

# L'ANGOLO CAFÉ

SEAFOOD • PASTA • SANDWICHES • SALADS

## DINNER

### APPETIZERS

Stuffed Artichoke Stuffed artichoke with seasoned homemade bread-crumbs and drizzled with a light garlic and herb sauce	10
Portobello all'Angolo Portobello sautéed in a balsamic glaze and served on crispy arugala with shaved parmesan	9
Octopus Sautéed with fingerling potatoes and olive oil	10
Crab Croquette Crab croquette over chipotle sauce served with marinara dip	8
Buffalo Wings Fried wings covered in hot sauce, served with Ranch dressing, celery, and carrot sticks	8
Stuffed Mushrooms White mushrooms stuffed with seasoned bread-crumbs, onions, mushrooms and bell peppers, served with a garlic sauce	8

### PASTA & RAVIOLI

Linguine di Mare Seafood in a white wine sauce	20
Shrimp Fra Diavolo Linguine and sautéed shrimp tossed in a spicy tomato sauce	16
Penne alla Vodka Penne in a rich tomato vodka sauce with shrimp and broccoli	16
Gorgonzola Pear Ravioli Served in a fresh tomato and pesto sauce	16
Truffle Ravioli Spinach ricotta ravioli and sliced black truffles in a sage cream sauce with a touch of white truffle oil	16
Lobster Ravioli Seasoned lobster filled in our hand rolled pasta served in a rich lobster sauce	18
Pumpkin Ravioli Sweet pumpkin, parmesan, and almonds fill hand rolled pasta, served in a light sage infused sauce	14

### SALAD

Goat Cheese & Pine Nut Salad Served with green apples and arugala tossed in a lemon vinaigrette	10
Beet Salad Roasted beets, candied walnuts, and mixed organic greens tossed in a grape dressing	8
Mango Salad Chopped mango, tomato, basil, shrimp, and calamari in olive oil and lemon on top of mixed greens	11

### RISOTTO

Wild Mushroom Risotto Porcini, Shitake, Portobello, oyster and white button mushrooms	18
Seafood Jambalaya Risotto Shrimp, clams, mussels and crushed red peppers in a spicy tomato sauce	20
Saffron and Crab Risotto Risotto prepared with saffron and crab meat	19
Milano Risotto Creamy risotto with parmigiana cheese	16

### ENTRÉE

*Served with seasonal vegetables*

Scapriello Sautéed chicken breast in a white wine lemon sauce with Italian sausage, rosemary, bellpeppers, and onions	16
Chicken Valdostanna Sautéed chicken breast topped with prosciutto in a savory lemon sauce	16
Chicken Caprese Sautéed chicken breast topped with tomato, red onions, and fresh mozzarella baked till slightly melted, and drizzled with balsamic glaze	16
Chicken Piard Flat grilled chicken topped with a chopped Greek salad	16
Strip, NY Cut USDA Choice, Black Angus, flame grilled and served with peppercorn sauce	23
Veal Served with choice of marsala or piccata sauce	16