

WHITE WINE

SPARKLING WINE

	GLASS	BOTTLE
Astoria Prosecco, <i>Veneto, Italy</i>	9	34
Risata Moscato d'Asti, <i>Piedmont, Italy</i>	9	34
Segura Viudas Brut, <i>Spain</i>		28
J Cuvee 20 Brut, <i>Russian River Valley, California</i>		50
Veuve Clicquot Yellow Label Champagne, <i>Reims, France</i>		85

ITALIAN

La Mura Bianco, <i>Sicily</i>	6.5	24
Pehhcora Pecorino, <i>Abruzzo, Italy</i>	9.5	36
Poggio Morino Vermentino, <i>Tuscany, Italy</i>		26
Santa Tresa Rina Ianca, <i>Grillo-Viognier, Sicily</i>		28
Terredora di Paolo Falanghina, <i>Campania, Italy</i>		35

SAUVIGNON BLANC

Clifford Bay, <i>Marlborough, New Zealand</i>	8.5	32
Nobilo, <i>Marlborough, New Zealand</i>		36
Hanna, <i>Russian River Valley, California</i>		44
Cakebread, <i>Napa Valley, California</i>		62

PINOT GRIGIO

Canaletto, <i>Veneto, Italy</i>	8.5	32
Lechthaler, <i>Trentino, Italy</i>	10	40
Esperto, <i>Friuli, Italy</i>		30
Santa Margherita, <i>Alto Adige, Italy</i>		50

CHARDONNAY

Joel Gott "Unoaked", <i>Monterey, California</i>	8.5	32
Mer Soleil, <i>Santa Barbara, California</i>	11.5	44
Kendall Jackson Avant, <i>California</i>		38
Rombauer, <i>Carneros, California</i>		60

RIESLING

Bex, <i>Germany</i>	8.5	32
A to Z, <i>Oregon</i>		32

ROSÉ & INTERESTING WHITES

Toad Hollow Rosé, <i>Sonoma County, California</i>		28
Pine Ridge Chenin Blanc & Viognier, <i>California</i>	10	36

AFTER DINNER

PORTS

Fonseca Ruby Port, <i>Douro Valley, Portugal</i>	6
Fonseca Tawny, <i>Douro Valley Portugal</i>	7
Quinta Tawny, <i>Douro Valley, Portugal</i>	8

GRAPPA

House Blend.....	7
Candolini.....	7
Miele.....	7

RED WINE

CHIANTI

	GLASS	BOTTLE
Fontella, <i>Tuscany, Italy</i>	8.5	32
Villa Cafaggio Classico, <i>Tuscany, Italy</i>	11.5	44
Piccini, <i>Tuscany, Italy</i>		32
Brancaia Classico, <i>Italy</i>		52

BARBERA, BAROLO, BRUNELLO

Damilano Barbera d'Asti, <i>Piedmont, Italy</i>	9.5	36
Michele Chiarlo Le Orme Barbera d'Asti, <i>Piedmont, Italy</i>		35
Pio Cesare Barbera d'Alba, <i>Piedmont, Italy</i>		42
Damilano Barolo, <i>Piedmont, Italy</i>		70
Pio Cesare Barolo, <i>Piedmont, Italy</i>		93
Il Poggione Brunello, <i>Montalcino, Italy</i>		95

ITALIAN

Capezzana Monna Nera, <i>Tuscany, Italy</i>	6.5	24
Villalta Ripasso, <i>Veneto, Italy</i>		28
Capezzana Barco Reale, <i>Tuscany, Italy</i>		35
Passitivo Primitivo, <i>Puglia, Italy</i>		37
Il Poggione Rosso, <i>Tuscany, Italy</i>		45
Produttori del Barbaresco Nebbiolo, <i>Piedmont, Italy</i>		48
Brancaia Tre Rosso, <i>Tuscany, Italy</i>		49
Sette Ponti Crognolo, <i>Tuscany, Italy</i>		52
Gaja Promis, <i>Tuscany, Italy</i>		68
Villalta Amarone, <i>Veneto, Italy</i>		70
Gaja Sito Moresco, <i>Tuscany, Italy</i>		85
Speri Amarone, <i>Veneto, Italy</i>		100

PINOT NOIR

Lechthaler, <i>Trentino, Italy</i>	8.5	32
Meiomi, <i>California</i>	11.5	44
Murphy Goode, <i>California</i>		32
La Crema, <i>Monterey, California</i>		40
Forefront by Pine Ridge, <i>California</i>		42
Sinskey Los Carneros, <i>Napa Valley, California</i>		60
Domaine Serene Evenstad Reserve, <i>Willamette Valley, Oregon</i>		95

MERLOT

Tangley Oaks, <i>Napa Valley, California</i>	8.5	32
Boomtown Merlot, <i>Columbia Valley, Washington</i>	9.5	36
Ferrari-Carano, <i>Sonoma, California</i>		45

MALBEC

Trapiche Oak Cask, <i>Mendoza, Argentina</i>	9	34
Alamos Selection, <i>Mendoza, Argentina</i>		44

CABERNET

Concannon, <i>Paso Robles, California</i>	9	34
Sebastiani, <i>Sonoma County, California</i>	11.5	44
Avalon, <i>Napa Valley, California</i>	12.5	48
J.Lohr Seven Oaks, <i>Paso Robles, California</i>		35
Silver Palm, <i>North Coast, California</i>		40
Substance, <i>Columbia Valley, Washington</i>		42
Justin, <i>Paso Robles, California</i>		50
Ladera, <i>Napa Valley, California</i>		55
Louis M. Martini, <i>Napa Valley, California</i>		64
Jordan, <i>Healdsburg, California</i>		80
Silver Oak, <i>Alexander Valley, California</i>		95

SYRAH, SHIRAZ, PETITE SIRAH

La Joya Syrah, <i>Chile</i>	8.5	32
Spellbound Petite Sirah, <i>Lodi, California</i>		34
Two Hands Angels' Share Shiraz, <i>McLaren Vale, Australia</i>		64

ZINFANDEL & INTERESTING REDS

Marietta Old Vine Red, <i>California</i>	10	36
Hess Treo Red Blend, <i>California</i>	11.5	48
Sokol Blosser Evolution Red, <i>Oregon</i>		34
Dreaming Tree Crush, <i>North Coast, California</i>		36
Dry Creek Heritage Zin, <i>Sonoma County, California</i>		42
Desert Wind Ruah, <i>Wahluke Slope, Washington</i>		43
Ferrari-Carano Siena, <i>Sonoma, California</i>		44
Seghesio Zinfandel, <i>Sonoma County, California</i>		45
BV Tapestry, <i>California</i>		70
Rodney Strong Symmetry, <i>Alexander Valley, California</i> ...		74



BEER

TAP

Summit EPA, MN, USA, 5.2% abv	6.00
Stella Artois, Belgium, 4.8% abv	6.50
Peroni, Italy, 5.1% abv	7.00
Light Beer Selection	4.50
Seasonal Selection	Market Price

BOTTLE

Surly Furious, MN, USA, 5.2% abv	7.00
Lift Bridge Farm Girl, MN, USA, 6.0% abv	6.50
Fulton Sweet Child of Vine IPA, MN, USA, 6.4% abv	6.50
Fulton Lonely Blonde, MN, USA, 4.8% abv	6.00
Grain Belt Nordeast, MN, USA, 4.7% abv	5.00
Bells 2 Hearted IPA, MI, USA, 7.0% abv	6.50
Blue Moon Belgian White, CO, USA, 5.4% abv	5.50
Budweiser, MO, USA, 5.4% abv	4.50
Bud Light, MO, USA, 4.2% abv	4.50
Coors Light, CO, USA, 4.2% abv	4.50
Michelob Golden Draft Light, MO, USA, 4.8% abv	4.50
Miller Lite, WI, USA, 4.17% abv	4.50
Sam Adams Boston Lager, MA, USA, 4.9% abv	5.50
Crispin Hard Cider, CA, USA, 5.0% abv	6.00
Menabrea 1846 Pale, Lager, Biella, Italy, 4.8% abv	7.00
Moretti La Rossa, Italy, 7.2% abv	5.50
Amstel Light, Netherlands, 3.5% abv	5.50
Corona, Mexico, 3.5% abv	5.50
Heineken, Netherlands, 5.0% abv	5.50
Newcastle Brown Ale, England, 4.7% abv	6.50
Samuel Smith Oatmeal Stout, England, 5.0% abv	7.50
Guinness, Ireland, 4.2% abv	6.50
Paulaner Biers, N/A, Germany, 0.5% abv	5.50
Seasonal Selection	Market Price

COCKTAILS 9.50

SICILIAN OLD FASHIONED

Basil Hayden Whiskey, Italian Sweet Vermouth, cherry juice, Luxardo Brandied Cherry, fresh orange slice

ESPRESSO MARTINI

Godiva Chocolate, Stoli Vanilla, Baileys, and Angelo's Espresso

RASPBERRY LEMON FRIZZANTE

Stoli Razz, Astoria Lounge Prosecco, San Pellegrino Limonata, Raspberry Puree, and a Lemon Twist

MAKER'S MANHATTAN

Maker's Mark, Italian Sweet Vermouth, Fee Brothers Bitters, and Luxardo Brandied Cherries

ITALIAN MARGARITA

Jose Cuervo, Triple Sec, and Sweet and Sour with an Amaretto di Saronno Float

CELEBRATION

Aviv 613 Vodka, St. Germain and Astoria Lounge Prosecco with a Lemon Twist

FRENCH 75

Hendrick's Gin, Astoria Lounge Prosecco, Fresh Squeezed Lemon Juice, and Sugar

APPETIZERS

SEARED AHI TUNA

Pan seared with our signature 12-pepper spice blend. Served chilled with organic greens and a sweet and spicy orange sauce 12.50

BRUSCHETTA

Warm Roma tomatoes and fresh basil tossed in olive oil, served on garlic crostini 8.99

MEDITERRANEAN ARTICHOKE DIP

Sun-dried tomatoes, artichoke hearts, red and green peppers baked into a creamy cheese dip. Served with Pugliese bread 10.50

MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes and basil drizzled with extra virgin olive oil and balsamic vinegar 9.99

CALAMARI

Tender squid rings dusted with seasoned semolina flour and lightly fried, served with lemon aioli 12.99

MUSSELS ALLA PESCATORE

Steamed in white wine and red pescatore seafood sauce with Roma tomatoes, garlic and chopped basil. Served with garlic Parisian crostini 12.99

SHRIMP AGLIO E OGLIO

Tender shrimp baked in aglio e oglio sauce with toasted Italian bread 12.50

MARGHERITA PIZZA

Fresh mozzarella and tomato sauce with basil on our homemade crust 12.50

SHRIMP & ARTICHOKE PIZZA

Baby shrimp, artichokes, mozzarella and pesto cream sauce on our homemade crust 13.50

MEDITERRANEAN PIZZA

Roasted red peppers, Kalamata olives, artichoke hearts, sun-dried tomatoes with diced tomato sauce on our homemade crust 12.50

SAUSAGE PIZZA

Our house honey fennel Italian sausage with mozzarella on our homemade crust 12.50



SOUP AND SALAD

SOUP OF THE DAY

Ask your server for today's selections

Cup 4.50 | Bowl 7

POACHED PEAR BALSAMIC SALAD

Bartlett pears poached in port wine and balsamic vinegar on top of a blend of mixed greens and romaine lettuce with walnuts, gorgonzola cheese and balsamic vinaigrette 11.99

ADD CHICKEN 4.00 ADD SHRIMP 5.00

GRILLED SALMON SALAD

Grilled orange-glazed Atlantic salmon served on a bed of romaine, baby arugula and fresh spinach with Roma tomatoes, shaved parmesan cheese and blood orange vinaigrette 16.99

GRILLED CHICKEN CAESAR

Grilled chicken breast and romaine lettuce, Roma tomatoes, shaved parmesan and croutons, tossed with our house Caesar dressing 14.99

BAKED PASTA

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99

SEAFOOD CANNELLONI

Shrimp, scallops and white fish wrapped in a sheet of pasta, topped with a seafood sherry cream sauce and baked 18.99

LASAGNA

Layers of pasta with our homemade Bolognese sauce, bechamel, mozzarella and parmesan cheese 17.50

MOSTACCIOLI SICILIANI

Penne pasta mixed with our fresh tomato sauce, Italian sausage, onions, red and green peppers, topped with mozzarella cheese 17.50

PASTA

ADD A HOUSE SALAD FOR 2.99 OR
A CAESAR OR POACHED PEAR SALAD FOR 3.99

LINGUINE AGLIO POSITANO

Tossed with sun-dried tomatoes, artichoke hearts, Kalamata olives and spinach in a special aglio e oglio sauce 13.99

ADD GRILLED CHICKEN 4.00 ADD SAUTÉED SHRIMP 5.00

SPAGHETTI GAMBERETTI

Sautéed shrimp, ripe Roma tomatoes, fresh chopped basil and minced garlic tossed in olive oil 18.99

SPAGHETTI AL POMODORO FRESCO

Ripe Roma tomatoes, fresh chopped basil and minced garlic tossed in olive oil 13.99

ADD GRILLED CHICKEN 4.00

SPAGHETTI & MEATBALLS

Smothered in fresh tomato sauce 15.99

MARSALA RAVIOLI

Chicken and portabella filled ravioli with sauteed chicken and portabella mushrooms in a creamy sweet marsala sauce 18.99

LINGUINI AL FRUITTI DI MARE

Clams, mussels, shrimp and Atlantic cod sautéed in our red pescatore seafood sauce 21.99

SPICED CHICKEN PENNE

Penne pasta in pesto cream sauce topped with sun-dried tomatoes, roasted red peppers and Cajun-spiced chicken breast 16.99

CRAB RAVIOLI

Stuffed with crab and cheese with red, green and yellow peppers in a Grand Marnier parmesan cream sauce 18.99

FETTUCCINE CHICKEN ALFREDO PRIMAVERA

Sauteed chicken and a medley of carrots, broccoli, mushrooms and yellow squash in a parmesan cream sauce 16.99

FETTUCCINE BOLOGNESE

Our Nonna's tomato sauce infused with seasoned ground beef 14.50

PENNE ROSA CON CARNE

Penne pasta tossed in our hearty rosa sauce with tomato, parmesan cream, gorgonzola and seasoned ground beef 14.99

CHICKEN & SPINACH GNOCCHI

Gnocchi tossed with sauteed chicken and fresh spinach in a pesto parmesan cream sauce with gorgonzola cheese 17.99



CHICKEN AND VEAL

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99

CHICKEN MARSALA

Sautéed portabella mushrooms and garlic in a creamy sweet marsala wine sauce served with garlic mashed potatoes 19.99

CHICKEN PARMIGIANA

Hand breaded and smothered in tomato sauce, topped with mozzarella cheese and served with spaghetti marinara 19.99

CHICKEN LIMONE

Sautéed artichoke hearts and capers in a lemon basil beurre blanc sauce served with grilled asparagus and garlic mashed potatoes 19.99

VEAL MARSALA

Sautéed portabello mushrooms and garlic in a creamy sweet marsala wine sauce served with garlic mashed potatoes 24.99

VEAL PARMIGIANA

Hand breaded and smothered in tomato sauce, topped with melted mozzarella cheese and served with spaghetti marinara 24.99

VEAL LIMONE

Sautéed artichoke hearts and capers in a lemon basil beurre blanc sauce served with grilled asparagus and garlic mashed potatoes 24.99

STEAKS AND CHOPS

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99

CHEF'S FILET STACKER

Two 4 oz. tenderloin medallions stack with grilled steak tomatoes, breaded eggplant, sautéed spinach and Balsamic butter reduction sauce. Served with garlic mashed potatoes 35.99

RIBEYE SOLE MIO

14 oz. Ribeye topped with sweet caramelized onions, chopped sautéed bacon and Marsala reduction sauce. Served with garlic mashed potatoes 34.99

WHITE TRUFFLE OIL FILET

8 oz. Filet topped with sautéed portabella and white truffle oil, served with garlic mashed potatoes 34.99

ANGELO'S MEDALLIONS WITH RISOTTO

Two 4 oz. beef tenderloin medallions grilled and set on a bed of caramelized onions with a balsamic butter reduction and gorgonzola cheese, served with Chianti mushroom risotto and a side of asparagus 34.99

SIMPLY GRILLED STEAKS

Served with garlic mashed potatoes

8 oz. FILET MIGNON 31.99

14 oz. RIBEYE 31.99

Add gorgonzola cheese, sautéed portabella mushrooms or caramelized onions 3.00 each

PORK RIBEYES

Two 8 oz. Pork Ribeyes rubbed with sweet spices, set on a bed of caramelized onions and topped with sun-dried cranberries and finished with a port reduction, served with Chianti mushroom risotto 24.99

FISH AND SEAFOOD

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99

ADOBO LEMON BUERRE BLANC SALMON

8oz. lightly breaded and baked fresh Norwegian salmon, topped with lemon chipotle adobo beurre blanc sauce, served with Grand Marnier Pesto Risotto Arborio and grilled asparagus 25.99

CIOPPINO

A delicate Italian stew of clams, mussels, shrimp and Atlantic cod in a pescatore sauce. Served with garlic Parisian crostini 23.50

SALMON ETNA

Grilled Norwegian salmon topped with artichoke hearts, capers and spinach with a light fresca sauce. Served with mixed sautéed vegetables 25.99

AUSTRALIAN SEA BASS OSCAR (BARRAMUNDI) AND SHRIMP

Australian sea bass topped with shrimp, sun-dried tomatoes, kalamata olives, artichokes in garlic oil Sicilian sauce Served with grilled asparagus 27.99

BAKED WALLEYE BUERRE BLANC

Lightly breaded Canadian walleye with lemon basil beurre blanc served with mixed sautéed vegetables 25.50

Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illnesses. We reserve the right to refuse service.

An 18% gratuity will be added to all parties of 10 or more.



GLUTEN FREE

POACHED PEAR BALSAMIC SALAD

Barlett Pears poached in port wine and balsamic vinegar on top of a blend of mixed greens and romaine lettuce with walnuts, gorgonzola cheese and balsamic vinaigrette 11.99
Add Steak 7.00 Add Sautéed Shrimp 5.00 Add Grilled Chicken 4.00

GRILLED SALMON SALAD

Grilled orange-glazed Salmon served on a bed of romaine and fresh baby spinach with roma tomatoes, shaved parmesan cheese and bloody orange vinaigrette 16.99

MOSTACCIOLI SICILIANI

Penne pasta mixed with our fresh tomato sauce, Italian sausage, onions, red and green peppers, topped with mozzarella cheese 18.50

SPAGHETTI AL POMODORO FRESCO

Ripe Roma tomatoes, fresh chopped basil and minced garlic, tossed in olive oil 14.99
Add sautéed shrimp 5.00 Add grilled chicken 4.00

LINGUINE AL FRUTTI DI MARE

Clams, mussels, shrimp and cod sautéed in our red pescatore seafood sauce 21.99

FETTUCINE CHICKEN ALFREDO PRIMAVERA

Sautéed chicken and a medley of carrots, broccoli, mushrooms and yellow squash in a parmesan cream sauce 17.99

LINGUINE AGLIO POSITANO

Tossed with sun-dried tomatoes, artichoke hearts, Kalamata olives and spinach in a special aglio e oglio sauce 16.99
Add sautéed shrimp 5.00 Add grilled chicken 4.00

SPAGHETTI BOLOGNESE

Our Nonna's tomato sauce infused with seasoned ground beef 14.99

CIOPPINO

A delicate Italian stew of clams, mussels, shrimp and cod in a pescatore sauce 23.50

SALMON ETNA

Grilled Norwegian salmon topped with artichoke hearts, capers and spinach with a light fresca sauce. Served with mixed sautéed vegetables 25.99

AUSTRALIAN SEA BASS OSCAR (BARRAMUNDI) & SHRIMP

Australian sea bass fillet over a bed of grilled asparagus and topped with lobster claw meat and béarnaise sauce 27.99

ANGELO'S MEDALLIONS WITH RISOTTO

Two 4 oz. beef tenderloin medallions grilled and set on a bed of caramelized onions with a balsamic butter reduction and gorgonzola cheese, served with Chianti mushroom risotto 34.99

WHITE TRUFFLE OIL FILET

8 oz. Filet topped with sautéed portabella and white truffle oil, served with garlic mashed potatoes 34.99

RIBEYE SOLE MIO

14 oz. Ribeye topped sweet caramelized onions, chopped sautéed bacon and Marsala reduction sauce served with garlic mashed potatoes 34.99

SIMPLY GRILLED STEAKS

Served with garlic mashed potatoes

8 oz. FILET MIGNON 31.99

14 oz. RIBEYE 31.99

Add gorgonzola cheese, sautéed portabella mushrooms
or caramelized onions 3.00 each

ADD A HOUSE SALAD FOR 2.99 OR A CAESAR OR POACHED PEAR SALAD FOR 3.99 TO ANY ENTREE