini, summer squash, lemon butter, homemade Creste pasta

Bucaniera 35
Hearty array of mixed seafood in a fresh pomodori sauce or in a spicy fra diavlo sauce tossed with homemade pappardelle

RISOTTOS

Verona Pork 28 Chicken 28 Veal 29
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

Primavera 25
Fresh sauteed mixed vegetables with garlic & basil, with our Parmesan Risotto

Pollo Funghi 28
Chicken, shallots, sundried tomato, mushrooms, risotto & romano cheese

Filetto 36
10 oz Angus Filet Mignon grilled, finished with sauteed spinach, and a "sunny side up" fried egg over a mushroom risotto

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

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

Aragosta 36
Fresh Maine lobster sauteed with our risotto & romano cheese

Frutti di Mare 36
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

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

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

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

Vitello Picatta or Marsala 30
Fresh veal cutlets dusted with flour and sauteed in a lemon-butter caper sauce OR a mushroom marsala wine sauce

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

12 oz BELL & EVANS MARINATED CHICKEN BREAST 22
14 oz BONE IN CENTER CUT PORK CHOP 28
14 oz ANGUS NEW YORK STRIP STEAK 31
10 oz ANGUS SIRLOIN FILET 30
10 oz ANGUS FILET MIGNON 36

16 oz BONE IN GRASS FED VEAL CHOP 38
12 oz FRESH MAINE HADDOCK SEARED OR FRIED 27
10 oz FRESH MAINE SALMON 29
10 oz FRESH CATCH OF THE DAY MKT
4 LARGE BAKED SEAFOOD STUFFED SHRIMP 29

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.