

Casa D' Angelo Ristorante

DINNER MENU

Ft. Lauderdale

ANTIPASTI

ZUPPA DEL GIORNO

Soup of the day

ANTIPASTO ANGELO

An assortment of seasonal grilled vegetables and sliced bufala mozzarella

CALAMARI E ZUCCHINE FRITTI

Fried squid and zucchini lightly dusted in semolina flour

CARPACCIO DI MANZO CON PARMIGIANO E TARTUFO

Carpaccio of beef, shaved parmigiano, truffle and lemon vinaigrette

GAMBERI ALLA MAMMA GIOVANNA

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

GAMBERONI CON FAGIOLI ALL'UCCELLETTO

Jumbo Prawns with cannellini beans, garlic and fresh sage and cherry tomato

MELANZANE RIPIENE AL PROSCIUTTO E MOZZARELLA

Baby Italian eggplant filled with San Daniele prosciutto Di Parma and bufala mozzarella with fresh tomato puree and basil

INSALATE

INSALATA FANTASIA AL CAPRINO

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

INSALATA ANGELO

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

MOZZARELLA DI BUFALA

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

INSALATA DI ARUGULA

Arugula and tomato salad with Reggiano and lemon vinaigrette

CARPACCIO DI BRESAOLA REGGIANO ARUGULA

*Chopped arugula salad, aged 50 year old Balsamic vinegar,
Toscanella extra virgin oil, shaved parmigiano and ValtellinaBresaola*

CONTORNI (SIDE DISHES)

CANNELLINI TIEPIDI ALL'OLIO D'OLIVA

*Traditional Tuscan white beans served warm with extra virgin olive oil and
cherry tomato*

BROCCOLI RABE IN PADELLA

Broccoli rabe steamed in garlic and oil

ESCAROLE SALTATE

Sautéed escarole in garlic and oil

SPINACI SALTATI

Sautéed spinach in garlic and oil

VERDURA DEL GIORNO, GRIGLIATI ALLA TOSCANA

Grilled vegetables of the season

PASTA

CAPELLINI AL POMODORO E BASILICO

Angel hair pasta with fresh tomato, garlic, basil and extra virgin olive oil

LINGUINE ALLE VONGOLE VERACI

*Linguine with cultivated white water clams and roasted garlic in white wine
sauce*

SPAGHETTI SALSICCIA E BROCCOLI RABE

*Spaghetti with homemade sausage, broccoli rabe, extra virgin olive oil, red
pepper*

PENNE ARRABBIATA CON PROSCIUTTO

Penne with prosciutto and basil in a spicy tomato sauce

LASAGNETTE D'ANGELO

Angelo's special lasagna with ragu of meat, homemade mozzarella and Reggiano

PENNE CON VODKA

Penne with vodka, bresaola in a light tomato cream sauce

FETTUCCINE SALTATE CON IL RAGU DI VITELLO

Homemadefettuccini with roasted veal in a ragu sauce

LINGUINE POSITANO

Linguine with shrimp sautéed with white wine, garlic, fresh tomato and arugula

PUTTANESCA DON TEO

Rigatoni with anchovies, black olives, capers, extra virgin olive oil, garlic and Italian plum tomatoes

PAPPARDELLE CON PORCINI

Pappardelle with porcini mushrooms, fresh tomato, white wine and herbs

MISURA PENNE CON SPINACI, POMODORI SECCHI E PETTO DI POLLO

Imported "Misura" whole wheat penne with spinach, sun-dried tomatoes, garlic oil and breast of chicken

RIGATONI ALLA NORCINA

Rigatoni with homemade sausage, winter mushrooms, pomodoro San Marzano and a dollop of fresh ricotta

RISOTTO DEL GIORNO Priced Daily

Risotto of the day

GNOCCHI DEL GIORNO Priced Daily

Gnocchi of the day

FROM THE GRILL AND WOODBURNING OVEN

GALLETTO RUSPANTE AL FORNO AROMATICO

Wood oven roasted free range chicken with roasted garlic, white wine, cherry tomatoes

and fresh herbsserved with broccoli rabe and Tuscan potatoes

PETTO DI POLLO GIARDINIERA

Pounded and breaded breast of chicken, Milanese style, topped with mixed greens

SCALOPPINE DI VITELLO DEL GIORNO

Veal scaloppine of the day

BISTECCA ALLA FIORENTINA

Oak grilled dry aged New York strip steak, marinated in olive oil, rosemary and garlic served with sweet vidalia onion and wild mushrooms

COSTOLETTA DI VITELLO ALLA GRIGLIA CON FUNGHETTI TRIFOLATI

Marinated grilled veal chop with sautéed wild mushrooms in a fresh rosemary sauce

GAMBERONI ALLA GRIGLIA

Oak grilled jumbo prawns with arugula-tomato bruschetta and truffle-lemon vinaigrette

GAMBERONI AL VINO BIANCO E OLIVE TAGGIASCHE

Jumbo prawns sautéed in white wine, garlic, fresh tomato and imported Ligurian olives

PESCE DEL GIORNO ARROSTO O ALLA GRIGLIA

Fresh fish of the day. Choices are specially selected by Chef Angelo

Your server will inform you of the appetizer, pasta, fish and meat specials that change daily.

CAUTION: CONSUMER INFORMATION

There is RISK involved in consuming ANY RAW OR UNDER COOKED ANIMAL PROTEIN!
If you have chronic illness of the liver, stomach or blood, or have immune disorders you are at greater risk of severe illness even death from consumption of raw animal protein and should EAT FULLY COOKED MEAT AND SEAFOOD. If unsure of your risk please consult a Doctor