



APPETIZERS

Caprese Salad...10

Fresh water mozzarella, vine ripe tomatoes, and basil leaves, served with EVOO and balsamic glaze

Fried Calamari...12

Tender calamari lightly floured and fried served with our spicy house marinara finished with a balsamic glaze

Mussels...12

PEI mussels served in your choice of white or red sauce

Clams...13

Little neck clams served in your choice of red or white sauce

Sausage Meatball...11

Meatballs made using Maglio's Italian Sausage served with broccoli rabe, long hot peppers, topped with shavings of sharp provolone in a white wine sauce

Arancini (Rice Ball)...11

Aborio rice stuffed with mozzarella, peas, pancetta and parmesan cheese fried and served with our house marinara

Polenta and Sausage...12

Grilled polenta cakes served with our classic sausage marinara

POPULAR SIDE DISHES

3 of Our Signature Meatballs...7

Brocoli Rabbi...7

Long Hot Peppers...7



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PASTA DISHES

All pasta dishes are served with our complimentary house salad and balsamic vinaigrette
add Meatball or Sausage to any dish...6

Gnocchi Consigliere...22

Ricotta stuffed gnocchi served in a rose sauce finished with a dollop of fresh basil and ricotta cheese

Spaghetti and Meatballs...17

Homemade spaghetti served in our classic marinara sauce with our homemade meatballs

Spaghetti Carbonara...22

Pancetta peas and egg finished in a light cream sauce with parmesan cheese

Rigatoni Bolognese...21

Beef, veal and pork sautéed with carrots, celery and onion in our house marinara finished with a hint of cream

Sausage Bolognese...21

Maglio's Italian sausage sautéed with our classic marinara served with gemelli pasta and finished with a dollop of ricotta

Sausage Meatballs and Gemelli...23

Maglio's Italian sausage meat rolled into a meatball served with broccoli rabe and long hot Italian peppers in a white wine garlic sauce, finished with sharp provolone

Sunday Gravy...26

Dine the way the Consigliere did every Sunday, any day of the week; Spare ribs, meatball, sausage and braciolo served over rigatoni pasta in our house marinara

Shrimp Scampi...21

Sautéed shrimp served in our scampi sauce of lemon, white wine, and butter, served over homemade linguini

Clams and Linguini...19

Little necks served in our classic clam sauce over homemade linguini **(available white or red, spicy or not)**

Shrimp, Scallops, and Lump Crabmeat ... 26

Sautéed and served in our classic Vodka Sauce over Homemade Linguini

Shrimp and Sundried Tomato...22

Gulf Shrimp and sundried tomatoes served in a white wine cream Sauce over Tri Color Tortellini

Cioppino (Seafood Stew)...29

Mussels, clams, shrimp, scallops and calamari sautéed and served in our House marinara or white wine sauce over homemade linguini



CHICKEN AND VEAL ENTRÉES

Served with our complimentary house salad and balsamic vinaigrette

Chicken & Veal Entrees are served with chef's choice side of pasta or vegetable of the day

Chicken Italiano...22

Sautéed chicken breast served with Italian greens and roasted peppers finished with sharp provolone in a white wine sauce

Chicken Parmesan...19

Fried Chicken cutlet topped with our house marinara and mozzarella cheese

Chicken Picatta...19

Sautéed chicken breast in a white wine lemon sauce, finished with capers

Chicken Marsala...19

Sautéed chicken breast served in our classic Marsala sauce, finished with mushrooms

Chicken Sorrento...22

Sautéed chicken breast topped with grilled eggplant, tomato, and mozzarella in a white wine sauce finished with fresh basil and extra virgin olive oil

Veal Saltimbocca...23

Sautéed Veal medallions in our classic demi sauce topped with prosciutto and Fontina cheese

Veal Luccia...22

Sautéed medallions of veal with mushrooms, eggplant, and mozzarella in a white wine garlic sauce, topped with fresh chopped tomatoes

Veal Marsala...21

Sautéed veal medallions served in our classic Marsala sauce, finished with mushrooms

Veal Consigliere...22

Sautéed veal medallions in a demi cream sauce, finished with mushrooms, peas and fresh tomatoes

Veal Parmesean...21

Fried Veal cutlet topped with our house marinara and mozzarella cheese

Veal Picatta...21

Sautéed veal medallions in a white wine lemon sauce, finished with capers

HOUSE SPECIALTIES

House Specialties are served with a chef's choice of pasta or vegetable of the day

Eggplant Parmesan...21

Layers of lightly fried eggplant, ricotta and mozzarella baked to perfection and served in our classic marinara

Grilled Salmon...24

Served with sautéed spinach and grilled pineapple finished with tomato Bruchetta and mango glaze

Tilapia Oscar...27

Pan seared and served with tomato, spinach, crabmeat asparagus and capers in a light white wine sauce

NY Strip Supreme...29

Grilled to order finished with a classic Marsala and mushroom sauce

NY Strip Florentine...34

Grilled to order topped with sautéed spinach, crabmeat and Fontina cheese in a light demi base

DESSERTS

Homemade Cake...9

Homemade Tiramisu...9

Pizelle Neapolitan...8

Homemade Gelato...7

Cannoli & Pizelles...6

BEVERAGES

Cappuccino 4 | Espresso 3.5 | Coffee 3 | Tea 3
Soda 3 | Mineral Waters 5

Sharing charge \$5 per entree

20% Gratuity applied to parties of 6 or more

All major credit cards accepted, \$15.00 minimum required

Only 1 credit card split per table, No Exceptions

In order to preserve the integrity of Angelo's dishes, no substitutions please

All dishes are cooked to order so your patience is greatly appreciated