

# angelo's

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## restaurant

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*Est. 1939*



WINE, BEER &  
SPECIALTY DRINKS

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

## 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 Poggia	32
Chianti Classico Reserve 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
Pull	37
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
Pull	

## OTHER COUNTRIES RED

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





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## 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
The Seeker (Ger)	32

## SPARKLING WINES

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



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## 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



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## RESERVE WHITE

Chardonnay - Frog's Leap (Napa)	55
Chardonnay - Frank Family (Carneros)	60
Chardonnay - Truchard (Napa)	65
Chardonnay - Merryville ( 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





## SPECIALTY DRINKS

**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

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



## SPECIALTY DRINKS

**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.



## 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

Ask us about  
our seasonal beers.



## DRINKS

### CAPPUCCINO & COFFEE

<b>CAPPUCCINO a la ANGELO</b>	6
Amaretto, Bailey's & Kahlua.	
<b>COFFEE a la ANGELO</b>	5
Amaretto, Bailey's & Kahlua.	
<b>CAPPUCCINO</b>	3
<b>ESPRESSO</b>	3

### GRAPPA

<b>Masroberardino Taurasi</b>	1.5oz	10
<b>Masroberardino Greco di Tufo</b>	1.5oz	10

### JACOPO POLI GRAPPAS

Traditionally made from grape must

<b>Amorosa di Pinot</b>	<b>Amorosa di Vespaiolo</b>	
<b>Amorosa di Torcolato</b>	<b>Amorosa di Cabernet</b>	
<b>Amorosa di Merlot</b>	1.5oz	13

### CHIARRA

Made from distilled immature grapes

<b>Chiarrà di Fragola or Chiarrà di Moscato</b>	1.5oz	13
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### STAGIONE

Made from fruit and berries

<b>Stagione di Ciliege (cherry brandy)</b>	1.5oz	13
<b>Stagione di Pere (pear brandy)</b>	1.5oz	13
<b>Stagione di Lamponi (raspberry brandy)</b>	1.5oz	13





## SINGLE MALT SCOTCH

Genlivet, Glen Fiddich Special Reserve,  
Glenmorangie, McCallan 12 Year

## SMALL BATCH BOURBON

Blanton's, Basil Hayden,  
Woodford Reserve, Makers Mark

## WHISKEY

Gentleman Jack,  
Jack Daniels Single Barrel

## COGNAC

Hennessy, Remy Martin VSOP,  
Remy Martin XO

## BOTTLED WATER

PANNA, Still	Sm. 2.75 Lg. 4.75
SAN PELLIGRINO, Sparkling	Sm. 2.75 Lg. 4.75







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