



angello's

restaurant

Established 1939



Angelo and Giacomina Passalacqua





appetizers

antipasti

Zuppe Del Giorno

A crock of our delicious homemade soups. 6.00
We make two soups daily from fresh ingredients.

Batter Dipped Fried Zucchini

We have been serving our thinly sliced, battered and deep fried Zucchini since the mid sixties.
Choice of marinara or spicy horseradish sauce. (Serves 2 - 4) 10.00

Shrimp Cocktail

Plump juicy shrimp served with traditional cocktail sauce. 13.00

Mushrooms Stuffed With Crabmeat

Stuffed with our own blend of crabmeat stuffing and baked in a lemon butter sauce with white wine. 11.00

Fried Calamari

Hand breaded in-house with our seasoned breadcrumbs and deep fried to perfection and served with a spicy marinara sauce. (Serves 1 - 2) 11.00

Stuffed Roasted Hot Peppers

Not for the feint of heart, our hot wax peppers are stuffed with pork, veal, sage and fennel and baked in our wood oven and topped with provolone and tomato sauce.
(Serves 1 - 2) 10.00

Peppers Angelo

Created here in the early nineties, this simple and wonderful appetizer has fresh sweet and hot peppers sautéed with spinach, and garlic in our house made veal stock with a hint of lemon. We top it with plenty of Fontinella cheese. (Serves 2 - 4) 14.00
(great as an entree or for 2-4 people to share)

Shrimp Alla Sam

Inspired by a frequent guest, this appetizer is sometimes ordered as an entrée. We grill plump shrimp coated in Cajun spices with portabella mushrooms, artichoke hearts and red roasted peppers on a bed of fried spinach. (Serves 2) 22.00

Greens And Beans

Spinach, spring mix and cannelloni beans sautéed in lemon, butter and veal stock. 10.00

Mussels

Sautéed in a garlic wine sauce with butter.
Served with Grilled Italian Bread 12.00

Fried Mozzarella

Fresh mozzarella deep fried with a crunchy breading served with marinara sauce and basil mayonnaise. 11.00

Arancini

Fried rice balls filled with our house made meat sauce, and peas with marinara sauce. 11.00

Roasted Tomatoes

Topped with gorgonzola and bacon and roasted in our wood fired oven.
Served over field greens with balsamic glaze. 10.00





Private Parties

We can accommodate groups of 10-65 in our private rooms. We offer lunch and dinner packages for sales meetings, board meetings and seminars. We have a small private room that is perfect for executive board meetings and planning meetings. We can host your baby showers, wedding showers, re-union type events, birthday's and anniversaries and any family get together. For dinner events our specialty is the "family style meal" with heaping platters of heartland Italian food served and passed around in true Italian style. We have a 15.00 per person minimum for day time events and a 25.00 a person minimum for dinner events. We have more information on our website.



Off Premise Catering

We offer a full and wide range of off premise catering from weddings to corporate to family affairs. Our wedding catering packages specialize in family style service. You attend a wedding to have a good time, not to sit through a 2.5 hour dinner. Family style is social, elegant, festive and expedient. See our website for packages. We also offer buffet service for weddings too. We do not offer a plated full service package.

We would love to do a consult for you, free of charge with a tasting and by explaining our style and our services. We love to bring our portable gelato bar to weddings for a non traditional wedding treat.

For corporate, other business, family, and all types of get togethers we have a offerings from sandwich trays and cold cuts and salads to high end modern cuisine. We have a lot of Italian food but we can cater all sorts of things that aren't Italian as well. We can customize any catering and have the capacity and equipment to serve 500 people.

We even have a portable gelato bar that can be rented out for any occasion by itself.



Gelato Cakes

We make great custom gelato cakes. (Italian Ice Cream cakes). Gelato cakes are better than Ice cream cakes or Ice Milk product cakes for a simple reason.

They do not have to be frozen stiff. Gelato is not as hard as ice cream and an ice milk product has to be frozen substantially past the normal temperature. Gelato on the other hand stays frozen just a few degrees colder than normal and allows the cake to stay moist and delicious. Serve 15 minutes after taking out of the freezer for perfection. The combination of flavors is endless and we have 18 flavors on a daily basis.



Visit our website

www.angelosrestaurant.com

for continual updates and menus





a family tradition



Way back in 1939, my grandparents, Angelo and Giacomina Passalacqua, opened a small neighborhood tavern at 955 West Chestnut Street in Washington, Pa. With all the nearby glass, steel manufacturing and farmland just outside town, the place became a popular stop for area workers. The little tavern grew and my grandparents began to serve their customers real Italian spaghetti and fresh Italian bread. And fittingly, in those days Angelo's was called The West Chestnut Spaghetti Inn. With Route 40 being a major highway at the time, travelers soon discovered the restaurant. They liked the spaghetti and the friendliness, and the West Chestnut Spaghetti Inn soon became the most popular restaurant in town.

My grandfather passed away in 1953. My grandmother continued to operate the restaurant with two of her children, my father Silvio and his sister Carmelina. Of course, my mother Patricia and my uncle Tony DeStefano, being spouses of my dad and aunt also began to work in the restaurant. In 1958, my grandmother retired and turned the business over to my dad and aunt.

The name of the restaurant was changed to Angelo's in 1958, and the place was remodeled and a full menu was added. Angelo's flourished in the 60's and 70's.

In 1981, my aunt retired and my dad became the sole proprietor of Angelo's.

My sister, Tonne, and I left our jobs and came home to help my parents with the family business.

My sister Tonne immediately changed the menu and started doing a lot of fresh veal and seafood. Angelo's was beginning to strike out in a new direction. My sister left the business for other opportunities out of state. However, I enjoyed being home and in business with my mom and dad. As things progressed, I began to understand more about Italian food. I enjoyed venturing out in new culinary directions, and making Angelo's the place for inventive, regional Italian cuisines.

My mom and dad sensed my ambitions and began to allow me to put my signature on all that we do.

In 1992, after 42 years of heart and sweat, my parents retired. The tools they gave me prepared me to allow Angelo's to move into its third generation of one family in one location. I cannot tell you what it means to me to be able to carry on the family name and history of this business.

On Easter Sunday 1997, my mother passed away. Her hand is on my shoulder guiding me to not forget my roots and how to treat people. My mom had a smile and a kind word for everyone. Many things have changed since 1939, but the important things haven't. Our history is good food, warmth, consistency, quality, value and appreciation for every single person who walks through our doors. It's a family tradition and an honor for me to live up to that philosophy.

It is something I hold sacred, along with my family name. It's something that I owe to you, our friends and customers, and to my family heritage.

And, of course, it's something I have to do for my mom.

In August of 2008, we moved to this new facility to carry on our mission of serving great Italian food in a warm and friendly atmosphere. We are very proud of our heritage and history and plan on continuing our legacy in this new location.

My hand is firmly on the wheel and I am guided by the spirit, the ambition, the passion, and dreams of my family before me, and plan on continuing the tradition and legacy of Angelo's Restaurant for years to come.



Con Affectione

Michael Passalacqua

alla buona vita!

to the good life!