

WHITE WINE

SPARKLING WINE

	GLASS	BOTTLE
Astoria Prosecco, <i>Veneto, Italy</i>	8.5	34
Risata Moscato d'Asti, <i>Piedmont, Italy</i>	8.5	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

CHARDONNAY

Joel Gott "Unoaked", <i>Monterey, California</i>	8	32
Sonoma-Cutrer Russian River, <i>Sonoma, California</i>	10	40
Kendall Jackson Avant, <i>California</i>		38
Rombauer, <i>Carneros, California</i>		60

SAUVIGNON BLANC

Clifford Bay, <i>Marlborough, New Zealand</i>	8	32
Joel Gott, <i>California</i>	9.5	38
Nobilo, <i>Marlborough, New Zealand</i>		36
Hanna, <i>Russian River Valley, California</i>		44
Cakebread, <i>Napa Valley, California</i>		62

PINOT GRIGIO

Canalotto, <i>Veneto, Italy</i>	8	32
Esperto, <i>Friuli, Italy</i>		30
Santa Margherita, <i>Alto Adige, Italy</i>		50

RIESLING

Bex, <i>Germany</i>	8	32
A to Z, <i>Oregon</i>		32

ITALIAN

La Mura Bianco, <i>Sicily</i>	6	24
Donnafugata Anthilia, <i>Sicily</i>	9	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

ROSE

Toad Hollow, <i>Sonoma County, California</i>		24
---	--	----

AFTER DINNER

DESSERT

Michele Chiarlo Nivole, Moscato d'Asti, <i>Piedmont, Italy</i>		30
Coppo Moncalvina, Moscato d'Asti, <i>Piedmont, Italy (375ml)</i>		38

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

Nonino Vigneti Merlot.....		10
Nonino Vigneti Chardonnay.....		10
House Blend.....		7

RED WINE

CABERNET

	GLASS	BOTTLE
Dynamite, <i>North Coast, California</i>	8.5	34
Sebastiani, <i>Sonoma County, California</i>	11	44
Justin, <i>Paso Robles, California</i>	12	48
J.Lohr Seven Oaks, <i>Paso Robles, California</i>		35
Silver Palm, <i>North Coast, California</i>		40
Avalon, <i>Napa Valley, California</i>		42
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

MERLOT

Sterling VC, <i>Central Coast, California</i>	8	32
Boomtown Merlot, <i>Columbia Valley, Washington</i>	9	36
Ferrari-Carano, <i>Sonoma, California</i>		45
Pine Ridge Crimson Creek, <i>Napa Valley, California</i>		50

PINOT NOIR

Lechthaler, <i>Trentino, Italy</i>	8	32
A to Z, <i>Oregon</i>	10	40
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

ZINFANDEL

Renwood Premier Old Vine, <i>Amador County, CA</i>	8.5	34
Dry Creek Heritage Zin, <i>Sonoma County, CA</i>		42
Seghesio, <i>Sonoma County, California</i>		45

MALBEC

Trapiche Oak Cask, <i>Mendoza, Argentina</i>	8.5	34
Alamos Selection, <i>Mendoza, Argentina</i>		44

CHIANTI

Fontella, <i>Tuscany, Italy</i>	8	32
Villa Cafaggio Classico, <i>Tuscany, Italy</i>	11	44
Piccini, <i>Tuscany, Italy</i>		32
Brancaia Classico, <i>Italy</i>		52

BARBERA, BAROLO, BRUNELLO

Mazzoni Barbera d'Asti, <i>Piedmont, Italy</i>	9	36
Michele Chiarlo Le Orme Barbera d'Asti, <i>Piedmont, Italy</i>		35
Damilano Barbera d'Asti, <i>Piedmont, Italy</i>		38
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

INTERESTING REDS

J. Lohr South Ridge Syrah, <i>Paso Robles, California</i>	9	36
Ferrari-Carano Siena, <i>Sonoma, California</i>	11	44
Spellbound Petite Sirah, <i>Lodi, California</i>		34
Sokol Blosser Evolution Red, <i>Oregon</i>		34
Dreaming Tree Crush, <i>North Coast, California</i>		36
Terlato Syrah, <i>Dry Creek Valley, California</i>		38
Desert Wind Ruah, <i>Wahluke Slope, Washington</i>		43
Two Hands Angels' Share Shiraz, <i>McLaren Vale, Australia</i>		64
BV Tapestry, <i>California</i>		70
Rodney Strong Symmetry, <i>Alexander Valley, California</i>		74

ITALIAN

Capezzana Monna Nera, <i>Carmignano, Italy</i>	6	24
Villalta Ripasso, <i>Veneto, Italy</i>		28
Capezzana Barco Reale, <i>Tuscany, Italy</i>		35
Passitivo Primitivo, <i>Puglia, Italy</i>		37
Produttori del Barbaresco Nebbiolo, <i>Piedmont, Italy</i>		48
Sette Ponti Crognolo, <i>Tuscany, Italy</i>		52
Il Poggione Rosso, <i>Tuscany, Italy</i>		45
Brancaia Tre Rosso, <i>Tuscany, Italy</i>		49
Villalta Amarone, <i>Veneto, Italy</i>		70
Speri Amarone, <i>Veneto, Italy</i>		100
Gaja Promis, <i>Tuscany, Italy</i>		68
Gaja Sito Moresco, <i>Tuscany, Italy</i>		85



BEER

TAP

Miller Lite, <i>WI, USA</i>	4.50
Summit EPA, <i>MN, USA</i>	5.75
Newcastle Brown Ale, <i>England</i>	6.50
Stella Artois, <i>Belgium</i>	6.50
Peroni, <i>Italy</i>	7.00
Seasonal Selection.....	Market Price

BOTTLE

Amstel Light, <i>Netherlands</i>	5.50
Bell's Two Hearted Ale, <i>MI, USA</i>	6.50
Blue Moon, <i>CO, USA</i>	5.50
Budweiser, <i>MO, USA</i>	4.50
Bud Light, <i>MO, USA</i>	4.50
Coor's Light, <i>CO, USA</i>	4.50
Corona, <i>Mexico</i>	5.50
Crispin Hard Apple Cider, <i>MN, USA</i>	5.75
Heineken, <i>Netherlands</i>	5.50
Michelob Golden Draft Light, <i>MO, USA</i>	4.50
Moretti La Rosa, <i>Italy</i>	5.50
Sam Adams Boston Lager, <i>MA, USA</i>	5.50
Samuel Smith's Oatmeal Stout, <i>England</i>	7.50
Kaliber N/A, <i>Ireland</i>	5.50

COCKTAILS

MOJITO "LIMONATA"

Bacardi Rum, San Pellegrino Limonata, Fresh Mint, and Fresh Squeezed Lime Juice 9.50

ESPRESSO MARTINI

Godiva Chocolate, Stoli Vanilla, Baileys, and Angelo's Espresso 9.50

RASPBERRY LEMON FRIZZANTE

Stoli Razz, Astoria Lounge Prosecco, San Pellegrino Limonata, Raspberry Puree, and a Lemon Twist 9

MAKER'S MANHATTAN

Maker's Mark, Cocchi Italian Sweet Vermouth, Fee Brothers Bitters, and Luxardo Brandied Cherries 9.50

ITALIAN MARGARITA

Jose Cuervo, Triple Sec, and Sweet and Sour with an Amaretto di Saronno Float 9.50

CELEBRATION

Aviv 613 Vodka, St. Germain and Astoria Lounge Prosecco with a Lemon Twist 9.50

FRENCH 75

Hendrick's Gin, Astoria Lounge Prosecco, Fresh Squeezed Lemon Juice, and Sugar 9.50

APPETIZERS

BRUSCHETTA

Warm Roma tomatoes and fresh basil tossed in olive oil, served on garlic crostini 7.99

MEDITERRANEAN ARTICHOKE DIP

Sun-dried tomatoes, artichoke hearts, red and green peppers baked into a creamy cheese dip. Served with piadina 9.99

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 a side of lemon aioli 11.99

MUSSELS ALLA PESCATORE

Steamed in white wine and red pescatore seafood sauce with Roma tomatoes, garlic and chopped basil. Served with garlic Parisian crostini 10.99

SHRIMP AGLIO E OGLIO

Tender shrimp baked in aglio e oglio sauce with toasted Italian bread 11.99

MARGHERITA PIZZA

Fresh mozzarella and tomato sauce with basil on our homemade crust 10.99

SHRIMP & ARTICHOKE PIZZA

Baby shrimp, artichokes, mozzarella and pesto cream sauce on our homemade crust 11.99

MEDITERRANEAN PIZZA

Roasted red peppers, Kalamata olives, artichoke hearts, sun-dried tomatoes with diced tomato sauce on our homemade crust 10.99

SAUSAGE PIZZA

Our house honey fennel Italian sausage with mozzarella on our homemade crust 10.99

SEARED AHI TUNA

Pan seared with our signature 12-pepper spice blend. Served chilled with organic greens and a sweet and spicy orange sauce 10.99



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 10.99

ADD CHICKEN 3.50 ADD SHRIMP 4.50 ADD STEAK 6.00

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 15.99

GRILLED CHICKEN CAESAR

Grilled chicken breast and romaine lettuce, Roma tomatoes, shaved parmesan and croutons, tossed with our house Caesar dressing 13.99

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 17.99

LASAGNA

Layers of pasta with our homemade Bolognese sauce, bechamel, mozzarella and parmesan cheese 15.50

MOSTACCIOLI SICILIANI

Penne pasta mixed with our fresh tomato sauce, Italian sausage, onions, red and green peppers, topped with mozzarella cheese 15.99

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 12.99

ADD SAUTÉED SHRIMP 4.50 ADD GRILLED CHICKEN 3.50

SPAGHETTI GAMBERETTI

Sautéed shrimp, ripe Roma tomatoes, fresh chopped basil and minced garlic tossed in olive oil 17.50

SPAGHETTI AL POMODORO FRESCO

Ripe Roma tomatoes, fresh chopped basil and minced garlic tossed in olive oil 12.99

ADD GRILLED CHICKEN 3.50

MARSALA RAVIOLI

Chicken and portabella filled ravioli with sauteed chicken and portabella mushrooms in a creamy sweet marsala sauce 17.99

CRAB RAVIOLI

Stuffed with crab and cheese with red, green and yellow peppers in a Grand Marnier parmesan cream sauce 17.99

LINGUINI AL FRUITTI DI MARE

Clams, mussels, shrimp and Atlantic cod sautéed in our red pescatore seafood sauce 19.99

PESTO SALMON LINGUINI

Atlantic salmon sauteed with asparagus and artichokes in a creamy pesto fresca sauce 17.50

SPAGHETTI & MEATBALLS

Smothered in fresh tomato sauce 13.99

FETTUCCINE CHICKEN ALFREDO PRIMAVERA

Sauteed chicken and a medley of carrots, broccoli, mushrooms and yellow squash in a parmesan cream sauce 15.50

FETTUCCINE BOLOGNESE

Our Nonna's tomato sauce infused with seasoned ground beef 12.99

PENNE ROSA CON CARNE

Penne pasta tossed in our hearty rosa sauce with tomato, parmesan cream, gorgonzola and seasoned ground beef 13.50

CHICKEN & SPINACH GNOCCHI

Gnocchi tossed with sauteed chicken and fresh spinach in a pesto parmesan cream sauce with gorgonzola cheese 16.99



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 18.99

CHICKEN PARMIGIANA

Hand breaded and smothered in tomato sauce, topped with mozzarella cheese and served with spaghetti marinara 18.99

CHICKEN LIMONE

Sautéed artichoke hearts and capers in a lemon basil beurre blanc sauce served with grilled asparagus and garlic mashed potatoes 17.99

VEAL MARSALA

Sautéed portabello mushrooms and garlic in a creamy sweet marsala wine sauce served with garlic mashed potatoes 23.99

VEAL PARMIGIANA

Hand breaded and smothered in tomato sauce, topped with melted mozzarella cheese and served with spaghetti marinara 23.99

VEAL LIMONE

Sautéed artichoke hearts and capers in a lemon basil beurre blanc sauce served with grilled asparagus and garlic mashed potatoes 23.99

STEAKS AND CHOPS

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

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 32.99

RIBEYE ITALIANA

14 oz. Ribeye served on a bed of caramelized onions and topped with rosemary-thyme-garlic butter and served with garlic mashed potatoes 31.99

FILET OSCAR

8 oz. Filet served over grilled asparagus smothered with lobster claw meat and béarnaise sauce, served with garlic mashed potatoes 33.99

SIRLOIN BALSAMICO

12 oz. Top Sirloin topped with sautéed portabella mushrooms and a balsamic-port wine reduction served with garlic mashed potatoes 24.99

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 23.99

SIMPLY GRILLED STEAKS

Served with garlic mashed potatoes

8 oz. FILET MIGNON 29.99

12 oz. TOP SIRLOIN 23.99

14 oz. RIBEYE 29.99

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

FISH AND SEAFOOD

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

CIOPPINO

A delicate Italian stew of clams, mussels, shrimp and Atlantic cod in a pescatore sauce. Served with garlic Parisian crostini 21.99

SALMON ETNA

Grilled Norwegian salmon topped with artichoke hearts, capers and spinach with a light fresca sauce. Served with mixed sautéed vegetables 23.99

ZUPPA DI SALMONE

Sautéed salmon and shrimp with artichokes in a tomato basi-limoncello lobster pesto broth 21.99

BAKED WALLEYE BUERRE BLANC

Lightly breaded Canadian walleye with lemon basil beurre blanc served with mixed sautéed vegetables 23.99

AUSTRALIAN SEA BASS OSCAR (BARRAMUNDI)

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

SALMON RIPIENO

Roasted Norwegian salmon stuffed with red & green peppers, artichoke hearts, sun-dried tomatoes and Italian cheeses, finished with a creamy Italian cheese sauce and red peppers. Served with mixed sautéed vegetables 23.99