



PRIMO

NONNA'S
GIGANTE MEATBALL

18

RICOTTA, BELL PEPPER, GARDEN BASIL, SAN MARZANO GRAVY

COAL OVEN BAKED
SICILIAN CHICKEN WINGS

17

PARMIGIANO REGGIANO, CARAMELIZED ONION, ROSEMARY,
CRUSHED CHILI PEPPER

CLASSIC TOMATO BRUSCHETTA

12

TOASTED FOCACCIA BREAD, TOMATOES, GARDEN BASIL,
E.V.O.O., SHAVED PARMESAN, FIG BALSAMIC REDUCTION

CALAMARI FRITTE

16

ROASTED BELL PEPPER, SAN MARZANO SAUCE

ECCPLANT PARMIGIANA

16

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

COLOSSAL SHRIMP SCAMPI

21

BUTTER POACHED, GRILLED CIABATTA, BROCCOLI RABE, TOMATO,
LEMON, GARLIC, WHITE WINE

INSALATA

MISTICANZA

14

BABY ARUGULA, CANDIED WALNUTS, GORGONZOLA, FRESH STRAWBERRIES,
SHAVED RED ONION, GRAPE TOMATOES, MUSTARD VINAIGRETTE

CAPRESE

17

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

CAESAR CLASSICO

12

CHOPPED ROMAINE, PARMIGIANO REGGIANO, CROSTINI,
WHITE ANCHOVIES

ANGELO'S

12

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

CHICKEN MILANESE

18

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

VEAL MILANESE

19

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

TARTUFO AI FUNGHI

23

FRESH MOZZARELLA, PECORINO AL TARTUFO,
PARMIGIANO REGGIANO, FOREST MUSHROOM,
TRUFFLE OIL

MARGHERITA

19

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

SAUSAGE & FENNEL

19

FENNEL SAUSAGE, PROVOLONE, PARMIGIANO
REGGIANO, RED ONION

BBQ CHICKEN

20

ROASTED CHICKEN, NEUSKE BACON,
VITO'S SMOKED MOZZARELLA, PARMIGIANO REGGIANO,
TUSCAN BBQ SAUCE

PASTA

HANDCRAFTED OR IMPORTED

RIGATONI BOLOGNESE

25

SLOW COOKED BEEF AND PORK RAGU,
PARMIGIANO REGGIANO, CHIANTI

SHRIMP PENNE ALLA VODKA

26

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

V&A LASAGNE

18

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

SPAGHETTI & NONNA'S GIGANTE MEATBALL

24

SAN MARZANO SAUCE, PARMIGIANO REGGIANO,
GARLIC, GARDEN BASIL

LINGUINI FINE CON VONGOLE

24

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

LINGUINI SHRIMP FRA DIAVOLO

26

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

ADD GRILLED CHICKEN \$6 - GRILLED SHRIMP \$8 - SAUSAGE \$7 - GLUTEN FREE PASTA AVAILABLE UPON REQUEST

SECONDO

CHICKEN OR VEAL PARMIGIANO

25/28

PARMESAN STYLE, SAN MARZANO,
FIOR DI LATTE CHEESE, RIGATONI

CHICKEN PICATTA

25

ROASTED FINGERLING POTATOES, LONG STEM ARTICHOKE,
WILTED SPINACH, CAPER BERRIES, LEMON BEURRE BLANC

HALIBUT OREGANATA

36

ROASTED FINGERLING POTATOES, VEGETABLES AMERICANA

SEMI BONELESS ROASTED DUCK

31

RUSTIC MASHED SWEET POTATO, CANDIED PECANS,
GRAND MARINER SAUCE

OSSO BUCCO

44

BRAISED OVERNIGHT, SERVED WITH WILD MUSHROOM RISOTTO
AND NATURAL JUS

14 OZ. CENTER CUT VEAL CHOP

46

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

SEAFOOD RISOTTO

45

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