



Angelini Osteria

Menu Prices — August 3, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

HOUSE SPECIALTIES

ITEM	PRICE
Gino's Meatballs six meatballs, mozzarella, Parmigiano Reggiano, tomato sauce	\$19.95
Grilled Garlic Bread Fett' Unta, thickly sliced grilled rustic bread, drenched in olive oil & garlic	\$5.50
Spicy Penne Vodka tomato sauce, chili flakes, vodka, Parmigiano Reggiano	\$26.95
Tagliolini Al Limone house-made tagliolini pasta, lemon, cream, Parmigiano Reggiano	\$25.95
Sausage and Peas Pasta short tube pasta, sausage, peas, with tomato, cream, Parmigiano Reggiano sauce	\$29.50
Lasagna Verde "Nonna Elvira", spinach pasta, beef ragu	\$29.50
Tagliatelle Bolognese house-made tagliatelle, beef & pork ragu	\$33.95
Grilled Salmon Filet lemon, garlic, rosemary, spicy broccoli	\$31.50
Grilled Hanger Steak sliced Hanger Steak, arugula, shaved Parmigiano Reggiano, balsamic dressing	\$33.50
Spicy Broccoli garlic, chili flakes, spicy	\$14.00
Roasted Potatoes	\$14.00
Cheese Pizza Oval cheese pizza with mozzarella cheese, tomato sauce, basil	\$17.95
Pepperoni Pizza Oval pepperoni pizza with mozzarella cheese, tomato sauce, basil	\$19.95
Chicken Parmigiana chicken breast, mozzarella, tomato sauce, breadcrumbs, sauteed spinach	\$28.95

APPETIZERS

ITEM	PRICE
Soup of the Day - VEGAN Soup of the day Vegan GF seasonal sou Broccoli Puree	\$15.95
Arugula and Parmigiano Salad cherry tomatoes, shaved Parmigiano Reggiano	\$19.95
Fried Rice Balls fried Sicilian rice balls, peas, mozzarella, tomato sauce	\$17.95
Chicken Caesar Salad romaine, croutons, walnuts, organic chicken, Parmigiano Reggiano, anchovy dressing	\$23.95
Gino's Meatballs (APPETIZERS) six meatballs, mozzarella, Parmigiano Reggiano, tomato sauce	\$19.95
OSTERIA Chopped Salad cannellini beans, cucumber, avocado, pistachio, Parmigiano Reggiano	\$25.95
Calamari Fritti spicy tomato sauce	\$19.50

ITEM	PRICE
Tomato Bruschetta grilled crostino, chopped tomatoes, garlic, basil	\$17.50
ALIMENTARI Chopped Salad organic chicken, avocado, crispy bacon, celery, toasted almonds, currants, greens, citrus dressing	\$25.95
Farro Salad Italian grain, cucumber, cherry tomatoes, red onions	\$19.95
Beets and Burrata Salad beets, fresh burrata, arugula, walnuts, citrus dressing	\$23.95
Caprese Salad heirloom tomatoes, fresh burrata, aged balsamic, basil oil	\$23.95
Ahi Tuna Tartar grilled crostino, arugula, pistachios, shallots, extra virgin olive oil	\$31.95
Maine Lobster Salad envy apples, mixed greens, citrus dressing, pomegranate seeds	\$41.95
Prosciutto and Burrata Prosciutto di Parma, fresh burrata, extra virgin olive oil	\$29.95
Swordfish Carpaccio sliced swordfish, pistachios, bottarga	\$25.95
Polipo Warm Octopus Salad warm Mediterranean octopus, arugula, cherry tomatoes	\$29.95
Salumi Board Prosciutto di Parma, mortadella, speck, fresh burrata, mixed baby greens	\$29.95
Mixed Salad Mixed green salad, carrots, balsamic dressing	\$14.50
Deep Fried Zucchini Flowers stuffed ricotta, vegetables, spicy tomato sauce	\$25.95
Vitello Tonnato thinly sliced veal tenderloin, tuna sauce, fried capers	\$31.95
Extra Dressing	\$2.00

PIZZA & GARLIC BREAD

ITEM	PRICE
Grilled Garlic Bread (PIZZA & GARLIC BREAD) Fett' Unta, thickly sliced grilled rustic bread, drenched in olive oil & garlic	\$5.50
Plain Focaccia fresh house-made focaccia	\$8.50
Cheese Pizza (PIZZA & GARLIC BREAD) Oval cheese pizza with mozzarella cheese, tomato sauce, basil	\$17.95
Pepperoni Pizza (PIZZA & GARLIC BREAD) Oval pepperoni pizza with mozzarella cheese, tomato sauce, basil	\$19.95

PASTA

ITEM	PRICE
Spicy Penne Vodka (PASTA) tomato sauce, chili flakes, vodka, Parmigiano Reggiano	\$26.95

ITEM	PRICE
Tagliolini Al Limone (PASTA) house-made tagliolini pasta, lemon, cream, Parmigiano Reggiano	\$25.95
Sausage and Peas Pasta (PASTA) short tube pasta, sausage, peas, with tomato, cream, Parmigiano Reggiano sauce	\$29.50
Tagliatelle Bolognese (PASTA) house-made tagliatelle, beef & pork ragu	\$33.95
Pumpkin Ravioli butternut squash filled squares, asparagus, Parmigiano Reggiano sauce	\$25.50
Lasagna Verde (PASTA) "Nonna Elvira", spinach pasta, beef ragu	\$29.50
Spaghetti alla Carbonara guanciale Italian bacon, egg, pecorino, black pepper	\$31.50
Veal Shank Agnolotti veal ossobuco filled parcels, Parmigiano Reggiano sauce.	\$35.95
Penne Arrabbiata tube pasta, spicy tomato sauce	\$19.50
Penne Pomodoro tube pasta, fresh tomato sauce	\$19.50
Spaghetti with Lobster Spaghetti pasta, lobster, cherry tomatoes	\$41.95
Spaghetti Alla Norma eggplant, tomato, basil, dried ricotta	\$27.50
Truffle Pasta "Norcina" house-made spaghetti chitarra, sausage, Parmigiano Reggiano, black summer truffles	\$59.95
Gluten Free Pasta	\$3.00

MAIN COURSE

ITEM	PRICE
Chicken Tenders organic chicken tenders lightly breaded, french fries	\$25.50
Grilled Salmon Filet (MAIN COURSE) lemon, garlic, rosemary, spicy broccoli	\$31.50
Grilled Organic Chicken grilled half chicken, crushed red pepper, roasted potatoes, spinach	\$41.95
Branzino Filet Mediterranean sea bass, chopped tomatoes, spinach	\$31.50
Veal Chop Milanese arugula, chopped tomatoes	\$71.95
Grilled Swordfish rapini, sun dried tomatoes	\$43.95
Chicken Parmigiana (MAIN COURSE) chicken breast, mozzarella, tomato sauce, breadcrumbs, sauteed spinach	\$28.95
Grilled Chicken Breast Grilled chicken breast Paillard, extra virgin olive oil, herbs (no garlic) Side of Arugula, Cherry Tomato and Parmigiano...	\$25.95
Grilled Hanger Steak (MAIN COURSE) sliced Hanger Steak, arugula, shaved Parmigiano Reggiano, balsamic dressing	\$33.50

SIDE DISHES

ITEM	PRICE
Spicy Broccoli (SIDE DISHES) garlic, chili flakes, spicy	\$14.00
Roasted Potatoes (SIDE DISHES)	\$14.00
Sauteed Spinach	\$14.00
French Fries	\$8.00
Mozzarella	\$12.00
Burrata	\$12.00

DESSERT

ITEM	PRICE
Tiramisu Traditional Tiramisu	\$15.00
Carrot and Nutella Cake	\$15.00
Chocolate Cake soft chocolate cake, almond flour, GLUTEN FREE	\$15.00
Apple Cake VEGAN	\$15.00
Chocolate Mousse	\$15.00

HOT DRINKS

ITEM	PRICE
Cappuccino	\$3.50
Latte	\$4.00
Hot Chocolate	\$4.00
Americano	\$3.00
Hot Tea	\$3.50
Mocha	\$4.50
Doppio Espresso	\$4.00
Espresso	\$3.00
Macchiato	\$3.25

COLD DRINKS

ITEM	PRICE
Diet Coke Can Diet Cola	\$3.50
Coca-Cola Can Coca-Cola Soda	\$3.50
Pink Lemonade	\$5.00

ITEM	PRICE
Arnold Palmer	\$3.50
Mineral Water	\$7.00
Sprite	\$3.50
Unsweetened Iced Tea	\$3.50
Freshly Squeezed Orange Juice	\$5.50
Limonata Italian Sparkling	\$3.50
Aranciata Italian Sparkling	\$3.50