

Cafe Angelino



Authentic Italian Take Home Cooking

Monday - Saturday 11:30 am to 10 pm
Sunday 3:00 pm to 10 pm

Catering Available

8735 West 3rd Street, Los Angeles, CA 90048
Tel: 310-246-1177 • Fax: 310-246-1677

West 3rd Street & Robertson

Cafe Angelino



Authentic Italian Take Home Cooking

Monday - Saturday 11:30 am to 10 pm
Sunday 3:00 pm to 10 pm

Catering Available

8735 West 3rd Street, Los Angeles, CA 90048
Tel: 310-246-1177 • Fax: 310-246-1677

West 3rd Street & Robertson

Antipasti (Appetizers)

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

Insalate (Salads)

<i>Mista</i> Mixed spring salad, cucumber, cherry tomatoes, julienne carrots with Italian dressing	7.50	<i>Insalata del Casale</i> Mixed baby greens with mozzarella cheese, shaved carrots & balsamic dressing	10.25
<i>Bruschetta</i> Toasted garlic bread with chopped tomato, basil & extra virgin olive oil	7.00	<i>Caesar</i> Crispy romaine lettuce with traditional dressing	9.50
<i>Arugula e Pomodoro</i> Arugula and tomato salad with Italian dressing (with shaved parmesan add \$2.50)	9.00	<i>Caprese</i> Buffalo mozzarella, tomato, basil & extra virgin olive oil	11.50
<i>Tricolore</i> Radicchio, Belgian endive & arugula with Italian dressing (with shaved parmesan add \$2.50)	9.75	<i>Insalata con Pollo</i> Mixed seasonal greens with warm strips of chicken	12.50
		<i>Tacchino Arrosto con Lattughe</i> Mixed baby greens with roasted turkey breast	11.50

Panini (Sandwiches)

<i>Verdure e Fromaggio</i> Grilled vegetables with melted mozzarella	10.00	<i>Tonno</i> Tuna salad served with lettuce, tomato and mayonaise	12.00
<i>Tacchino</i> Roasted turkey breast with lettuce, tomato and mayonaise	10.50	<i>Caprese con Prosciutto</i> Mozzarella, tomato & prosciutto	12.50
<i>Pollo</i> Warm chicken breast with lettuce and tomato	12.00	<i>Tirolese Speck & Swiss Gruyere</i> Melted Caciocavallo over Tirolese Speck	12.50
<i>Salametto & Pecorino</i> Imported salami & pecorino cheese	12.00	<i>Panino Angelino</i> Arugula, avocado & chicken	14.00

Contorni (Sides)

Spinaci Saltati 6.50 • *Patate Arrosto* 5.00 • *Verdure Bollite* 5.00

Dolci (Desserts)

<i>Tiramisu</i> Traditional style	7.00	<i>Crostata di Ricotta</i> Lemon ricotta cheesecake	7.00
<i>Torta al Cioccolato</i> Chocolate tart	7.00	<i>Crema Brule</i> Traditional style	7.00

Bevande (Beverages)

<i>Acqua Minerale Gasata</i>	4.00	<i>Tea</i>	2.25
<i>Acqua Minerale Naturale</i>	4.00	<i>Coffee</i>	2.25
<i>Limonata - S. Pellegrino</i>	2.75	<i>Espresso</i>	2.60
<i>Aranciata - S. Pellegrino</i>	2.75	<i>Cappuccino</i>	3.40
<i>Soft Drinks</i>	2.25	<i>Cafe Latte</i>	3.40
<i>Cranberry Juice</i>	2.50	<i>Apple Juice</i>	2.50

Prices are subject to change without notice.
No substitutions. We have the right to refuse service to anyone.

Zuppe (Soups)

<i>Minestrone alla Genovese</i> Vegetable soup	8.50	<i>Fagioli con Pasta</i> Pasta with white beans	8.50
<i>Tortellini di Vitello</i> Veal tortellini with chicken broth condensed	11.00	<i>Zuppa di Lenticche</i> Lentil soup	8.50

Gnocchi (Potato Dumplings)

<i>Scelta di Salse Basi</i> Choice of sauce: Pesto, Pomodoro, Ragu, Arrabiata, or Panna	18.00
--	-------

Paste (Pastas)

<i>Pennette con Pomodoro</i> Pennette with tomato sauce, basil & parmesan cheese	14.00
<i>Rigatoni con Ragu</i> Rigatoni with meat sauce & parmesan cheese	16.00
<i>Farfalle ai Carciofi</i> Bow tie pasta with artichokes, fresh chopped tomato, sauce & parmesan cheese	17.00
<i>Fettucine Panna e Asparagi</i> Fettucine with asparagus, cream & parmesan cheese	17.00
<i>Spaghetti con Scampi</i> Spaghetti with shrimp in a lightly spicy tomato sauce	18.50
<i>Capellini alla Checca</i> Angel hair pasta, chopped tomato, basil & garlic with extra virgin olive oil	15.00
<i>Tagliatelle al Pesto</i> Wide fettuccine with pesto sauce	16.00
<i>Farfalle al Salmone</i> Bow tie pasta and smoked Scottish salmon with capers in a cream sauce	19.50
<i>Penne all'Arrabiata</i> Penne with spicy tomato sauce	14.00
<i>Pennette con Salsiccia</i> Pennette with spicy chicken sausage in a tomato arrabiata sauce	17.50
<i>Spaghetti del Golfo</i> Spaghetti, calamari, shrimp, clams & mussels in white wine with spicy tomato	21.00
<i>Penne Asparagi e Scampi</i> Penne, asparagus, shrimp & diced tomato in white wine sauce (spicy)	21.00
<i>Spaghetti alle Vongole</i> Spaghetti with clams in white wine sauce (spicy)	19.50
<i>Pennette con Porcini</i> Pennette, imported Italian mushrooms, tomato sauce & parmesan cheese	18.00
<i>Ravioli Ricotta e Spinaci</i> Spinach & ricotta cheese ravioli with tomato sauce & parmesan cheese	16.50
<i>Ravioli di Pollo</i> Chicken & ricotta cheese ravioli with spicy tomato sauce & parmesan cheese	16.50
<i>Lasagna Traditional</i> Fresh pasta with ricotta-mozzarella, meat sauce & parmesan cheese	17.50
<i>Penne alla Siciliana</i> Penne w/sauteed eggplant, tomato sauce & basil topped w/shredded, dried ricotta	17.50
<i>Fusilli alla Puttanesca</i> Corkscrew pasta with black olives & capers in tomato sauce	16.00
<i>Fusilli alla Campagnola</i> Corkscrew pasta with fresh mixed vegetables & fresh tomato sauce	16.50
<i>Farfalle Angelino</i> Bow tie pasta in cream w/mushroom, peas, cooked parma ham & parmesan	18.50

Risotti (Italian Rice)

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

Secondi (Entrees)

Chicken entrees served with roasted potatoes or vegetables. Served with potatoes and vegetables – add \$1.00

<i>Mezzo Pollo con Rosmarino</i> 1/2 chicken with rosemary	16.00	<i>Pesce del Giorno</i> Fish of the day (ask server)	Market
1/4 chicken (breast)	9.00	<i>Carne del Giorno</i> Meat of the day (ask server)	Market
1/4 chicken (leg & thigh)	8.00	<i>Milanese</i> Breaded chicken breast served with potatoes & vegetables	18.50
<i>Petto di Pollo Boscaiola</i> Chicken breast in a light shiitake mushroom sauce	20.00	<i>Salsicce di Pollo ai Ferri</i> 2 grilled chicken sausages served with roasted potatoes and sauteed spinach	18.50
<i>Petto di Pollo Pizzaiola</i> Chicken breast with garlic, tomato sauce, black olives & oregano	18.50		

Pizze (Pizzas) served with fresh vegetables and cured meats imported from Italy . . . add \$2.50 for additional cheese.

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