

angelo's

restaurant

Est. 1939



Artwork by Michael Passalacqua

WINE, BEER &
SPECIALTY DRINKS

We pour a seven ounce glass of wine compared to most restaurants that pour 4-6.

HOUSE RED

Cabernet Sauvignon	9
Merlot	9
Pinot Noir	10
Chianti	10
Montepulciano di Abruzzo	10

ITALIAN RED

Lambrusco - Bellafino <i>semi sweet, fruity, sparkling</i>	10/30
Montepulciano di Abruzzo - LaQuercia Estates <i>ruby red, spice and fruit</i>	10/30
Nero Di Avalo - Firriato	31
Nero Di Avalo - Tasca <i>supple aromas of black berry and pepper</i>	35
Chianti - Tiziano (Tuscany)	10/30
Chianti - Villa Pogia Salvi	32
Chianti Classico Riserva - Carpinetta <i>full bodied and velvety</i>	41
Valpolicella Classico Allegrini	31
Barbera Di Asti - "L"Avvocata (Coppa)	32
Rose - Cielo (dry)	27
Rose - Basciano (fruity)	31
Rosso Tuscano - Argiano	40

CALIFORNIA RED

Cabernet Sauvignon - Grayson Cellars	10/30
Cabernet Sauvignon - Kendall Jackson Estates	33
Cabernet Sauvignon - Liberty School	11/35
Cabernet Sauvignon - Pull	30
Robert Hall (Pasa Robles)	39
Merlot - Fat Monk	10/30
Merlot - Mill Creek (Sonoma)	36
Pinot Noir - Acrobat (Oregon)	10/28
Pinot Noir - Parker Station (Fess Parker)	32
Pinot Noir - Kendal Jackson Estates	34
Zinfandel - Renwood	10/30
Zinfandel - Four Virtues	35
Zinfandel - Kunde Estates	40
Syrah - Writers Block (Steele)	10/28
Blend - Black Ink	28

OTHER COUNTRIES RED

Shiraz - Shild Estates (Aus)	11 /32
Malbec - (Arg) Ruca Malin	36



Artwork by
Michael Passalacqua

We pour a seven ounce glass of wine compared to most restaurants that pour 4-6.

HOUSE WHITE

Chardonnay	9
Pinot Grigio	9
White Zinfandel	9

ITALIAN WHITE

Moscato - (sparkling) Villa Rosa	10/30
Gavi - La Marchesa <i>delicate, light, fruity</i>	28
Bianco - Fuedo Zirtari	30
Soave - Pieropan	33
Pinot Grigio - Due Torre	10/28
Pinot Grigio - (the seeker) Venato	31
Pino Grigio - Santa Margherita	45
Etna Bianco - Firriato <i>blend of Carricante and Catarrato grapes</i>	40

CALIFORNIA AND OTHER COUNTRIES WHITE WINE

Chardonnay - Fat Monk	10/30
Chardonnay - Pull	32
Chardonnay - Murphy Goode	11/33
Chardonnay - Fess Parker	36
Chardonnay - Deloach	45
Pinot Grigio - Santa Pietra	10/30
Pinot Gris - Acrobat (Oregon)	32
Sauvignon Blanc - Casa Patronales (Chile)	10/30
Sauvignon Blanc - Kunde Estates (Sonoma)	43
Reisling - Urban (Ger)	10/30
Reisling - The Seeker (Ger)	32

SPARKLING WINES

Prosecca- Lunetta (Italy)	32
Korbel Brut (Cali)	33
Korbel Brut Splits (Cali)	11
Moet and Chandon (Cali)	75



Artwork by
Michael Passalacqua

We pour a seven ounce glass of wine compared to most restaurants that pour 4-6.

RESERVE RED

Cabernet Sauvignon - Buehler Estates (Napa)	65
Cabernet Sauvignon - Frank Family (Napa)	80
Cabernet Sauvignon - Stag's Leap (Napa)	100
Cabernet Sauvignon - Frog's Leap (Napa)	110
Cabernet Sauvignon - Adaptation (Napa)	120
Cabernet Sauvignon - Caymus (Napa)	140
Merlot - Frog's Leap (Napa)	110
Pinot Noir - J Lohr (Fog's Reach Arroya Seco)	55
Zinfandel - Directors Cut, Coppola (Dry Creek)	50
Zinfandel - Rombauer (Napa)	70
Zinfandel - Orin Swift's 8 Days in the Desert	175
Taken - (Napa) red blend	65
Paraduxx - red blend Duckhorn	90
Barolo - Cantine Povero	60
Barolo - Castiglione	90
Amarone - Cesari Della Valpolicella Classico	90
Brunello - Di Montalcino Piccini	90

RESERVE WHITE

Chardonnay - Frog's Leap (Napa)	55
Chardonnay - Frank Family (Carneros)	60
Chardonnay - Truchard (Napa)	65
Chardonnay - Merrysville (Carneros)	68
Chardonnay - Penfold's (Aus)	70
Chardonnay - Robert Talbot (Sleepy Hollow Vineyards)	70
Chardonnay - Plumpjack (Napa)	95
Sauvignon Blanc - Orin Swift Blank Stare	60
Pinot Grigio - Jermann (Italy)	52



Artwork by
Michael Passalacqua

SPECIALTY DRINKS

ALL SPECIALTY DRINKS
ARE DOUBLES

HOUSE MARTINI 12

Gray Goose Vodka lightly stirred & served up with three giant Gorgonzola stuffed olives.

APPLETINI 12

Ketel One Vodka, Apple Pucker, a dash of sours & Triple Sec served up with a glass rimmed in cinnamon sugar.

VANILLA SKY MARTINI 12

Absolut Vanilla Vodka, pineapple juice, lemon sours & a touch of blue curacao.

CHOCOLATE MARTINI 12

Ketel One Vodka with dark & white Godiva Chocolate Liqueur.

FRENCH MARTINI 12

Gray Goose Vodka, Chambord & pineapple juice.

BIG GIRL MARTINI 12

We infuse Finlandia Vodka with fresh fruit & add just a dash of cranberry. It's juice for big girls.

CLASSIC MARTINI 12

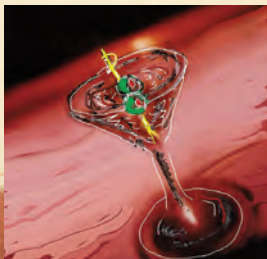
Bombay Sapphire Gin & dry vermouth, stirred, not shaken & served over olives or a twist.

THE PAIN KILLER 12

A secret recipe given to me by friends (Dave and Cathy Friend to be specific) Mount Gay Rum, Bacardi Rum, coco lopez cream of coconut, orange juice, pineapple juice, all shaken & served over ice with a dash of nutmeg (it beats novocaine).

COSMOPOLITAN 12

Sky Vodka, cranberry & a dash of Cointreau & lime juice.



Artwork by
Michael Passalacqua

SPECIALTY DRINKS

ALL SPECIALTY DRINKS
ARE DOUBLES

PAMA-TINI 12

Ketel One Vodka & Pama Liqueur with a little squeeze of lemon and lime. Very refreshing.

ESPRESSO MARTINI 12

Van Gogh Double Espresso Vodka & Godiva Chocolate Liqueur.

LEMON DROP MARTINI 12

Absolut Vodka, freshly squeezed lemon, Triple Sec & sours, served with a sugar rimmed glass.

ANGELO'S BLOODY MARY 12

We infuse hot & sweet peppers with Finlandia Vodka, add black pepper & Bloody Mary mix. Served with celery & salt rimmed glass.

GRAPPA-TINI 12

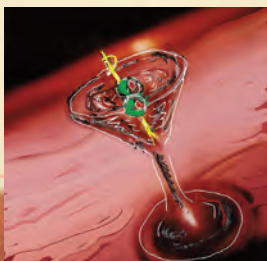
Our fruit flavored Vodka, tempered with melon liqueur and fortified with a half ounce of grappa, guaranteed to jump start your system.

PINEAPPLE FRUIT PASSION 12

Our house made fruit infused Vodka with a touch of pineapple juice, Chambord and Midori Melon.

WASHINGTON APPLE 12

Crown Royal, Apple Pucker and Cranberry.



Artwork by
Michael Passalacqua

HAPPY HOUR 4-6

Join us in the lounge Monday through Friday from 4-6
for Half-priced appetizers and \$3.50 Peroni Drafts

BEER LIST

DRAFT BEER

PERONI 5

DOMESTIC BOTTLES

BUDWEISER	4
BUD LIGHT	4
COORS LIGHT	4
IRON CITY LIGHT	4
MICHELOB ULTRA	4
MILLER LIGHT	4
O'DOULS N.A.	4
SAM ADAMS	4.50
STRAUB	4.50
YUENGLING LAGER	5
YUENGLING BLACK & TAN	5
SHINER BOCK	6
STONEY	4

IMPORTED BOTTLES

AMSTEL LIGHT	5
CORONA	5
CORONA LIGHT	5
CRABBIES	6
GUINNESS DRAUGHT	6.50
HEINEKIN	5
HEINEKIN LIGHT	5
MOLSON GOLDEN	4.50
MORETTI	6
NEWCASTLE BROWN ALE	6
PERONI	7
STELLA ARTOIS	6

CRAFT BEERS

ANCHOR STEAM	5.50
BLUE MOON	4.50
DOGFISH 60 MINUTE IPA PALE ALE	6
SIERRA NEVADA PALE ALE	6
VICTORY HOP DEVIL IPA	6
VICTORY PRIMA PILSNER	6
BELL'S AMBER	6
PENN PILSNER	6
CLAUSTHALER (NON ALCOHOLIC)	4.50



Artwork by
Michael Passalacqua

DRINKS

BOTTLED WATER

PANNA, Still Sm. 2.75 Lg. 4.75

SAN PELLIGRINO,
Sparkling Sm. 2.75 Lg. 4.75

CAPPUCCINO & COFFEE

CAPPUCCINO a la ANGELO 7
Amaretto, Bailey's & Kahlua.

COFFEE a la ANGELO 5
Amaretto, Bailey's & Kahlua.

CAPPUCCINO 5

ESPRESSO 3

GRAPPA

Masroberardino Taurasi 1.5oz 10

Masroberardino Greco di Tufo 1.5oz 10

JACOPO POLI GRAPPAS

Traditionally made from grape must

Amorosa di Pinot Amorosa di Vespaiolo

Amorosa di Torcolato Amorosa di Cabernet

Amorosa di Merlot 1.5oz 13

CHIARRA

Made from distilled immature grapes

Chiarrà di Fragola or
Chiarrà di Moscato 1.5oz 13

STAGIONE

Made from fruit and berries

Stagione di Ciliege (cherry brandy) 1.5oz 13

Stagione di Pere (pear brandy) 1.5oz 13

Stagione di Lamponi (raspberry brandy) 1.5oz 13



Artwork by
Michael Passalacqua

SINGLE MALT SCOTCH

Single Malt Scotches

Glenlivet
Glenfiddich
Glenmorangie
Macallan

WHISKEY

Jack Daniels Single Barrel
Gentleman Jack
Elijah Craig
Bulleit Rye

BOURBON

Makers Mark
Basil Hayden
Woodford Reserve
Blantons

GIN

Bombay Sapphire
Bombay
Hendicks

CORDIALS

Baileys Irish Cream
Chambord
Grand Marnier
Tia Maria
Tuaca
Romano Sambuca
Godiva
Godiva Chocolate
Disaronno Amaretto
Drambuie
Dubonnet
Frangelico
Grand Marnier
Kahula

COGNAC & PORTS

Courvoisier
Hennessy
Remy Martin VSOP
Remy Martin XO
Cockburns
Dry Sac Sherry
Harvey Bristol Cream
Campari Bitter Meilano



Artwork by
Michael Passalacqua



angelo's

restaurant

Est. 1939