

ANTIPASTI

FRIED CALAMARI

Tubes and tentacles lightly fried and served with cocktail sauce. 12.95

LEMON PRAWNS

Large prawns sautéed with fresh lemon juice, butter and parsley. 10.95

TUSCAN ANTIPASTO

Fennel salami, aged asiago cheese, roasted peppers, grilled veggies, calamata olives, roasted garlic and pesto served with grilled focaccia bread 12.95

STEAMED MUSSELS OR CLAMS TARANTINO

Steamed with garlic, wine, parsley and butter (Only when quality fresh is available) 12.95

COCONUT PRAWNS

Six large prawns in a coconut batter served with spicy pineapple dip. 10.95

ESCARGOT

Served in mushroom caps with garlic, wine, butter and parsley sauce. 9.95

SAUTÉED GARLIC MUSHROOMS WITH SPINACH 9.95



DINNER SALADS

KING CAESAR

Romaine lettuce in creamy garlic dressing with tomato wedges and asiago cheese. Served with Parmesan bread. With Grilled Chicken 14.95 With Grilled Shrimp 16.95

CALIFORNIA SPINACH

Baby spinach, tomatoes, applewood smoked bacon, red onions, hardboiled eggs, avocado slices, toasted pecans tossed in our balsamic dressing. 14.95

ANGELINA

Mixed greens with grilled rosemary chicken, walnuts and oranges served with our house vinaigrette dressing. 14.95



PASTAS

FETTUCCINI ALFREDO

Pasta with sherry cream sauce. With Grilled Chicken 19.95 With Shrimp 21.95

BIG TONY

Angel hair pasta, garlic, olive oil and crushed red peppers. 16.95

LASAGNA

Mom's recipe with meat and mozzarella cheese. 18.95

LINGUINE LIVORNESE

With your choice of clams, mussels or prawns cooked with tomatoes, garlic, wine and capers. 21.95

CANNELLONI LOMBARDI

Stuffed pasta with chicken, artichokes, mushroom and cheese. 19.95

GNOCCHI

Fresh potato pasta with your choice of pesto, 4 cheese, marinara or meat sauce. 18.95

CRAB RAVIOLI

Our freshly made crab ravioli has been our house specialty since our opening. Served with PinkVodka sauce and a splash of marinara. 19.95



CHICKEN, VEAL, SEAFOOD

PICATTA STYLE

Sautéed with capers, in a lemon butter wine sauce with prawns Chicken 21.95 ~ Veal 24.95

MARSALA STYLE

Sautéed with mushrooms and imported marsala wine. Chicken 21.95 ~ Veal 24.95

PARMESAN STYLE

Breaded cutlet baked with tomato sauce and melted mozzarella Chicken 19.95 ~ Veal 21.95

SALVATORE STYLE

With prawns in peppercorn cream sauce. Chicken 21.95 ~ Veal 24.95

TRIP AROUND ITALY

Veal scallopini, scampi and raviolis. 24.95

CALAMARI STEAK DORÉ

Dipped in egg batter with prawns and lemon Sherry sauce. "A De Angelo Classic". 18.95

SCAMPI

Large prawns sautéed with garlic and capers in a butter wine sauce. 24.95



BEEF & LAMB

"We are a Licensed Certified Angus Beef Restaurant serving only the Highest Quality Beef that guarantees flavor and tenderness".



GRILLED RIBEYE ~ 12 oz. 26.95 16oz. 32.95

GRILLED FILET MIGNON ~ 8 oz. 26.95 12 oz. 32.95

SAUCE CHOICES

Sautéed mushrooms, garlic and wine or Gorgonzola crusted with red wine demi glace With sauteed Scampi (4) add 8.95

PEPPERCORN STEAK

Certified Angus Beef® Prime steak medallions sautéed with creamy shallot and brandy sauce. 21.95

GRILLED RIB LAMB CHOPS

12 oz. of chops with garlic mint gravy. 28.95

All pasta served with your choice of minestrone, or garden salad.

* All entrees served with your choice of minestrone, or garden salad. Served with vegetable and starch.

Split plate charge of 5.00 • Corkage fee 15.00

No split check for parties of 8 or more.