

CAFE ANGELINO

Italian Restaurant Est. 1994



Monday - Saturday
11:30am to 10:30pm
Sunday 3:00 to 10:30
(Delivery Available)

8735 West 3rd Street
Los Angeles, CA 90048
(310) - 246 - 1177

Antipasti (Appetizers)

Antipasti Assortiti	
Assorted cured vegetables from the counter	15.00
Rollantini di Melanzane	
Rolled Eggplant stuffed with ricotta cheese, walnuts, nutmeg & parmesan cheese topped with tomato sauce and mozzarella cheese	15.50
Bresaola con Arugula	
Dried, cured beef sliced thin with arugula, shaved parmesan & lemon dressing	17.00
Asparagi Gratinati	
Asparagus and parmesan cheese au gratin.	14.00
Parmigiana di Melanzane	
Baked, alternate layers of eggplant, mozzarella, parmesan cheese, basil & tomato sauce	16.00
Funghi Selvatici con Lattughe	
Grilled oyster mushrooms served over mixed greens with balsamic vinaigrette.	15.50
Italian Affettati	
Imported dried cured meats served with herbed pizza bread	18.50
Cozze Marechiaro	
Steamed black mussels in a white wine with spicy tomato sauce	15.00
Vongole al Vino Bianco	
Steamed clams in garlic with wine sauce	16.00
Avocado e Gamberi	
Bed of selected green lettuce, Belgian endive, avocado & grilled shrimp	18.50
Calamari Affogati	
Sautéed calamari, extra virgin olive oil, garlic, spicy tomato sauce	16.00
Prosciutto di Parma e Mozzarella	
Parma ham and buffalo mozzarella. Parma ham or sierralope, when in season	18.50

Zuppe (Soups)

Minestrone alla Genovese	
Vegetable soup	8.50
Fagioli con Pasta	
Pasta with white beans	8.50
Zuppa di Lenticchie	
Lentil soup	8.50
Tortellini di Vitello	
Veal tortellini with chicken broth	11.00

Insalate (Salads)

Mista	
Mixed spring salad	7.50
Bruschetta	
Toasted garlic bread with diced cherry tomato, fresh basil, extra virgin olive oil	7.00
Arugula e Pomodoro	
Arugula and tomato salad with Italian dressing	9.00
Tricolore	
Radicchio, Belgian endive & arugula with Italian dressing	9.75
Insalata del Casale	
Mixed baby greens with mozzarella cheese, shaved carrots & balsamic dressing	10.25
Caesar	
Crispy romaine lettuce with traditional dressing	9.50
Caprese	
Buffalo mozzarella, tomato, basil & extra virgin olive oil	11.50
Insalata con Pollo	
Mixed seasonal greens with warm strips of chicken	12.50
Tacchino Arrosto con Lattughe	
Mixed baby greens with roasted turkey breast	12.50
Insalata di Carciofi	
Sliced artichoke hearts, shaved Parmesan, lemon vinaigrette	17.50

Panini

Verdure e Fromaggio	
Italian zucchini, eggplant, vine tomatoes and melted mozzarella with Italian balsamic glaze vinegar on focaccia bread	10.00
Tacchino	
Natural oven roasted turkey breast with mixed spring lettuce, vine ripe tomatoes, honey mustard & glaze of balsamic figs on hot focaccia bread	10.50
Pollo	
Fresh grilled chicken breast with vine ripe tomatoes, baby spring lettuce and balsamic glaze vinegar on hot focaccia bread	12.00
Salametto & Pecorino	
Rustic Tuscan Italian salami over aged Italian pecorino & warm focaccia bread	12.00
Tonno	
All natural white supreme albacore tuna with capers, chives, celery hearts, lightly dressed with mayonaise, served with fresh vine tomatoes, spring baby greens on hot focaccia bread	12.00
Caprese con Prosciutto	
Fresh Italian mozzarella, 18 month aged Prosciutto di Parma (Gold Label), sweet Italian basil, extra virgin olive oil, vine ripe tomato on hot focaccia bread	12.50
Tirolese Speck & Swiss Gruyere	
Smoked Prosciutto from the Bavarian Alps over melted swiss gruyere on warm focaccia bread	12.50
Panino Angelino	
Fresh grilled chicken breast, wild arugula, haas avocado & aceto balsamic glaze of Modena on warm focaccia bread	14.00

Paste (Pastas)

Pennette con Pomodoro	
Pennette with tomato sauce, basil & parmesan cheese	14.00
Rigatoni con Ragu	
Rigatoni with meat sauce & parmesan cheese	16.00
Farfalle ai Carciofi	
Bow tie pasta with artichokes, fresh chopped tomato, sauce & parmesan cheese	17.00
Fettucine Panna e Asparagi	
Fettucine with asparagus, cream & parmesan cheese	17.00
Spaghetti con Scampi	
Spaghetti with shrimp in a lightly spicy tomato sauce	18.50
Capellini alla Checca	
Angel hair pasta, chopped tomato, basil & garlic with extra virgin olive oil	15.50
Tagliatelle al Pesto	
Wide fettuccine with pesto sauce.	16.00
Farfalle al Salmone	
Bow tie pasta and smoked Scottish salmon with capers in a cream sauce	19.50
Penne all' Arrabiata	
Penne with spicy tomato sauce	14.00
Pennette con Salsiccia	
Pennette with spicy chicken sausage in a tomato arrabiata sauce	17.50
Spaghetti del Golfo	
Spaghetti, calamari, shrimp, clams & mussels in white wine with spicy tomato.	21.00
Penne Asparagi e Scampi	
Penne, asparagus, shrimp & diced tomato in white wine sauce (spicy)	21.00
Spaghetti alle Vongole	
Spaghetti with manila clams in white wine sauce (spicy)	19.50
Pennette con Porcini	
Pennette, imported italian mushrooms, tomato sauce & parmesan cheese	18.00
Ravioli Ricotta e Spinaci	
Spinach & ricotta cheese ravioli with tomato sauce & parmesan cheese	16.50
Ravioli di Pollo	
Chicken & ricotta cheese ravioli with spicy tomato sauce & parmesan cheese.	16.50
Lasagna Traditional	
Fresh pasta with ricotta, mozzarella, meat sauce & parmesan cheese	17.50
Penne alla Siciliana	
Penne with sauteed eggplant, tomato sauce & basil topped with shredded, dried salted ricotta	17.50
Fusilli alla Puttanesca	
Corkscrew pasta with black olives, capers, garlic, and anchovies in tomato sauce	16.00
Fusilli alla Campagnola	
Corkscrew pasta with fresh mixed vegetables & fresh tomato sauce	16.50
Farfalle Angelino	
Bow tie pasta in cream with mushroom, peas, cooked parma ham & parmesan	18.50
Gnocchi (Potato Dumplings)	
Choice of sauce: Pesto, Pomodoro, Ragu, Arrabiata, or Panna	18.00

Pizze (Pizza)

Margherita	
tomato sauce, mozzarella & basil	12.50
Funghi	
tomato sauce, mozzarella & mushrooms	14.00
Pepperoni	
tomato sauce, pepperoni & mozzarella	14.00
Vegetali	
cheeseless tomato sauce, eggplant, zucchini & artichokes	13.00
Melanzana	
cheeseless tomato sauce, eggplant, garlic & oregano	13.00
Puttanesca	
cheeseless tomato sauce, black olives, capers & oregano	13.00
Bianca con Parma	
melted cheese and parma ham	15.50
Napoletana	
tomato sauce, mozzarella, anchovies & capers	13.50
Checca con Arugula	
mozzarella, fresh diced tomatoes, basil & arugula	15.50
Margherita con Parma	
tomato sauce, mozzarella & parma ham	17.00
Cotto e Funghi	
tomato sauce, mozzarella, cooked parma ham & mushrooms	16.00
Contadina	
tomato sauce, mozzarella, chicken breast, mushrooms & olives	17.00
Pulcinella	
tomato sauce, mozzarella, artichokes & black olives	16.50
Salsiccia e Funghi	
tomato sauce, mozzarella, chicken sausage & mushrooms	16.00

Secondi (Entrees)

Mezzo Pollo Con Rosmarino	
1/2 Chicken with rosemary	16.00
1/4 Chicken (Breast)	9.00
1/4 Chicken (Leg & Thigh)	8.00
Petto di Pollo Boscaiola	
chicken breast in a light shitake mushroom sauce	20.00
Petto di Pollo Pizzaiola	
chicken breast with garlic, tomato sauce, black olives & oregano	18.50
Pesce del Giorno	
fish of the day	Market
Carne del Giorno	
meat of the day	Market
Milanese	
breaded chicken breast served with potatoes & vegetables	18.50
Salsicce di Pollo ai Ferri	
2 grilled spicy Italian chicken sausages served with roasted potatoes and sauteed spinach	18.50

Risotti (Italian Rice)

Risotto con Porcini	
Italian style rice with porcini mushrooms	19.50
Risotto ai Vegetali	
Italian style rice with vegetables	18.00
Risotto Scampi	
Italian style rice with spicy shrimp	21.00
Risotto Mare	
Italian style rice with calamari, shrimp, clams & mussels in white wine with a touch of spicy tomato	22.50
Risotto con Asparagi	
Italian style rice with asparagus	19.50
Risotto con Pollo E Piselli	
Italian style rice with peas and chicken breast	19.50

Dessert

Tiramisu	7.00
Creme Brule	7.00
Crostata di Ricotta	7.00
Torta al Cioccolato	7.00