

WHITE WINE

CHARDONNAY

	GL	BTL
Four Vines Naked, <i>Santa Barbara, California</i> ...	8.5	32
Hess Shirttail Creek, <i>Monterey, California</i>	11.5	44
Kendall Jackson Avant, <i>California</i>		38
Rombauer, <i>Carneros, California</i>		60

ITALIAN WHITES

La Mura Bianco, <i>Sicily</i>	7	26
Poggio Morino Vermentino, <i>Tuscany, Italy</i>		26
Santa Tresa Rina Ianca, <i>Grillo-Viognier, Sicily</i> ...		28
Terredora di Paolo Falanghia, <i>Campania, Italy</i> ...		35

PINOT GRIGIO

Canaletto, <i>Veneto, Italy</i>	8.5	32
Lechthaeler, <i>Trentino, Italy</i>	10	38
Santa Margherita, <i>Alto Adige, Italy</i>		55

RIESLING

Bex, <i>Germany</i>	8.5	32
A to Z, <i>Oregon</i>		36

ROSE & INTERESTING WHITES

	GL	BTL
Vista Pointe White Zinfandel, <i>California</i>	7	26
Road Hollow Rose, <i>Sonoma County, CA</i>	9.5	36
Pine Ridge Chenin Blanc + Viognier, <i>CA</i>	10	38

SAUVIGNON BLANC

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

SPARKLING

Astoria Prosecco, <i>Veneto, Italy</i>	9	34
Risata Moscato d'Asti, <i>Piedmont, Italy</i>	9	34
Segura Viudas, <i>Spain</i>		28
J Cuvee 20 Brut, <i>Russian River Valley, California</i>		50
Veuve Clicquot Champagne, <i>Reims, France</i>		60

RED WINE

CABERNET

	GL	BTL
Avalon, <i>California</i>	9	34
Sebastiani, <i>Sonoma County, California</i>	11.5	44
Ca' Momi, <i>Napa Valley, California</i>	13.5	52
J. Lohr Seven Oaks, <i>Paso Robles, California</i>		38
Justin, <i>Paso Robles, California</i>		58
Louis M. Martini, <i>Napa Valley, California</i>		64
Silver Oak, <i>Alexander Valley, California</i>		100

CHIANTI

Fontella, <i>Tuscany, Italy</i>	9	34
Villa Cafaggio Classico, <i>Tuscany, Italy</i>	12.5	48
Castello di Ama, <i>Tuscany, Italy</i>		60

ITALIAN REDS

Lucale Primitivo, <i>Puglia, Italy</i>	11.5	44
Caletra Rosso, <i>Tuscany, Italy</i>		46
Zonin Valpolicella Ripasso, <i>Vicenza, Italy</i>		48
Gaja Promis, <i>Tuscany, Italy</i>		84
Villata Amarone, <i>Veneto, Italy</i>		86
Zonin Amarone della Valpolicella, <i>Veneto, Italy</i> ...		100

MALBEC

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

MERLOT

Boomtown, <i>Columbia Valley, Washington</i>	9.5	36
Tangley Oaks, <i>Napa Valley, California</i>	11.5	44
Ferrari-Carano, <i>Sonoma County, California</i>		55

PINOT NOIR

Lechthaler, <i>Trentino, Italy</i>	9.5	36
Meiomi, <i>California</i>	11.5	44
La Crema, <i>Monterey, California</i>		52
Sinkskey Los Carneros, <i>Napa Valley, CA</i>		68
Domaine Serene, <i>Willamette Valley, OR</i>		95

INTERESTING REDS

Marietta Old Vine Zinfandel, <i>California</i>	10	38
Hess Treo Red Blend, <i>California</i>	11.5	44
Ferrari-Carano Siena, <i>Sonoma, California</i>	13.5	52
Spellbound Petite Sirah, <i>Lodi, California</i>		34
Dry Creek Heritage Zinfandel, <i>Sonoma County, CA</i>		42
Seghesio Zinfandel, <i>Sonoma County, California</i> ...		45
Two Hands Angles Shiraz, <i>McLaren Vale, Australia</i> ..		64
Rodney Strong Symmetry, <i>Alexander Valley, CA</i> ...		74



WINES BY THE GLASS

SPARKLING

- Prosecco, Astoria Lounge, Veneto, Italy 9.00
- Moscato, Risata d'Asti, Piedmont, Italy 9.00

WHITES

- Bianco, La Mura, Sicily 7.00
- Chardonnay, Four Vines Naked, Santa Barbara, CA 8.50
- Chardonnay, Hess Shirtail Creek, Monterey, CA 11.50
- Chenin Blanc + Viognier, Pine Ridge, California 10.00
- Pinot Grigio, Canaletto, Veneto, Italy 8.50
- Pinot Grigio, Lechthaler, Trentino, Italy 10.00
- Riesling, Bex, Germany 8.50
- Rosé, Toad Hollow, Sonoma County, CA 9.50
- Sauvignon Blanc, Clifford Bay, New Zealand 8.50
- White Zinfandel, Vista Point, California 7.00

REDS

- Cabernet, Avalon, California 9.00
- Cabernet, Sebastiani, Sonoma County, California 11.50
- Cabernet, Ca'Momi, Napa Valley, California 13.50
- Chianti, Fontella, Tuscany, Italy 8.50
- Chianti Classico, Villa Cafaggio, Tuscany, Italy 12.50
- Malbec, Trapiche Oak Cask, Mendoza, Argentina 9.00
- Merlot, Boomtown, Columbia Bay, Washington 9.50
- Merlot, Tangle Oaks, Napa Valley, California 11.50
- Pinot Noir, Lechthaler, Trentino, Italy 9.50
- Pinot Noir, Meiomi, California 11.50
- Red Blend, Hess Treo, California 11.50
- Red Blend, Ferrari-Carano Siena, Sonoma County, CA 13.50
- Zinfandel Blend, Marietta Old Vine Red, California 10.00

BEER

TAP

- Miller Lite, WI, USA 4.2% abv 4.50
- Castle Danger Cream Ale, MN, USA 5.5% abv 6.50
- Stella Artois, Belgium 5.2% abv 6.50
- Summit EPA, MN, USA 5.2% abv 6.50
- Peroni, Italy 4.7% abv 7.00
- Seasonal Selection Market Price

BOTTLE

- Bud Light, MO, USA, 4.2% abv 4.50
- Budweiser, MO, USA, 5.0% abv 4.50
- Coors Light, CO, USA, 4.2% abv 4.50
- Michelob Golden Light, MO, USA, 4.1% abv 4.50
- Amstel Light, Netherlands, 3.5% abv 5.50
- Blue Moon Belgian White, CO, USA, 5.4% abv 5.50
- Corona, Mexico, 4.5% abv 5.50
- Grain Belt Nordeast, MN, USA, 4.7% abv 5.50
- Heineken, Netherlands, 5.0% abv 5.50
- Paulaner Weizen-Radler, Germany, 0.3% abv 5.50
- Sam Adams Boston Lager, MA, USA, 4.9% abv 5.50
- Bell's 2 Hearted IPA, MI, USA, 7.0% abv 6.50
- Fulton Lonely Blonde, MN, USA, 4.8% abv 6.50
- Fulton Sweet Child of Vine, MN, USA, 6.4% abv 6.50
- Lift Bridge Farm Girl, MN, USA, 5.8% abv 6.50
- Moretti La Rossa, Italy, 7.2% abv 6.50
- Newcastle Brown Ale, England, 4.7% abv 6.50
- Crispin Hard Cider, CA, USA, 5% abv 7.00
- Guinness, Ireland, 4.2% abv 7.00
- Sam Smith Oatmeal Stout, England, 5.0% abv 7.00
- Surly Furious, MN, USA, 6.7% abv 7.00

COCKTAILS

VENETIAN SUNSET

Muddled orange slice, Gioia Luisa Orangetcello, orange juice, shaken, topped with Astoria Prosecco. 10.50

ESPRESSO MARTINI

Godiva Chocolate Liqueur, Stoli Vanilla Vodka, Baileys Irish Cream, Lavazza espresso coffee. 10.50

RASPBERRY LEMON FRIZZANTE

Raspberry Puree, Stoli Razberi, shaken, topped with Astoria Prosecco, San Pellegrino Limonata, lemon twist garnish. 10.50

SICILIAN OLD FASHIONED

Muddled orange slice, bitters, Luxardo Cherry juice, Basil Hayden Whiskey, Italian Sweet Vermouth, splash of soda, Luxardo Cherry garnish. 10.50

MAKER'S MANHATTAN

Maker's Mark Bourbon, Italian Sweet Vermouth, Fee Brothers Bitters, Luxardo Cherries garnish. 10.00

ITALIAN MARGARITA

Jose Cuervo, Triple Sec, Sweet and Sour mix, shaken, Amaretto di Saronno float, lime wedge garnish. 9.50

CELEBRATION

Ketel One Vodka, St-Germain, shaken, topped with Astoria Prosecco, lemon twist garnish. 9.50

FRENCH 75

Fresh squeezed lemon juice, powered sugar, Hendrick's Gin, shaken, topped with Astoria Prosecco, lemon twist garnish. 9.50

HAPPY HOUR

2.00 OFF ALL WINES BY THE GLASS, TAP AND BOTTLED BEERS, AND ALL COCKTAILS!
ALSO 2.00 OFF THE ENTIRE BAR FOOD MENU WITH HALF PRICED PIZZAS,
BRUSCHETTA, AND ARTICHOKE DIP!

Daily from 4pm - 6pm

Late Night Sunday - Thursday 8pm - Close

Late Night Friday and Saturday 9pm - Close

Happy Hour is Honored Exclusively in the Bar Area and Patio (Seasonal)

Pricing Not Valid for Take-Out



BAR MENU

APPETIZERS

BRUSCHETTA

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

MEDITERRANEAN ARTICHOKE DIP

Sun-dried tomatoes, artichoke hearts, red and green bell peppers baked into a creamy cheese dip. Served with garlic bread. 11.50

MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic vinegar. 10.99

SAUSAGE & PEPPERS

Italian sausage tossed in our Nonna's tomato sauce with onions, red and green bell peppers and served with garlic bread. 9.99

ANGELO'S HOT WINGS

Twice cooked wings, fried and finished in the oven with hot sauce, served with celery and blue cheese. 12.50

SHRIMP AGLIO E OGLIO

Tender shrimp baked in Garlic Oil sauce. Served with garlic bread. 12.50

CALAMARI

Tender squid rings dusted with seasoned semolina flour and lightly fried, served with lemon aioli. 13.99

MUSSELS ALLA PESCATORE

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

PIZZA

SPICED CHICKEN PIZZA

Cajun Spiced chicken, mozzarella and pesto cream sauce on our homemade crust. 12.50

MARGHERITA

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

QUATTRO STAGIONI

Tomato sauce topped in quarters with ham, mushrooms, Kalamata olives and artichokes with mozzarella cheese on our homemade crust. 12.50

SHRIMP & ARTICHOKE

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

MEDITERRANEAN

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

SAUSAGE

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

SICILIANA

Anchovies, Kalamata olives and tomato sauce sprinkled with Parmesan cheese on our homemade crust. 12.50

CALZONE

Italian sausage, mushrooms, tomato sauce and mozzarella cheese baked inside our homemade crust. 12.50

SLIDERS

SIDE OF FRENCH FRIES 3.50

MEATBALL SLIDERS

Two ciabatta bread sliders with meatball smothered in tangy tomato sauce and melted mozzarella cheese. Served with French fries. Two 8.99 | Three 12.99

BACON CHEESEBURGER SLIDERS

Two ciabatta bread sliders with grilled angus beef. Topped with bacon, provolone cheese, and caramelized onions. Served with French fries. Two 8.99 | Three 12.99

SICILIAN SAUSAGE SLIDERS

Two ciabatta bread sliders with our honey fennel sausage, roasted red peppers and provolone cheese. Served with fries. Two 8.99 | Three 12.99

HOT DAGO SLIDERS

Two ciabatta bread sliders with house made fennel sausage, smothered in tangy tomato sauce and melted mozzarella cheese. Served with French fries. Two 8.99 | Three 12.99



BEER

TAP

Miller Lite, WI, USA 4.2% abv.....	4.50
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Lift Bridge Farm Girl, MN, USA, 5.8% abv.....	6.50
Moretti La Rossa, Italy, 7.2% abv	6.50
Newcastle Brown Ale, England, 4.7% abv.....	6.50
Crispin Hard Cider, CA, USA, 5% abv.....	7.00
Guinness, Ireland, 4.2% abv.....	7.00
Sam Smith Oatmeal Stout, England, 5.0% abv	7.00
Surly Furious, MN, USA, 6.7% abv.....	7.00

COCKTAILS

VENETIAN SUNSET

Muddled orange slice, Gioia Luisa Orangetcello, orange juice, shaken, topped with Astoria Prosecco. 10.50

ESPRESSO MARTINI

Godiva Chocolate Liqueur, Stoli Vanilla Vodka, Baileys Irish Cream, Lavazza espresso coffee. 10.50

RASPBERRY LEMON FRIZZANTE

Raspberry Puree, Stoli Razberi, shaken, topped with Astoria Prosecco, San Pellegrino Limonata, lemon twist garnish. 10.50

SICILIAN OLD FASHIONED

Muddled orange slice, bitters, Luxardo Cherry juice, Basil Hayden Whiskey, Italian Sweet Vermouth, splash of soda, Luxardo Cherry garnish. 10.50

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Maker's Mark Bourbon, Italian Sweet Vermouth, Fee Brothers Bitters, Luxardo Cherries garnish. 10.00

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CELEBRATION

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FRENCH 75

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APPETIZERS

BRUSCHETTA

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

MEDITERRANEAN ARTICHOKE DIP

Sun-dried tomatoes, artichoke hearts, red and green bell peppers baked into a creamy cheese dip. Served with Garlic bread. 11.50

MOZZARELLA CAPRESE (GF)

Fresh mozzarella, tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic vinegar. 10.99

CALAMARI

Tender squid rings dusted with seasoned semolina flour and lightly fried, served with lemon aioli. 13.99

MUSSELS ALLA PESCATORE (GF)

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

SHRIMP AGLIO E OGLIO

Tender shrimp baked in garlic and olive oil sauce with toasted Italian Garlic bread. 12.50

MARGHERITA PIZZA

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

SHRIMP & ARTICHOKE PIZZA

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

SAUSAGE PIZZA

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

MEDITERRANEAN PIZZA

Roasted red peppers, Kalamata olives, artichoke hearts, sun-dried tomatoes and fresh diced tomato sauce 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 salmon served on a bed of romaine and fresh baby 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, béchamel, mozzarella and Parmesan cheeses. 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

LINGUINI AGLIO POSITANO

Tossed with sun-dried tomatoes, artichoke hearts, Kalamata olives and spinach in our aglio e oglio sauce. 14.99
ADD GRILLED CHICKEN - 4.00 ADD SAUTEED 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 three cheese filled ravioli with sautéed chicken and portabella mushrooms in a creamy sweet Marsala sauce. 18.99

LINGUINI AL FRUTTI DI MARE

Clams, mussels, shrimp and Atlantic cod sautéed in our red pescatore seafood sauce. 22.99

SPICED CHICKEN PENNE

Penne pasta in pesto cream sauce topped with sun-dried tomatoes, roasted red peppers and Cajun-spiced chicken breast. 17.99

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

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

FETTUCCINE BOLOGNESE

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

PENNE ROSA CON CARNE

Penne pasta tossed in our hearty rosa vodka sauce with tomato, Parmesan cream, Gorgonzola and seasoned ground beef. 14.99

CHICKEN & SPINACH GNOCCHI

Gnocchi tossed with sautéed chicken and fresh spinach in a pesto Parmesan cream sauce with Gorgonzola cheese. 18.99

CHICKEN AND VEAL

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

(NEW) CHICKEN PESTO LIMONCELLO

Topped with pesto Limoncello cream sauce served with fettuccine tossed in the same sauce. 19.99

CHICKEN PARMIGIANA

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

CHICKEN LIMONE

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

CHICKEN MARSALA

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

(NEW) VEAL PESTO LIMONCELLO

Topped with pesto Limoncello sauce served with fettuccine tossed in the same sauce. 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 buerre blanc sauce served with grilled asparagus and garlic mashed potatoes. 24.99

VEAL MARSALA

Sautéed portabella mushrooms and garlic in a creamy sweet Marsala wine sauce served with 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

8 oz. tenderloin filet stack with grilled steak tomatoes, breaded eggplant, sautéed spinach and Balsamic butter reduction sauce. Served with garlic mashed potatoes. 34.99

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

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

SIMPLY GRILLED STEAKS

- 8 oz. FILET MIGNON 31.99
- 14 oz. RIBEYE 31.99

Served with garlic mashed potatoes

STEAK TOPPERS (NEW)

- Sautéed Portabella Mushrooms 2.99
- Caramelized Onions 1.99
- Melted Blue Cheese 1.99
- Balsamic Butter Reduction 2.50

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 port reduction. Served with Chianti mushroom risotto. 25.99



FISH AND SEAFOOD

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

SCALLOPS AND SHRIMP

Sautéed U10 Scallops and U15 Jumbo Shrimp served with grilled asparagus and linguine with sautéed portabella mushroom in Garlic Oil sauce. 26.99

CIOPPINO

A delicate Italian stew of clams, mussels, shrimp and Atlantic cod in a seafood pescatore sauce. Served with garlic Parisian crostini. 23.99

BAKED WALLEYE BEURRE BLANC

Lightly breaded Canadian walleye with lemon buerre blanc sauce served with mixed sautéed vegetables. 25.99

SCAMPI

6 Sautéed Jumbo Shrimp served with grilled Asparagus and linguine Garlic Oil sauce. 23.99

AUSTRALIAN SEA BASS (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

ADOBO LEMON BEURRE BLANC SALMON

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

SALMON ETNA

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



GLUTEN FREE

SALAD

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 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

PASTA

LINGUINE AGLIO & OGLIO POSITANO

Tossed with sun-dried tomatoes, artichoke hearts, Kalamata olives and spinach in a special Garlic Oil sauce. 15.99
ADD SAUTÉED SHRIMP - 5.00 | ADD GRILLED CHICKEN - 4.00

SPICY CHICKEN PENNE

Penne pasta in pesto cream sauce topped with sun-dried tomatoes, roasted red peppers and Cajun-spiced chicken breast. 17.99

SPAGHETTI GAMBRETTI

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

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 GRILLED CHICKEN - 4.00

SPAGHETTI BOLOGNESE

Our Nona's tomato sauce infused with seasoned ground beef. 15.50

FETTUCCINE CHICKEN ALFREDO PRIMAVERA

Sautéed chicken and a medley of carrots, broccoli, mushrooms and yellow squash in a Parmesan cream sauce. 18.99

PENNE ROSA CON CARNE

Penne pasta tossed in our hearty rosa vodka sauce with tomato, Parmesan cream, Gorgonzola and seasoned ground beef. 15.50

LINGUINE AL FRUTTI DI MARE

Clams, mussels, shrimp and white fillet fish sautéed in our red Pescatore seafood sauce. 22.99

STEAKS SIGNATURES

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

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

FISH AND SEAFOOD

SCALLOPS AND SHRIMPS

Sautéed U10 Scallops and U15 Jumbo Shrimp served with grilled asparagus and linguine with sautéed portabella mushrooms in Garlic oil sauce. 26.99

CIOPPINO

A delicate Italian stew of clams, mussels, shrimp and white fillet fish in a Pescatore sauce. 23.99

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 (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

SIMPLY GRILLED STEAKS

8 oz. FILET MIGNON 31.99
14 oz. RIBEYE 31.99

Served with garlic mashed potatoes

STEAK TOPPERS (NEW)

Sautéed Portabella Mushrooms 2.99
Caramelized Onions 1.99
Melted Blue Cheese 1.99
Balsamic Butter Reduction 2.50

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