

PRIMO

NONNA'S GIGANTE MEATBALL

18

RICOTTA, BELL PEPPER, GARDEN BASIL, SAN MARZANO GRAVY

BEEF CARPACCIO

16

THINLY SLICED BEEF, BABY ARUGULA, SHAVED PARMIGIANO REGGIANO, AIOLI, CITRUS VINAIGRETTE, SEA SALT

EGGPLANT PARMIGIANA

16

PARMIGIANO REGGIANO, MOZZARELLA, RICOTTA, GARDEN BASIL, SAN MARZANO SAUCE

COAL OVEN BAKED SICILIAN CHICKEN WINGS

17

PARMIGIANO REGGIANO, CARAMELIZED ONION, ROSEMARY, CRUSHED CHILI PEPPER

CALAMARI FRITTE

16

ROASTED BELL PEPPER, SAN MARZANO SAUCE

SHRIMP COCKTAIL

21

CLASSIC ARRANGEMENT, COCKTAIL SAUCE, FRESH CITRUS

INSALATA

TRICOLORE SALAD

13

ARUGULA, ENDIVE, RADICCHIO, RED ONION, GRAPE TOMATO, MARCONA ALMONDS, RICOTTA SALATA, CHAMPAGNE VINAIGRETTE

CAESAR CLASSICO

13

CHOPPED ROMAINE, PARMIGIANO REGGIANO, CROSTINI, WHITE ANCHOVIES

CHICKEN MILANESE

18

BABY ARUGULA, SHAVED GRANA PADANO, BRUSCHETTA TOMATO, AGED BALSAMIC GLAZE, LEMON VINAIGRETTE

CAPRESE

17

SLICED VINE RIPE TOMATOES, FRESH MOZZARELLA, GARDEN BASIL, BALSAMIC GLAZE

ANGELO'S

13

ROMAINE, PEPPEROCINI, EGG, GRAPE TOMATO, RED ONION, CUCUMBER, CANNELLINI BEANS, RED WINE VINAIGRETTE

VEAL MILANESE

21

BABY ARUGULA, SHAVED GRANA PADANO, BRUSCHETTA TOMATO, AGED BALSAMIC GLAZE, LEMON VINAIGRETTE

ADD GRILLED CHICKEN \$6 - GRILLED SALMON \$10 - GRILLED SHRIMP \$8

PIZZA

OUR HANDCRAFTED, COAL OVEN PIZZAS ARE CREATED WITH LOCALLY MADE MOZZARELLA, FRESH PARMIGIANO-REGGIANO, SAN MARZANO TOMATOES IMPORTED FROM ITALY & WATER SHIPPED IN FROM BROOKLYN, NY.

ORIGINALE

18

FRESH MOZZARELLA, PARMIGIANO REGGIANO, SAN MARZANO, OLIO VERDE

ARTICHOKE PIZZA

19

FRESH MOZZARELLA, TRUFFLE CREAM, ARTICHOKE HEARTS, PARMIGIANO REGGIANO, TRUFFLE OIL DRIZZLE

MARGHERITA

19

FRESH MOZZARELLA, PARMIGIANO REGGIANO, VINE RIPE TOMATOES, GARDEN BASIL

SAUSAGE & FENNEL

19

FENNEL SAUSAGE, PROVOLONE, PARMIGIANO REGGIANO, RED ONION

CHICKEN PESTO

19

GRAPE TOMATO, MOZZARELLA, BASIL PESTO, ROASTED GARLIC, PARMIGIANO REGGIANO

PASTA

HANDCRAFTED OR IMPORTED

RIGATONI BOLOGNESE

27

SLOW COOKED BEEF AND PORK RAGU,
PARMIGIANO REGGIANO, CHIANTI

V&A LASAGNE

23

SLOW COOKED BEEF & PORK RAGU, FRESH MOZZARELLA,
SAN MARZANO

LINGUINI FINE CON VONGOLE

27

CEDAR KEY LITTLENECK CLAMS, CRUSHED CHILI PEPPER, GARLIC,
FRESH GARDEN HERBS, WHITE WINE

SHRIMP PENNE ALLA VODKA

27

GULF SHRIMP, PROSCIUTTO DI SAN DANIELE D.O.P.,
SWEET PEAS, CREAMY VODKA SAUCE

SPAGHETTI & NONNA'S GIGANTE MEATBALL

27

SAN MARZANO SAUCE, PARMIGIANO REGGIANO,
GARLIC, GARDEN BASIL

LINGUINI SHRIMP FRA DIAVOLO

27

GULF SHRIMP, CHERRY PEPPERS, CRUSHED CHILI PEPPER,
POMODORO SAUCE

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

SECONDO

CHICKEN OR VEAL PARMIGIANO

26/28

PARMESAN STYLE, SAN MARZANO,
FRESH MOZZARELLA, RIGATONI

FRUTTI DI MARE

46

MAINE LOBSTER TAIL, CEDAR KEY CLAMS, P.E.I. MUSSELS, GULF SHRIMP,
FRESH FLORIDA FISH, CALAMARI, TOUCH OF SAN MARZANO SAUCE

Osso Bucco

44

BRAISED OVERNIGHT, SERVED WITH WILD MUSHROOM RISOTTO
AND NATURAL JUS

GROUPEL PICATTA

34

SERVED OVER LINGUINI, CAPERS, ARTICHOKE HEARTS,
SUNDRIED TOMATOES

SEMI BONELESS ROASTED DUCK

31

RUSTIC MASHED SWEET POTATO, CANDIED PECANS,
GRAND MARINER SAUCE

14 OZ. CENTER CUT VEAL CHOP

44

SEARED IN CAST IRON SKILLET, ROASTED GARLIC & PARMISEAN
SMASHED POTATOES, SAUTEED WILD MUSHROOM & ONION

SIMPLY GRILLED SALMON

27

SERVED WITH STEAMED BROCCOLI &
FINGERLING POTATOES,



D.O.P.: DENOMINAZIONE DI ORIGINE PROTETTA, "PROTECTED DESIGNATION OF ORIGIN". AS THE THE NAME SUGGESTS, THIS CERTIFICATION ENSURES THAT PRODUCTS ARE LOCALLY GROWN AND PACKAGED.
IT'S A GUARANTEE THAT THE FOOD WAS MADE BY LOCAL FARMERS AND ARTISANS, USING TRADITIONAL METHODS

CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING FOODBORNE ILLNESS. - ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONTENTION.