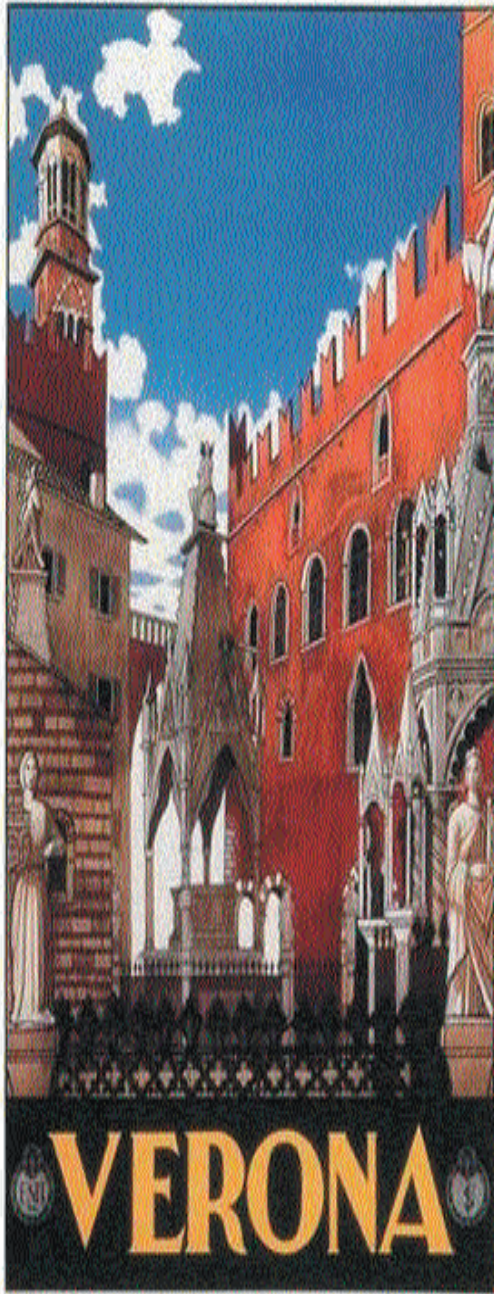


Angelina's
Penultimate and Wine Bar





Antipasto

Antipasto Calabrese \$10.95

Assorted meats, cheese, grilled and marinated vegetables & Cara Mia marinated artichoke hearts.

Mixed Sausage Grill \$7.95

A perfect combination of grilled sausages.

Bruschetta Genovese \$3.95

Pesto, pine nuts and goat cheese.

Calamari Strips \$7.95

Lightly cooked, breaded calamari strips, served with homemade tarter sauce and our zesty cocktail sauce.

Soups & Salads

Minestrone Cup \$2.50 Bowl \$4.25

Hearty Italian country vegetable soup.

Soup of the Day Cup \$2.50 Bowl \$4.25

A Chef's seasonal selection of cream or broth-based soups.

Angelina's Salad \$11.95

Crisp iceberg and romaine lettuce tossed in an Italian vinaigrette with plum tomatoes, Provolone cheese, broccoli, red onion, garbanzo beans, pepperonchin, roasted red peppers and homemade croutons.

Spinach Salad \$10.95

Tender leaf spinach tossed with roasted red peppers, sweet roasted onions, gorgonzola cheese, pancetta fressing and topped with bacon and toasted pine nuts.

Chicken Caesar Salad \$8.95

Grilled Blackened chicken breast on a bed of mixed greens, homemade croutns, tossed with our Caesar dressing.

Entrees

Steak Del Monico

\$22.95

New York strip steak grilled and topped with a saute of mushrooms, served with Tuscan roasted potatoes.

Filetto Capriciosa

\$24.95

Filet Mignon of beef seasoned and grilled, topped with herbed goat cheese and oven roasted tomato, finished in a garlic studded bardolino demiglaze with Tuscan roasted potatoes.

Vedura Alla Brace

\$15.95

Roasted bell peppers, grilled zucchini, oven roasted tomatoes and onions, grilled asparagus, accompanied by capellini.

Pollo Fiorentino

\$17.95

Grilled breast of chicken topped with spinach, fontina cheese and prosciutto, finished with a mushroom sauce, accompanied by Tuscan roasted potatoes.

Pollo Parmigiano

\$15.95

Breaded breast of chicken pan fried then topped with mozzarella cheese and marinara sauce, baked and served with capellini.

Vitello Saltimbocca

\$21.95

Veal scaloppini filled with fresh spinach, fontina cheese and prosciutto, rubbed with sage and served with marsala sauce and Tuscan roasted potatoes.

Vitello Piccata

\$16.95

Scaloppini of veal sauteed in olive oil with capers in a lemon butter sauce, served with angel hair pasta and fresh spinach.

Salmone Mediterraneo

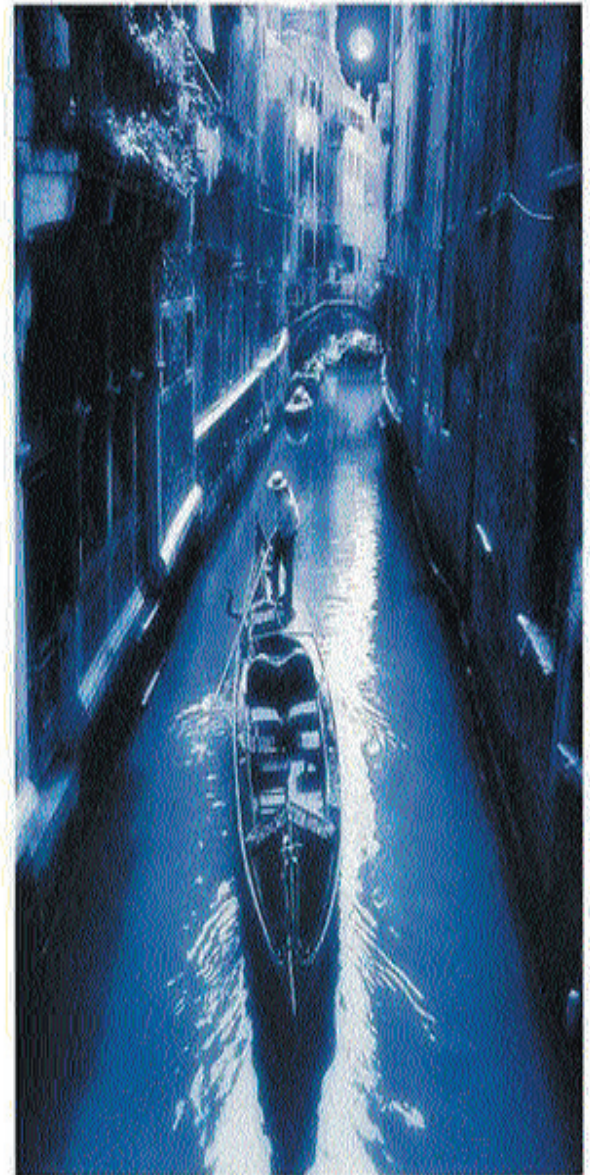
\$19.95

Fresh filet of salmon seared with roma tomatoes, roasted garlic and capers, served atop a nest of angel hair pasta with a lemon parsley sauce.

Melanzana

\$14.95

Grilled eggplant layered with fresh spinach, roasted red peppers and fontina and ricotta cheeses, baked and finished with marinara sauce, served with a side of pasta.



VENICE

OF THE ARTS



ITALIAN WINES

Bottle Half

White Wines

<i>Pinot Grigio Veritiere</i> <i>A lovely aromatic and spicy wine for an aperitif or with seafood. (Friuli)</i>	\$64.00	\$24.00
<i>Chardonnay Veritiere</i> <i>An excellent wine, crisp, dry and fruity, typical Chardonnay grape. (Veneto)</i>	\$68.00	\$29.00
<i>Corvo Bianco Di Salaparuta</i> <i>Delicious dry blend of local traditional grapes, superb wine. (Sicily)</i>	\$79.00	\$45.00
<i>Pomino Marchesi Frescobaldi</i> <i>A delightful dry blend of Chardonnay Pinot Blanc and old Tuscan grapes. (Tuscany)</i>	\$70.00	\$35.00

Red Wines

<i>Salice Salentino Del Grico</i> <i>Dry, mellow, full, smooth and excellent new wine from the Hot South. (Puglia)</i>	\$70.00	\$35.00
<i>Ciro Librandi Rosso Classico</i> <i>Hearty wine with an orange essence with a light spicy tang. (Calabria)</i>	\$82.00	\$50.00
<i>Montepulciano D'Abruzzo Umani Ronchi</i> <i>Intense full dry red, soft, tannin, 100% Montepulciano grapes, (Abruzzo)</i>	\$90.00	\$55.00
<i>Chianti Classico Rocca Delle Macie</i> <i>A dry, good, deep, rich, mellow Chianti. (Tuscany)</i>	\$68.00	\$29.00

DOLCI

Your server will present tonight's dessert selections.

