

D'Angelo's Ristorante

LUNCH

ANTIPASTA CALDI

Cozze alla Siciliana \$9.00
mussels cooked in spices with marinara or white sauce

Clams Casino \$7.00
topped with fresh bacon

Stuffed Mushrooms \$7.00
stuffed with breadcrumbs topped with marinara sauce and mozzarella cheese

Hot or Sweet Fried Peppers \$10.00
Greens alla Carte Seasonal sautéed in olive & garlic

Calamari Fritti \$10.00

French Fries Alla Carte \$5.00

Sicilian Sausage \$10.50
fresh homemade pork sausage (mild or spicy)

ANTIPASTI FREDDI

D'Angelo Salad crisp romaine and iceberg lettuce, tomatoes, our special house dressing,
chopped egg & shrimp topped with or without real bacon or bacos
Small \$8.50 ~ Large \$11.50

Antipasto Italiano \$12.00
fresh romaine iceberg lettuce with salami, cheese, tuna, anchovies, egg, pimento, olives and
cheese

Caesar Salad \$8.50
topped with anchovy

Bleu Cheese Salad \$8.50
romaine and iceberg lettuce with cucumber, radishes, tomatoes and bleu cheese

Tossed Salad \$6.50
romaine and iceberg lettuce with cucumber, radishes, tomatoes, topped with vinaigrette or
house dressing

Roasted Peppers \$11.00

Tuna or Anchovies

Parma Prosciutto & Bocconcini \$12.00

Calamari Salad \$10.00

steamed fresh squid served cold & seasoned with olive oil, garlic & lemon, on a bed of lettuce

Shrimp Cocktail \$14.00

Cooked to order

Clams Cocktail Fresh Little Necks \$6.00

One dozen \$12.00

SANDWICHES

Please specify plain or marinara sauce:

Veal Parmigiana \$11.00

Veal Cutlet \$10.00

Sausage \$7.00

Sausage and Green Peppers \$9.00

Meatballs \$7.00

Prosciutto \$11.00

BEVANDE

Coffee Tea, Cappuccino, Espresso, Mineral Water, Soda

DOLCE

Ask your server about our desserts made fresh daily

ZUPPA DEL GIORNO

Small \$ 5.00

Large \$ 8.00

PASTA SPECIALTIES

Spaghetti and Meatballs \$12.00

Multiple Best of Philly Award Winner

Penne Arrabiata \$12.00

sautéed hot green peppers with marinara sauce

Multiple Best of Philly Award Winner

Cannelloni \$12.00

homemade crepe stuffed with spinach, ground veal
& seasonings, topped with a creamy bolognese sauce

Ziti Asparagus \$12.00

asparagus sautéed in a pink cheese sauce

Baked Ziti \$12.00

meat sauce, ricotta cheese topped with mozzarella

Rigatoni Caruso \$12.00

baked rigatoni with mushrooms, ricotta,
meat sauce topped with mozzarella

Fusilli Puttanesca \$12.00
spiral pasta sautéed with capers, olives, spices
a touch of anchovy, in a marinara sauce

Capellini marinara or tomato sauce \$11.00

Linguine Aglio & Olio \$11.00
olive oil and garlic

Ravioli stuffed with ricotta \$12.00

Tagliatelle Bolognese \$12.00
homemade fettuccine topped with a creamy meat sauce

Fettuccine Alfredo \$12.00

Tortellini alla Panna \$13.00
in a delicate crème sauce

Rigatoni and Broccoli \$12.00
white or red

PLATTERS

All entrees include a fresh vegetable or a side of ziti
Sausage Italian Style \$10.50
fresh homemade pork sausage mild or spicy

Sausage Parmigiana \$11.50

Eggplant Parmigiana \$13.00

PESCE

Broiled Flounder \$16.00

Pan-fried Flounder Italian Style \$16.00
lightly breaded and pan-fried topped with garlic butter

Flounder Francaise \$16.00
lightly egg battered, in a lemon & butter sauce

Pan-fried Calamari \$15.00

Calamari Marinara over Linguine \$15.00

Mussels Marinara over Linguine \$15.00
white or red

Linguine with Fresh Little Necks \$13.00

white or red

POLLO

Grilled Breast of Chicken \$15.00

Chicken Marsala \$15.00
boneless breast with marsala wine, mushrooms

Chicken Francese \$15.00
boneless breast in a light egg batter, sautéed in a lemon butter sauce

Chicken Parmigiana \$14.00

Chicken Cutlet \$14.00

VITELLO

Veal Francaise \$16.00
tender veal in a light egg batter, lemon, & butter sauce

Veal Scaloppini \$16.00
sautéed with green peppers and mushrooms in a marinara sauce

Veal Parmigiana \$16.00

Cutlet Milanese \$14.00
lightly breaded and pan fried