



ANTIPASTI

CLASSICA PASTA E FAGIOLI \$12.50

Tuscan style pasta and bean soup

GAMBERI ALLA MAMMA GIOVANNA \$23

Tiger prawns wrapped in Italian pancetta, grilled and served over broccoli rapini

MELANZANE ALLA PARMIGIANA \$17

Italian eggplant filled with buffalo mozzarella over sautéed tomatoes and fresh basil

CALAMARI ALLA GRIGLIA SERVITI SU ZUCCHINE MARINATE CON CITRONETTE E MENTA FRESCA \$19

Grilled calamari served over marinated zucchini with fresh mint and lemon citronette

CARPACCIO DI MANZO CON REGGIANO RUCULA E OLIO TARTUFATO \$19

Carpaccio of beef, with reggiano cheese arugula and truffle oil

SALSICCIA ALLA GRIGLIA SU MELANZANE E PEPERONI ARROSTITI ALL' ACETO BALSAMICO \$21.50

Grilled cervellata (thin sausage) over roasted eggplant and red peppers with a balsamic drizzle

INSALATE

INSALATA FANTASIA AL CAPRINO \$14.50

Arugula, endive and radicchio salad with balsamic vinegar and goat cheese

INSALATA ANGELO \$14.75

Chopped romaine with asiago cheese, tomatoes, onions, roasted peppers tossed in balsamic vinegar and extra virgin olive oil

MOZZARELLA DI BUFALA \$20

Buffalo mozzarella imported from southern Italy with beefsteak tomatoes and roasted peppers

CAESAR SALAD \$13.50

Crisp romaine lettuce tossed with homemade Caesar dressing

PASTE

FETTUCCINE ALL' ARAGOSTA CON SALSIA PESTO E MANDORLE TOSTATE \$65

Fettuccini with sautéed lobster tail in a basil pesto with toasted almonds

SPAGHETTI PUTTANESCA DON TEO CON GAMBERONI \$41

Spaghetti with jumbo shrimp, black olives, garlic, capers and fresh oregano in a cherry tomato sauce

RISOTTO AI QUATTRO FORMAGGI CON CUORI DI SPINACI E BRESAOLA \$36

Four cheese risotto with fresh spinach and cured beef

GNOCCHI DI PATATE NOVELLE CON CAPPESANTE POMODORI SECCHI E RUCOLA \$41

Home made gnocchi with baby scallops, arugula, and sun-dried tomatoes sautéed in garlic and white wine

RIGATONI ALLA NORCINA CON FUNGHI PORCINI E SALSICCIA IN SALSIA ROSATA \$41

Rigatini Norcina with porcini mushrooms, Italian sausage in a light pink sauce

RAVIOLI DI VITELLA CON SALSIA DI REGGIANO AL TARTUFO BIANCO \$39

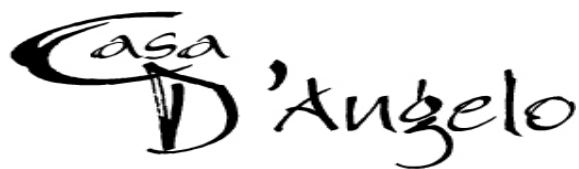
Home made veal ravioli with a reggiano - truffle cream

LASAGNETTE D' ANGELO \$34

Classic Italian meat lasagna

PENNE AL POMODORO E BASILICO CON RICOTTA FRESCA E PEPE NERO \$34

Penne pasta with fresh tomato, garlic, basil and extra virgin olive oil, topped with ricotta cheese and black pepper



CARNI

BISTECCA ALL FIORENTINA \$52

12 oz. Prime New York strip steak, marinated in olive oil, fresh herbs, caramelized onion and wild mushrooms served with arugula and Tuscan pecorino cheese

COSTOLETTE DI MAIALE GRIGLIATE E SERVITE SU VERZA STUFATA E CIPOLLINE IN AGRODOLCE \$42

Grilled twin pork chops over stewed cabbage and a sweet and sour pearl onion jus

PARMIGIANA DI VITELLO CON POMODORO E MOZZARELLA GRATINATA \$53

12 oz. Veal chop parmigiana with tomato and fresh mozzarella cheese

COSTOLETTA DI VITELLO CON GORGONZOLA DOLCE IN SALSA BAROLO E PORTOBELLO \$62

16 oz. Grilled veal chop in a dark Barolo and portobello sauce topped with gorgonzola cheese

COSTOLETTE DI AGNELLO SCOTTADITO, SERVITE SU BROCCOLI RAPINI CON SALSA DI FICHI AL VINO ROSSO \$53

Single cut lamb chops marinated and grilled over broccoli with red wine & mission fig sauce

SALTIMBOCCA DI FILETTO DI MANZO CON PROSCIUTTO E SALVIA SU PUREA DI PATATE \$50

Beef "saltimbocca" style; pan seared medallions of beef tenderloin wrapped with prosciutto served over mashed potatoes with a sage Montepulciano demi

PETTO DI POLLO CON PEPERONI ROSSI, CIPOLLA E PANCETTA ALLA VERNACCIA \$42

Sautéed chicken breast with onions, red bell pepper and pancetta

PESCI

CODE DI ARAGOSTA GRIGLIATE CON SPADELLATA DI CANNELLINI E CUORI DI CARCIOFO \$62

Grilled twin lobster tails served over sautéed Tuscan cannellini beans and artichokes hearts with a basil pesto drizzle

SPIEDINI DI GAMBERONI E ZUCCHINE PASTELLATI CON SALSA DI AGLIO PICCANTE E CORIANDOLO \$52

Peroni beer batter dipped skewers of jumbo prawns and zucchini with a spicy garlic cilantro aioli

TRANCIO DI BRANZINO AL FORNO CON FINOCCHI E POMODORI SU BISQUE DI GAMBERI \$48

Pan seared sea bass over roasted fennel and plum tomato in a shrimp bisque

FILETTO DI CERNIA GRATINATA ALLE ERBE CON VONGOLE AL VINO BIANCO \$46

Grouper oreganata with clams

TRANCIO DI PESCE SPADA ARROSTO CON SALSA LIVORNESE E ORIGANO FRESCO \$44

Grilled swordfish steak with garlic, tomatoes, capers, black olive, onions and fresh oregano

CONTORNI (SIDE DISHES)

CANNELLINI TIEPIDI ALL'OLIO D'OLIVA \$10.50

Traditional Tuscan white beans served warm with olive oil

BROCCOLI RAPINI IN PADELLA \$10.50

Broccoli rapini steamed in garlic and oil

SPINACI SALTATI \$10.50

Sautéed spinach in garlic and oil

*15% gratuity is automatically added to all food and beverage checks.
Split-Plate Charge is: \$15.00*