

"FAMILY STYLE MEAL PACKAGES"

TRADITIONAL

App Salad Pasta\$25.00
 Meatballs Vegetables

CLASSICO

App Salad Pasta\$30.00
 Chicken Dish Meatballs Vegetables

MAGNIFICO

App Salad Pasta\$35.00
 Veal Dish Meatballs Vegetables

SUPREMO

App Salad Pasta\$40.00
 Veal or Chicken Seafood Vegetables

GLORIOSO

App Salad Pasta\$45.00
 Filet Veal/Chicken/Seafood Vegetables

**Custom packages available*

Other Sides:

Grilled Vegetables, Sautéed Vegetables, Fried Vegetable Platter, Beans & Greens, Polenta

Substitutions for Pasta:

Risotto, Garlic Mashed Potatoes, Roasted Potatoes

Additional Protein:

Add Seafood Protein.....\$7.00
 Add Lamb Chops.....\$7.00

Custom Proteins:

Prime Rib
 Filet
 Veal Chops
 Pork Loin

Custom Seafood:

Salmon
 Tuna
 Tilapia
 Striped Bass



APPETIZERS

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.

Flatbread

Flatbread has become a trendy item these days and many restaurants and even fast food restaurants have started serving flatbread. We have been making ours since 1984. It is more popular than ever and we now prepare it in a wood burning oven for faster baking and more flavor.

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.

Mushrooms Stuffed With Crabmeat

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

** Ask about custom meat & cheese trays*

** Additional appetizers available with upcharge*

** Combination platter available with upcharge*

SALADS

Mixed Greens

Mixed greens of endive, radicchio, arugula and other field greens, complimented with Italian garnishes.

Caesar

Romaine lettuce and croutons with a house-made Caesar dressing.

Chopped

A mixture of diced vegetables and salad greens tossed with a light lemon dressing.

Tomato

Romaine lettuce and croutons with a house-made Caesar dressing.

CHICKEN

Chicken Parmigiana

Tender cutlet of premium chicken lightly breaded and baked in tomato sauce with a thick mozzarella topping.

Chicken Piccata

Chicken breast sautéed with white wine, garlic, lemon, capers and fresh mushrooms.

Chicken Marsala

Chicken breast sautéed in butter, garlic and Italian herbs in a Marsala wine sauce with fresh mushrooms.

Portabello Chicken

Chicken sautéed with Portabello mushrooms, roasted red peppers, spinach and garlic, topped with Fontinella cheese.

Grilled Double Chicken Breast

Chargrilled breast of chicken

Chicken Saltimbocca

Tender chicken topped with prosciutto and provolone served in a sauce of sage, garlic, mushrooms, rosemary, sherry and Marsala wine. (Pork may be substituted for chicken)

PASTA

Spaghetti, Cavatappi or Rigatoni with Red Sauce

Our original dish first served in 1939 by Angelo and Giacomina Passalacqua. This is what started it all and the sauce is still made the way Grandma made it.

Pasta with Vodka Sauce

Our marinara sauce sautéed with a little vodka and combined with our alfredo sauce.

Ravioli

Plump ravioli stuffed with ricotta cheese or seasoned ground meats. Try them half and half or with a spaghetti combination.

Fettuccine Alfredo

A classic Roman dish of butter, heavy cream and parmesan cheese tossed over homemade fettuccine.

**Other pastas on menu or meat sauce -- upcharge of 2.00 per person*

VEAL

Veal Parmigiana

Tender cutlet of premium veal lightly breaded and baked in tomato sauce with a thick mozzarella topping.

Veal Marsala

Premium veal sautéed in fresh garlic, Italian herbs and Marsala wine sauce with fresh mushrooms.

Veal Saltimbocca

Tender veal topped with prosciutto and provolone served in a sauce of sage, garlic, mushrooms, rosemary, sherry and Marsala wine.

Veal Piccata

Premium veal sautéed with white wine, garlic, lemon, capers and fresh mushrooms.

SEAFOOD

Salmon

Tilapia

Tuna

Striped Bass

**Custom dishes available upon request*

4 seafood selections served grilled or blackened with your choice of the following sauces:

Gorgonzola - cheese and hot-wax peppers

Lemon Caper Wine Sauce

Alla Angelo - tomato, garlic, fontinella cheese and sautéed spinach

Diablo - hot peppers, mushrooms, spinach, tomato and romano cheese

BEEF

Filet

Tenderloin of beef, grilled or blackened to your taste, with fresh mushrooms, sautéed in butter and flamed with sherry, accompanied with sautéed spinach and roasted red peppers.

Prime Rib

Roasted to perfection in natural juices