



## 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**