

D'Angelo's Ristorante

DINNER MENU

Cozze alla Siciliana \$10.00
Mussels cooked in spices with marinara or white sauce

Clams Casino \$8.00
Topped with fresh bacon

Clams Florentine \$8.00
Baked Little Necks with spinach

Stuffed Mushrooms \$7.00
Stuffed with bread crumbs topped
with mozzarella cheese and tomato sauce

Bruschetta \$10.00
House garlic bread topped with fresh tomato, basil,
and mozzarella cheese

Hot or Sweet Fried Peppers \$10.00

Greens alla Carte Seasonal
Sautéed in olive & garlic

Sicilian Sausage \$12.00
Fresh homemade pork sausage (mild or spicy)

Calamari Fritti \$11.00

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

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

Caesar Salad \$ 8.50
Topped with anchovy

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

Roasted Peppers with \$11.00

Tuna or Anchovies

Bocconcini and Dried Tomatoes \$13.00
Fresh mozzarella & imported sun-dried tomatoes

Parma Prosciutto & Bocconcini \$13.00

Seafood Salad \$16.00
Calamari, mussels, clams, & shrimp

Calamari Salad \$12.00
Steamed fresh squid served cold & seasoned with olive oil, fresh garlic & lemon, on a bed of lettuce

Shrimp Cocktail \$16.00
Cooked to order

Clams Cocktail Fresh Little Necks \$7.00
One Dozen \$13.00

PASTA ALLA CARTE
Whole Wheat Pasta Available

Pasta Sampler Chef's Choice
Appetizer for two *\$ 36.00
Entree for two *\$ 46.00
Prices may vary with your selections

Spaghetti and Meatballs \$18.00
Best of Philly Award Winner

Penne Arrabiata \$18.00
Sautéed hot green peppers with marinara
Best of Philly Award Winner

Cannelloni \$18.00
Homemade crepe stuffed with spinach, ground veal
& seasonings, topped with a creamy bolognese sauce

Tony's Special Fettuccine \$18.00
Prosciutto, peas & mushrooms in a white cream sauce

Ziti Asparagus \$18.00
Asparagus sautéed in a pink cheese sauce

Lasagna \$20.00
Sausage, ground veal, mushrooms, eggs, mozzarella,
ricotta & parmigiana cheese in a meat sauce

Fusilli Siciliana \$18.00
Spiral pasta topped with marinara, eggplant & cheese

Fusilli Puttanesca \$18.00
Spiral pasta sautéed with capers, olives, spices
a touch of anchovy, in a marinara sauce

Gnocchi \$18.00
Marinara or Tomato Sauce

Tortellini alla Panna \$18.00
In a delicate crème sauce

Linguine with Marinara or Tomato Sauce \$16.00

Capellini Aglio & Olio \$16.00
Olive oil and garlic

Acciugata \$18.00
Linguine with anchovies, olive oil,
garlic, parsley and breadcrumbs

Ravioli \$18.00
Homemade, filled with ricotta cheese
Marinara or Tomato Sauce

Tagliatelle Bolognese \$18.00
Homemade fettuccine topped with a creamy meat sauce

Fettuccine Alfredo \$18.00

Rigatoni with Broccoli \$18.00
Red or white

BISTECCA

Tony's Special Sirloin for Two \$50.00
Tony's Special Sirloin for One \$37.00
* Tony's Special Topping's
burnt onions, peppers, mushrooms and cheese
*Additional charge of \$ 3.00 per topping on steak

Sirloin Puttanesca \$41.00
Sautéed capers, anchovies, olives & cheese in a marinara sauce

Braciolettini alla Mamma Marina \$25.00

Sicilian Sausage \$22.00
Mild or Spicy

Rack of Lamb \$45.00
Served over a bed of spinach sautéed in olive oil & garlic

Prime Cut Veal Chop \$37.00

Veal Sorrento \$32.00
Medallion of veal sautéed with broccoli rabe and
sun dried tomatoes topped with mozzarella cheese

Veal Salvatore \$32.00
Mushrooms, peas, prosciutto, cheese ~ light crème sauce

Veal Scaloppini \$28.00
Sautéed with green peppers and mushrooms in a marinara sauce

Veal D'Angelo \$26.00
Dry sautéed veal with green peppers & onions

Sautéed Veal dry with burnt onions \$ 26.00

Veal Marsala \$26.00
Wine & Mushrooms

Veal Francaise \$26.00
Lightly egg battered, in a lemon and butter

Veal Piccatini \$26.00
Wine sauce with lemon

Sautéed Veal Mushrooms & Cheese \$26.00
Light wine sauce

Veal Parmigiana \$26.00

Cutlet Milanese \$24.00
Lightly breaded & pan-fried

POLLO

Chicken Marsala \$24.00
Tender breast of chicken with wine & mushrooms

Chicken Florentine \$24.00
Tender breasts with spinach, cheese, & cream

Chicken Boscaiola \$26.00
Half of chicken sautéed in a brown herb
Sauce with mushrooms

Roasted Half of Chicken \$24.00

Chicken Certosino \$26.00
Half of chicken in a white wine sauce, cherry peppers, White potatoes, and different herbs

Chicken Cacciatore \$26.00
Half of chicken with green peppers & Mushrooms
In a marinara sauce

Chicken Parmigiana \$25.00

Grilled Breast of Chicken \$24.00

FRUTTI DI MARE

Pescatore over Linguine white or red \$45.00
Succulent lobster, clams, shrimp, calamari, and mussels

Lobster a la Francaise \$45.00
Egg battered, lemon & butter sauce

Broiled Lobster Tails \$45.00

Lobster Fra Diavolo over Linguine \$45.00
Spicy marinara sauce

Lobster Scampi over Linguini \$45.00

Spiedini Di Gamberi alla Isolana \$27.00
Butterfly shrimp wrapped in slices of zucchini
served on a skewer, broiled with spices and herbs

Baked Shrimp \$27.00
Topped with cheese in a marinara sauce

Shrimp alla Tony \$27.00
Sautéed fresh shrimp with anchovies and mushrooms

Shrimp Scampi over Linguine \$27.00

Shrimp Marinara over Linguine \$27.00

Fried Shrimp \$27.00

Flounder Florentine \$28.00
Spinach, crème, & cheese

Sautéed Flounder with \$28.00
Capers & Lemon Sauce

Broiled Flounder \$25.00

Pan-fried Flounder Italian Style \$28.00
Lightly breaded and pan-fried topped with garlic butter

Flounder Francaise \$28.00
Lightly egg battered, in a lemon & butter sauce

Pan-fried Calamari \$28.00

Calamari Marinara over Linguine \$28.00

Stuffed Calamari \$28.00
In a Cognac Sauce alla Lena

Mussels Marinara over Linguine \$25.00

Linguine with Fresh Little Necks \$22.00
White or Red

Dover Sole mrkt price
Whole fish filleted table side

Langostino mrkt price
Grilled, served in a scampi sauce over homemade fettuccini

BEVANDE
Mineral Water
Soda
Coffee
Tea
Cappuccino
Espresso

