



Casa D'angelo Ristorante

Menu Prices — August 21, 2026

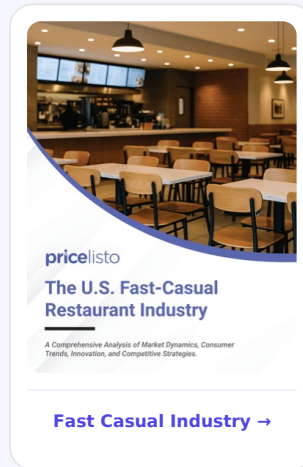
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Antipasti

ITEM	PRICE
Burrata 24 month parma prosciutto, beefsteak tomato, roasted peppers, arugula.	\$22.00
Carpaccio Di Manzo Beef filet carpaccio, stravecchio shaved reggiano, arugula, lemon truffle oil	\$20.00
Fiori Di Zucca Crispy zucchini flower, ricotta & mozzarella stuffed, roasted tomato aioli	\$22.00
Polpo Grilled octopus, roasted tomato vinaigrette, taggiasche olives, field greens	\$26.00
Melanzane Eggplant parmigiana, fior di latte mozzarella, reggiano, pomodoro & basil.	\$20.00
Calamari Crispy fried fresh calamari & zucchini strings, marinara	\$20.00
Polpetta and Salsiccia House-made meatball & sausage, roasted eggplant & peppers, marinara	\$20.00
Gamberi Mamma 2 Pancetta wrapped & Grilled Jumbo tiger prawns served over escarole & beans garlic & oil	\$26.00
Bufala Mozzarella Imported buffalo mozzarella, grilled eggplant, beefsteak tomato, roasted peppers, arugula.	\$22.00
Bruschetta, Olives, and Reggiano Toasted bread topped with olives and Reggiano cheese.	\$15.00
Cervellata Susage Grilled pork & provolone cervellata sausage, rapini garlic & oil, spicy calabrese peppers.	\$20.00

Insalate

ITEM	PRICE
Caesar Baby romaine, house-made caesar dressing, white anchovies, stravecchio shaved reggiano, croutons	\$15.00
Angelo Chopped romaine, asiago, tomato, red onions, roasted peppers, balsamic vinaigrette	\$15.00
Tricolore Arugula & radicchio, goat cheese, cherry tomato confit, vintage balsamic vinaigrette	\$15.00
Italian Chopped Wedge Chopped romaine lettuce, tomato, red onions, crispy pancetta, gorgonzola dressing, gorgonzola crumbles.	\$18.00

Contorni

ITEM	PRICE
Rapini Broccoli rabe, garlic & oil	\$12.00
Patate Roasted potatoes, rosemary, garlic, tuscan olive oil	\$10.00
Funghi Pan roasted wild mushrooms, fresh herbs	\$15.00
Spinaci Spinach hearts, garlic & oil	\$12.00

ITEM	PRICE
Asparagi Grilled asparagus, olive oil, fresh lemon	\$12.00
Escarole and Beans Sauteed escarole & beans in Garlic & Oil	\$12.00
Pasta	
ITEM	PRICE
All Time Favorite Mamma Fusilli House-made Anglolo's moms fusilli recipe, fresh tomato & basil sauce, fresh mozzarella, reggiano	\$28.00
Fettuccine Bolognese House-made fettuccine, beef, & veal ragu, reggiano cheese	\$28.00
Penne Vodka Tomato & Vodka cream sauce, parma prosciutto, reggiano	\$28.00
Pappardelle Ragout di Agnello Home-made Pappardelle with braised lamb ragout, fresh ricotta cheese, tuscan pecorino cheese.	\$36.00
Tonnarelli Astice and Burrata Hose-made Tonnarelli, main lobster medallions, cherry tomato & basil lobster sauce, pulled burrata cheese.	\$48.00
Gnocchi Norcina Home-made potato gnocchi, italian sausage, porcini & wild mushrooms, black truffle reggiano cream	\$34.00
Spaghetti Pomodoro Spaghetti, tomato & basil, grated reggiano cheese	\$24.00
Risotto Porcini Mushrooms Risotto porcini mushrooms, white truffle butter & reggiano cheese.	\$38.00
Pesce e Carne	
ITEM	PRICE
Costoletta Di Vitello 16oz. grilled veal chop, grilled vegetables of the day, wild mushroom marsala sauce	\$72.00
Agnello Scottadito Grilledcolorado rack of lamb chops, sauteed broccoli rabe, roasted potatoes, and amarone reduction.	\$68.00
Fiorentina (Creekstone) 14oz grilled new york strip, caramelized onion & wild mushrooms, arugula.	\$68.00
Petto Di Pollo Milanese, tri-color salad or parmigiana style	\$34.00
Vitello Alla Milanese Milanese, tri-color salad or parmigiana style	\$54.00
Gamberoni Al Vino Sauteed jumbo prawns, garlic & lemon, black olives, broccoli rabe & potatoes	\$52.00
Branzino Artichokes, lemon, capers, and roasted potatoes.	\$50.00
Salmon Grilled ora king salmon, grilled vegetables, and arugula pesto.	\$48.00
8oz Beef Tenderloin Grilled 8oz Filet Mignon, reggiano mash potato, grilled asparagus, barolo reduction sauce.	\$68.00
Galletto Al Limone Oven roasted boneless free-range half chicken, tuscan potatoes, garlic, lemon & rosemary soffritto	\$34.00

