

# 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

7.5 10.5

9.5 13.5

by the bowl 18.5 as an entrée 29.95

## ANTIPASTI • APPETIZERS

### Our Famous Eggplant Tower

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

14.5

### A "Slab" of Fried Provolone Cheese

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

12.75

### Antipasto della Casa

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

Serves Two 16.75 Serves Four 19.75

### Bruschetta Classica "Board"

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

10.75

### Bruschetta Campania "Board"

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

14.25

### Bruschetta Arrostiti "Board"

Roasted peppers, herb Ricotta Cheese, on toasted country bread

13.25

### Prosciutto E Mozzarella "Board"

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

14.75

### Prosciutto E Asparagi "Board"

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

13.75

### Burrata Cheese "Board"

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

16

### Cocktail di Gamberoni

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

2 for 7.95 4 for 15.75 6 for 23.5 8 for 29

### Funghi Stufati

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

14.50

### Calamari Mixto Arrabbiato

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

15.5

### Calamari e Aioli

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

15.5

### Cozza Napolitano

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

14.95

### Cozza Marinara or Fra Diavolo

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

14.75

### Ravioli Aragosta

Housemade lobster filled raviolis in a rich and creamy lobster sauce

15.5

### Gnocchi di Roma

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

12.5

### Gamberoni Fiorentina

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

15

### Cappesante

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

15.5

## INSALATE • SALADS

### Mista della Casa

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

10

### Insalata alla Caesar

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

11.75

### Insalata alla Spinaci

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

11.75

### Insalata Mediterraneo

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

12.5

### Insalata "The Ultimate Wedge"

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

14

### Insalata Caprese

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

12

### Insalata Burrata

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

13

## CLASSIC SAUCES & HOMEMADE PASTA

### ASK YOUR SERVER FOR TODAY'S HOMEMADE PASTA

<i>Marinara Sauce</i>	20	<i>Pomodoro Sauce</i>	22
<i>Garlic, Basil &amp; Olive Oil</i>	20	<i>Puttanesca Sauce</i>	23
<i>Homemade Campanelle Pasta, with our Pesto Sauce</i>	26		
<i>Homemade Spaghetti Cacio e Pepe, black pepper, butter, cheese</i>	21		
<i>Homemade Campanelle Pasta, Pink Vodka Tomato Sauce</i>	24		
<i>Il Raviolis</i>			
<i>Cheese Raviolis, Marinara sauce &amp; Shaved Parmesan</i>	26		
<i>Maine Lobster Raviolis, Creamy Lobster sauce</i>	33		
<i>Gnocchi Gorgonzola</i>	28		
<i>Fresh Gnocchi, garlic, spinach, roasted tomato, gorgonzola cream</i>			
<i>Pasta Primavera</i>	27		
<i>A hearty array of fresh vegetables sauteed with garlic and basil in a light vegetable broth choice of homemade pasta</i>			
<i>Lasagna Di Bologna</i>	28		
<i>5 Layers of homemade pasta sheets with veal, pork, beef Ragù Ricotta, Mozzarella, and Romano Cheese</i>			
<i>Alfredo with Homemade Fettuccini</i>	24		
<i>With Fresh Broccoli</i>	27		
<i>With Broccoli &amp; Bell &amp; Evans's Chicken</i>	31		
<i>With 5 Tiger Shrimp</i>	33		
<i>Il Parmigiana's - choice of Homemade Pasta</i>			
<i>Eggplant Parmigiana</i>	24		
<i>Chicken Parmigiana</i>	30		
<i>14 oz. Bone-in-Pork Chop Parmigiana</i>	32		
<i>Veal Parmigiana</i>	34		
<i>Combo Parmigiana</i>	37		
<i>Choice of chicken, bone-in-pork chop or veal cutlets with eggplant cutlets</i>			

<i>Verona</i>	<i>Pork... 32</i>	<i>Chicken... 31</i>	<i>Veal... 34</i>
<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>Primavera</i>	28		
<i>Fresh sauteed mixed vegetables with garlic &amp; basil, with our Parmesan Risotto</i>			
<i>Pollo Funghi</i>	31		
<i>Chicken, shallots, sundried tomato, mushrooms, risotto &amp; romano cheese</i>			
<i>Filetto</i>	41		
<i>10 oz Angus Filet Mignon grilled, finished with sauteed spinach, and a "sunny side up" fried egg over a mushroom risotto</i>			

### POLLO E VITELLO • CHICKEN & VEAL served with potato and vegetable - OR - choice of homemade pasta

<i>Scallopini Angelina</i>	<i>Pork 32</i>	<i>Veal 34</i>
<i>Fresh cutlets of either Veal or Pork, Italian bread crumbs lightly fried, with a mushroom, Gorgonzola-Brandy Peppercorn Cream Sauce</i>		
<i>Rollantini Di Pollo</i>	32	
<i>Boneless Bell &amp; Evans Natural chicken breast stuffed with prosciutto, fresh Mozzarella &amp; basil, baked in the oven with a light spinach cream sauce</i>		

<i>Maiale Fiorentina</i>	32
<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>Rigatoni Bolognese</i>	29
<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>	29
<i>Boneless chicken breast sautéed with garlic, basil, capers, and kalamata olives in a fresh Pomodori sauce homemade Spaghetti</i>	
<i>Pollo Fiorentina</i>	30
<i>Boneless chicken breast sautéed with basil, baby spinach, tomatoes, finished in a roasted garlic cream sauce homemade pappardelle</i>	
<i>Fritto Calamari</i>	33
<i>Fresh calamari, zucchini, &amp; squash, lightly fried over a San Manzano Pomodori sauce, homemade Creste pasta, served in the pan</i>	
<i>Cozza Fra Diavolo</i>	33
<i>A mound of Bang Island Maine Mussels simmered in our Marinara sauce or Fra Diavolo sauce over homemade Fettuccini</i>	
<i>Homemade Fettuccini alla Vongole</i>	34
<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>	35
<i>6 Large tiger shrimp pan braised in a fresh spicy Pomodori sauce, touch of cream, homemade Creste pasta, Parmigiano &amp; Reggiano</i>	
<i>Gamberoni Scampi</i>	34
<i>6 large tiger shrimp sauteed in olive oil, garlic, basil, white wine, a touch of butter &amp; fresh lemon, tossed with homemade Spaghetti</i>	
<i>Homemade Spaghetti Roma</i>	35
<i>Just like our shrimp scampi, but we added fresh broccoli and fresh chopped tomatoes</i>	
<i>Cappesante Portofino</i>	37
<i>Maine scallops, pan seared with garlic basil, roasted tomatoes, baby spinach, zucchini, summer squash, lemon butter, homemade Creste pasta</i>	
<i>Bucaniera</i>	39
<i>Hearty array of mixed seafood in a fresh pomodori sauce or in a spicy fra diavolo sauce tossed with homemade pappardelle</i>	

## RISOTTOS

<i>Encrustados - All Maine Fish - Salmon... 33 Haddock... 31 Scallops... 36</i>	
<i>Choice of fresh salmon, haddock, or scallops pan seared, then encrusted with our seafood stuffing, lobster Newburg sauce, served over our risotto</i>	
<i>Gamberoni e Asparagi</i>	33
<i>6 large tiger shrimp and fresh asparagus in our risotto &amp; romano cheese</i>	
<i>Aragosta</i>	42
<i>Fresh Maine lobster sauteed with our risotto &amp; romano cheese</i>	
<i>Frutti di Mare</i>	40
<i>Diver sea scallops, tiger shrimp, mussels and fresh lobster in our risotto &amp; romano cheese</i>	

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

<i>12 oz BELL &amp; EVANS MARINATED CHICKEN BREAST</i>	25	<i>8 oz GRILLED YELLOW FIN TUNA</i>	32
<i>14 oz BONE IN CENTER CUT PORK CHOP</i>	32	<i>12 oz FRESH GULF MAINE HADDOCK SEARED OR FRIED</i>	30
<i>14 oz ANGUS NEW YORK STRIP STEAK</i>	35	<i>10 oz FRESH GULF OF MAINE SALMON</i>	32
<i>10 oz ANGUS FILET MIGNON</i>	41	<i>10 oz FRESH CATCH OF THE DAY</i>	MRK
<i>16 oz BONE IN GRASS FED VEAL CHOP</i>	43	<i>4 LARGE BAKED SEAFOOD STUFFED SHRIMP</i>	33

*Add 2 Baked Seafood Stuffed Shrimp to a Meal \$12*

*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 (\$10) Don'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 --- 18% Gratuity may be added to parties of five or more.**