



DINNER
MENU

APPETIZERS

SHRIMP COCKTAIL

5 large shrimp, served with our own tangy cocktail sauce.

FRIED MOZZARELLA

Breaded mozzarella cheese, fried to perfection and served with marinara sauce.

CALAMARI

Dipped in our special mix, fried and served with our tangy cocktail or marinara sauce.

BUFFALO WINGS

Hot Buffalo Wings served with chunky bleu cheese dressing.

CAESAR SALAD

Romaine lettuce, croutons and olives. Tossed with our own Caesar dressing and parmigian cheese. Served with Bruschetta.
\$6.95

WITH GRILLED CHICKEN BREAST

\$9.95

WITH GRILLED SHRIMP

\$10.95

BUFFALO CHICKEN SKINS

Crisp potato skins filled with buffalo chicken topped with cheddar jack cheese served with blue cheese dressing.

CRAB CAKES

Deep fried and served with lobster sauce

ASIAN CHICKEN TENDERS

Tender strips of chicken tossed in a sweet & hot orange sesame seed glaze.

CLAMS CASINO

Fresh cherry stones, topped with garlic-butter and bacon.

STUFFED MUSHROOM CAPS

Stuffed with our own seafood stuffing.
\$5.95

Wine By The Glass

Chardonnay, Merlot,
Cabernet and
White Zinfandel

\$3.75

Pinot Grigio

\$4.00

Pinot Noir

\$4.25

Shiraz

\$4.25

Champagne & Sparkling Wines

Brut, Krier, France

Hints of apple and citrus with a clean, vibrant finish

\$17.00

Brut, Piper Heidsieck, France

Vibrant apple, citrus and hazelnut with a crisp elegant finish

\$56.00

Asti, Martini & Rossi, Italy

Delicate, light honey-pear flavors, clean and bubbly

\$22.00

GORGONZOLA SALAD WITH GRILLED CHICKEN

Mixed greens with gorgonzola, sundried tomatoes, red onions and toasted pignoli nuts. Topped with a grilled breast of chicken and lemon vinaigrette dressing.

SOUPS

NEW ENGLAND CLAM CHOWDER

Thick & creamy, loaded with clams and potatoes.

\$2.75 Cup

\$3.75 Bowl

SOUP OF THE DAY

For your pleasure, a different homemade soup every day.

\$2.25 Cup

\$3.25 Bowl

BAKED FRENCH ONION SOUP AU GRATIN

\$4.95

ENTREES

BAKED LASAGNA
Pasta layers filled with ricotta and seasoned meat. Topped with marinara and melted mozzarella.
\$10.95

TOP SIRLOIN STEAK
A well marbled sirloin, seasoned then grilled to perfection.
\$14.95

BROILED DELMONICO STEAK
Thick cut. Topped with onion rings.
\$17.95

ROAST PRIME RIB OF BEEF AU JUS
House Specialty
16oz. Thick cut.
\$16.95

NEW YORK SIRLOIN STEAK
A fine hand cut choice steak.
\$17.95

SURF & TURF
Add two baked stuffed shrimp to the beef entrée of your choice.
\$7.00 additional

PENNE VODKA AND CHICKEN
Chicken, asparagus, and sundried tomatoes are combined in a basil vodka cream sauce and tossed with penne pasta.
\$13.95

LINGUINI CARBONARA
Bacon, peas, parmigian cheese, combined in a cream sauce and mixed with linguini.
\$11.95

PORK TENDERLOIN
served with caramelized onions and brandied apples.
\$14.95

BARBECUE RIBS
Full rack of pork ribs, generously seasoned, barbecued and cooked until tender. Served with cole slaw and fries.
\$13.95

VEAL SALTIMBOCCA
Sautéed veal layered with prosciutto and provolone cheese topped with a mushroom and white wine demi-glace.
\$14.95

VEAL PARMIGIANA
Breaded veal cutlet topped with marinara sauce and mozzarella cheese.
\$14.95

VEAL & EGG PLANT PARMIGIANA
Breaded veal cutlet topped with eggplant, marinara sauce and melted mozzarella cheese
\$15.95

Red Wines

Chianti Classico, Ruffino, Italy
Medium-bodied with slightly jammy plum, floral and mineral flavors
\$20.00

Merlot, Blackstone, California
Jammy, rich, supple black cherry fruit framed by toasted oak
\$22.00

Merlot, Papa Joes, Chile
Deep, ripe berry fruit and hints of spices
\$16.00

Cabernet Sauvignon, Rodney Strong, California
Intense blackcherry cassis flavors with a hint of chocolate and a silky, lasting finish
\$27.00

Cabernet Sauvignon, Beaulieu Vineyards, California
Deep, expressive dark berry, mocha, violets and spice character
\$35.00

Shiraz, Greg Norman, Australia
Ripe blackberry cassis flavor and dark, toasty oak accents
\$25.00

VEGETARIAN
Thinly sliced eggplant, lightly fried and rolled around an herb ricotta mix, baked with tomato-basil sauce and mozzarella.
\$14.95

BAKED STUFFED JUMBO SHRIMP

Four jumbo shrimp filled with seafood stuffing, seasoned with sherry and lemon.
\$16.95

SCALLOPS NANTUCKET

Tender sea scallops broiled in a casserole with wine and butter,
topped with seasoned bread crumbs.

SHRIMP AND SCALLOP SCAMPI

Sea scallops and jumbo shrimp
cooked in a white wine, garlic,
and lemon butter sauce,
tossed with linguini.
\$16.95

SEAFOOD MEDLEY

Seafood medley with lobster,
scallops, shrimp and crab
tossed in a sherry cream sauce
served over linguini.

SICILIAN CHICKEN

Sautéed breast of chicken,
topped with tomatoes, peppers
and melted mozzarella cheese.

White Wines

Pinot Grigio, Ca Montini, Italy
Aromas of apples and peaches
with a long elegant finish
\$27.00

**Chardonnay, Kendall Jackson,
California**
Ripe, tangy notes of green apple,
tangerine and lemon, framed by
light toasty oak flavors
\$24.00

**Chardonnay, Rodney Strong,
California**
Rich, full fruit flavors of apple,
citrus and apricot
\$22.00

Blush Wines

**White Zinfandel, Beringer,
California**
Semi-dry and fruity

GRILLED SWORDFISH

Fresh swordfish steak grilled
and topped with a tomato,
pepper, onion and garlic sauce.
\$14.95

BAKED HADDOCK

Lightly crusted with a seafood
breading then baked to perfection.

CHICKEN PARMIGIANA

Breaded chicken topped with
marinara sauce and mozzarella
cheese. Served with pasta.

CHICKEN FRANCAISE

Boneless chicken breast, egg dipped and sautéed.
Topped with lemon butter.

All Entrees Are Served With House Salad, Fresh Baked Bread,

Your dressing choices of French, Thousand Island, Italian, Balsamic Vinaigrette,

ANGELICO'S

DESSERTS & BEVERAGES

MUD PIE

An Oreo cookie crust filled with coffee ice cream, topped with chocolate sauce, whipped cream and almonds.

\$3.50

ICE CREAM PARFAIT

Chocolate, Strawberry, or Creme de Menthe.

\$2.95

CHOCOLATE PEANUT BUTTER PIE WITH REESE'S® PEANUT BUTTER CUPS

The popular candy bar in a pie! Dark chocolate and peanut butter mousse full of Reese's® Peanut Butter Cups.

\$3.95

CHOCOLATE DECADENCE

Chocolate lovers dream. Moist dark chocolate cake full of chocolate chips, all enrobed in creamy dark chocolate.

Served a la mode.

\$3.95

BANANA CHOCOLATE CHIP CAKE

Creamy custard and fresh sweet bananas with dense banana cake stuffed with dark chocolate chips.

\$3.95

CHEESE CAKE

A smooth New York style cream cheese cake, topped with strawberries.

\$3.95

Coffee Drinks

English

Kahlua, Amaretto, Tia Maria & Dark Creme de Cacao, Coffee & Whipped Cream

Irish

Irish Whiskey, Kahlua, Coffee, Whipped Cream, Green Creme de Menthe

Italian

Amaretto, Coffee & Whipped Cream

Jamaican

Kahlua, Rum, Coffee, Whipped Cream

Keoki

Brandy, Kahlua, Coffee, Whipped Cream

Mexican

Kahlua, Tequila, Coffee & Whipped Cream

Hot Nutty Irishman

Bailey's, Frangelico, Coffee, Whipped Cream

Spanish

Tia Maria, Rum, Coffee, Whipped Cream

Swiss

Peppermint Schnapps, Dark Creme de Cacao, Coffee & Whipped Cream

TIRAMISU

Lady fingers soaked in espresso coffee & brandy, layered with mascarpone cheese, topped with cocoa powder.

\$3.75

CAPPUCCINO

\$2.95

ESPRESSO

\$1.95

ANGELICO'S