

# 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
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# 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