

Cafe Angelino Specials

Appetizers

Large Shitake Mushroom Cap

Stuffed with prosciutto and burrata over mixed greens, heirloom tomato, & drizzled with balsamic glaze

Artichoke Salad

Baby Artichoke & Parmesan cheese sliced thinly and dressed with lemon vinaigrette

Goat Cheese Salad

Arugula, heirloom cherry tomato, cucumber, walnuts, goat cheese, dressed with lemon vinaigrette

Burrata

Vine on heirloom tomato, burrata, radicchio, & basil with extra virgin olive oil

Smoked Salmon Carpaccio

Scottish reserve smoked salmon with chives, diced tomatoes, Sicilian capers, & arugula dressed with lemon vinaigrette

Speck with Heirloom Tomato, Arugula, & Fresh Mozzarella

Wrapped mozzarella with speck on a bed of arugula with mixed baby heirloom tomatoes dressed with balsamic glaze

Plate of Prosciutto

24 month-aged black label prosciutto di Parma, sliced to perfection

Fresh Baked Chopped Turkey Salad

Chopped fresh baked turkey, mixed greens, cerignola olives, Sicilian capers, sweet onions, celery hearts, cucumbers, & heirloom tomatoes.

Pasta

Spaghetti with Artichoke & Crabmeat

Baby artichoke hearts, crab meat, chopped cherry tomatoes, garlic, & white wine

Veal Tortellini with mascarpone sauce

Pumpkin Ravioli with butter and sage sauce

Truffle Ravioli with Shitake mushroom sauce

Gnocchi Sorentina

Homemade potato gnocchi, tomato sauce & parmesan cheese topped with Scamorza Italiana melted on top

Pasta con Langoustine

Linguine with shrimp Langoustine & zucchini julienne, garlic, and spicy tomato sauce

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Main Dishes

Cioppino

Seafood soup with branzino, shrimps, calamari, clams & mussels, fresh sliced heirloom tomatoes, white wine (spicy)

Paccheri con salsa d'Orata

Spicy fresh tomato sauce with orata chunks, garlic & white wine

Orecchiette with Broccoli and Sausage

Broccoli tips, ground chicken sausage, sun-dried tomatoes, & white wine

Chef Special

Pappardelle with New York strip steak thinly sliced and seared, caramelized onion, white wine & parmesan cheese

Polpette Entrée

Beef meatballs, traditional recipe served with steamed broccoli or roasted potatoes

Chicken Parmesan

Classic Italian version with side of vegetables or roasted potatoes

Chicken Marsala

Sauté chicken breast with Marsala dry wine in smooth dense buttery sauce with side of vegetables or roasted potatoes

Piccata di Pollo al Limone

Sauté chicken breast with white wine, lemon juice with smooth butter lemon sauce with side of vegetables or roasted potatoes

New York Steak with Brandy

NY angus strip, brandy wine, crushed green peppercorn, mustard and cream with side of sautéed spinach and garlic & roasted potatoes

Panini

Panino con Polpette

Traditional meatballs split in halves in a focaccia bread with cheese

Panino Rustico

Roasted Bell Peppers and Grilled Chicken Sausage