



angelo's

restaurant

Established 1939



Angelo and Giacomina Passalacqua



pasta

pasta



Spaghetti and Tomato 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. 10.00

Substitute rigatoni, or angel hair for spaghetti.
No additional charge

2 Meatballs, meat sauce, mushrooms, hot sausage (price per item) 3.00

Also can be ordered Aglio e olio. 11.00

Our Traditional Offerings

Angel Hair and Marinara Sauce
Capellini pasta tossed with our meatless marinara. Classic!! 10.00

Eggplant Parmigiana
Breaded and deep fried eggplant topped with tomato sauce
and provolone over angel hair. 13.00

Lasagna
Another original dish made the same way for more than 6 decades. Grandma Passalacqua's
original recipe is authentic. We continue to use the finest ingredients to make our
lasagna with our specially seasoned ground meat, ricotta cheese, mozzarella
and romano cheeses, baked in our original tomato sauce. 13.00

Linguini with Black Mussels
Classic Italian seafood and pasta dish. Fresh black mussels, steamed in marinara sauce
with wine, tossed over imported linguini. 16.00
With white or red clam sauce 17.00

Ravioli
Plump ravioli stuffed with ricotta cheese or seasoned ground meats.
Try them half and half or with a spaghetti combination. 13.00

Linguini with White or Red Clam Sauce
Our homemade white clam sauce has been an Italian tradition for decades. 15.00
Add marinara sauce for red clam sauce.

Fettucine Alfredo
A classic Roman dish of butter, heavy cream and parmesan cheese
tossed over homemade fettuccine. 13.00 With rock shrimp 17.00

All pasta entrees may be accompanied by a salad for 4.75





Our Modern Offerings

Pasta-Lacqua

Invented by our owner's sister (Tonne Passalacqua) a classically trained chef in the early eighties. This dish is flavorful, and simple Italian "alla fresca" dining. An unsurpassed original recipe consisting of fresh green beans and tomatoes, sautéed with garlic, white wine and romano cheese, tossed over fettuccine. 14.00

Pasta Primavera

Another classic Italian pasta and vegetable dish. We sauté mushrooms, broccoli, cauliflower and seasonal vegetables in white wine, garlic, herbs and fresh tomatoes, romano cheese and homemade chicken stock tossed over linguini. 15.00

Pasta Diablo

One of our most popular dishes. Not for the feint of heart. Created in the mid eighties, this dish is hot. Diablo means "devil" and hot wax peppers are the demon in this dish. We sauté them with mushrooms, tomato, spinach and garlic with chicken stock and romano cheese and toss it over linguini. 14.00 Add rock shrimp 19.00

Ravioli Diablo

Same preparation as above only served over plump ravioli instead of linguini. 15.00 Add rock shrimp 19.00

Pasta Patricia

Named after our owner's Mother Patty Passalacqua. Chicken sautéed with hot wax peppers, black beans, black olives, garlic and fresh basil, tossed with cavatappi pasta, romano cheese and topped with fontinella cheese. This is a hot one! 18.00

Pasta Silvio

Named for our owner's Father Silvio Passalacqua, who ran the restaurant for 42 years. This dish consists of Bay scallops sautéed with mushrooms, roasted red peppers, artichoke hearts, garlic, basil and oregano, tossed with gorgonzola cheese and linguini. 18.00

Pasta Angelina

A mainstay on our menu for more than 20 years, this sweet dish consists of onions, sweet peppers, fresh basil, garlic and sautéed with fresh tomatoes, tossed with cavatappi pasta, Romano and fontinella chesses, topped with feta cheese. 16.00

Pasta Scolgio

Another classic Mediterranean Sea dish. Scallops, mussels, rock shrimp and littleneck clams in red clam sauce tossed with fettuccine. 19.00

Linguini Arrabbiata (Angry Pasta)

Hot sausage, red onions, mushrooms, spinach and romano cheese tossed with red pepper flakes in an oil and garlic sauce. 17.00

All pasta entrees may be accompanied by a salad for 4.75





chicken & veal
pollo & vitella

Cajun or Grilled Chicken

Blackened or grilled chicken breast presented with vegetables. 17.00

Chicken Marsala

Chicken breast sautéed in butter, garlic and Italian herbs in a Marsala wine sauce with fresh mushrooms, presented with vegetables. 17.00

Chicken Saltimbocca

Tender chicken topped with prosciutto and provolone served in a sauce of sage, garlic, mushrooms, rosemary, sherry and Marsala wine, presented with vegetables. 18.00

Portabello Chicken

Chicken sautéed with portabello mushrooms, roasted red peppers, spinach and garlic, topped with fontinella cheese, presented with vegetables. 18.00

Chicken Piccata

Chicken breast sautéed with white wine, garlic, lemon, capers and fresh mushrooms, presented with vegetables. 17.00

Balsamic Chicken

Chicken breast stuffed with feta cheese and spinach in a cabernet and balsamic vinegar demi-glaze with mushrooms and sundried tomatoes, presented with vegetables. 18.00

Chicken Parmigiana

Tender cutlet of premium chicken lightly breaded and baked in tomato sauce with a thick mozzarella topping. 16.00

Chicken Romano

Dipped in egg batter and sauteed and topped with a lemon butter sauce. 18.00

Veal Parmigiana

Tender cutlet of premium veal lightly breaded and baked in tomato sauce with a thick mozzarella topping. 21.00

Veal Marsala

Premium veal sautéed in fresh garlic, Italian herbs and Marsala wine sauce with fresh mushrooms, presented with vegetables. 24.00

Veal Piccata

Premium veal sautéed with white wine, garlic, lemon, capers and fresh mushrooms, presented with vegetables. 24.00

Veal Saltimbocca

Tender veal topped with prosciutto and provolone served in a sauce of sage, garlic, mushrooms, rosemary, sherry and Marsala wine, presented with vegetables. 24.00

All entrees are served with your choice of side dish:

Spaghetti, Risotto, Garlic Mashed Potatoes, French Fries or Vegetable of the day

(Substituting other pasta types for spaghetti will involve an upcharge.)

All pasta is prepared to order and involves finishing in a skillet.

These small orders can be logistically challenging and therefore require an upcharge.)

Your entree may be accompanied by a salad for 4.75

Your Dinner May Be Shared For \$1.00 Extra.





beef & seafood

del manzo & pesce di mare

*Filet Mignon

10 oz. 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. MARKET PRICE

*New York Strip

12 oz. strip steak, grilled or blackened to your taste, with fresh mushrooms, sautéed in butter and flamed with sherry, accompanied with sautéed spinach and roasted red peppers. MARKET PRICE

*Pork Chop

14 oz. chop grilled or blackened with cajun spices.
Served with sautéed spinach and roasted red peppers. 22.00

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

*Tilapia 21.00 • *Salmon 21.00 • *Ahi Tuna 28.00

FISH OF THE WEEK- MARKET PRICE

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

Deep Fried Shrimp

Lightly breaded gulf shrimp toasted to a golden brown
served with lemon and cocktail sauce. 18.00

Shrimp Scampi

Gulf shrimp sautéed in garlic, white wine, lemon and butter.
May be served over angel hair. 18.00

All entrees are served with your choice of side dish:
Spaghetti, Risotto, Garlic Mashed Potatoes, French Fries or Vegetable of the day

Your entree may be accompanied by a salad for 4.75

Your Dinner May Be Shared For \$1.00 Extra.

Additional Side Dishes

Fettucine alfredo 5.00


Sautéed spinach 5.00

(Substituting other pasta types for a spaghetti side dish involves a \$3.00 upcharge.)

All pasta is prepared to order and involves finishing in a skillet.

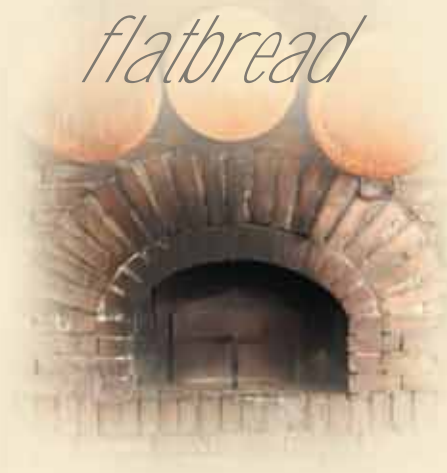
These small orders can be logistically challenging and therefore require an upcharge.)

** Consuming raw or undercooked meats, poultry, seafood, and eggs
may increase your risk of food borne illness.*



flatbread

flatbread



Flatbread Menu

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.

(Serves 2-4)

Original-Classic Italian Tomato bread.

Our thin shell baked and topped with tomatoes and romano cheese. 14.00

Marinara and Mozzarella 14.00

Topped with our homemade marinara and shredded mozzarella.

Add pepperoni for no additional charge.

Sundried Tomato, Spinach and Fontinella 14.00

Proscuitto, Roasted Red Peppers, and Mozzarella 14.00

Caprese

Tomato basil and fresh mozzarella with a balsamic drizzle. 16.00

Fungo

Sautéed button and portabello mushrooms with onions,

Aglione and fontinella cheese. 15.00

White Pizza

Garlic butter sauce with three cheese blend (mozzarella, fontinella and provolone). 14.00

Additional toppings 1.00 each.





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!