



Angie's
TRATTORIA

Starters

SPIEDINI ALLA ROMANO \$15.95
pan-fried breaded mozzarella, caper butter sauce

EGGPLANT TOWER \$13.95
crispy eggplant, melted mozzarella, tomato, balsamic glaze

STUFFED MUSHROOMS \$13.95
spinach, garlic, parmesan, breadcrumbs, brandy cream sauce

BAKED CLAMS OREGANATA \$15.95
italian breadcrumbs, lemon garlic white wine

MEATBALL TRIO \$13.95
beef meatballs, basil, ricotta, marinara

CRISPY CALAMARI \$17.95
fried calamari, marinara, lemon

FIG & BURRATA \$17.95
fresh figs, burrata, tomato, balsamic glaze

STEAMED MUSSELS
• white wine or marinara \$17.95
• moules-frites style \$18.95
champagne butter broth and bruschetta over crispy french fries

MARGHERITA PIZZA \$15.95
fresh plum tomato, basil, fresh mozzarella

FIG DI SICILIA PIZZA \$17.95
fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano, olive oil

MOZZARELLA CAPRESE \$15.95
basil, balsamic glaze

ZUPPE DI CLAMS \$17.95
steamed; white wine, marinara or fra diavolo

BUTTERNUT SQUASH RAVIOLI \$11.95
sage butter

Salads

CLASSIC HOUSE \$11.95
mixed greens, tomato, onion, cucumber, olives, homemade italian dressing

CLASSIC CAESAR \$13.95
romaine, parmigiano, croutons

ARUGULA \$13.95
tomato, onion, parmigiano, lemon balsamic dressing

ROASTED BEET \$13.95
arugula, goat cheese, walnuts, tomato, portobello mushroom. raspberry vinaigrette

ADD ON TO ANY SALAD
grilled chicken \$4.95
blackened chicken \$5.95
grilled salmon \$11.95
grilled shrimp \$7.95

Kids Menu

mozzarella sticks \$10.95
pasta with butter \$8.95
pasta with meatball \$10.95
chicken fingers with fries \$10.95
mac & cheese \$10.95
cheese pizza \$12.95

Sides

sautéed broccoli rabe \$9.95
sautéed spinach \$7.95
truffle mac & cheese \$13.95
sautéed broccoli \$7.95

Pasta Classics

MAFALDINE BOLOGNESE \$23.95
ribbon pasta, slow braised beef ragù,
touch of cream, ricotta

BAKED LASAGNA \$27.95
eggplant, beef ragù, ricotta, melted mozzarella,
house made sauce

LOBSTER RAVIOLI \$31.95
jumbo shrimp, pink parmesan cream sauce

RIGATONI VODKA \$21.95
fresh mozzarella, homemade vodka sauce

ORECCHIETTE AGLIO E OLIO \$23.95
broccoli rabe, crumbled sausage, garlic,
olive oil, red pepper flakes

ANGEL HAIR WITH MEATBALLS \$20.95
trio of beef meatballs, marinara

SHORT RIB RAVIOLI \$23.95
marsala sauce, touch of cream

ZUPPE DI PESCE \$47.95
ribbon pasta, mussels, shrimp, calamari,
lobster tail, spicy tomato broth

Specialty Pasta

PASTA LIMÒN \$31.95
angel hair, shrimp, chicken, sun-dried
tomato, spinach, lemon cream sauce

TUSCAN PASTA \$27.95
orecchiette, sun-dried tomato, spinach,
jumbo shrimp, champagne cream sauce

RIGATONI MONACHINA \$25.95
diced eggplant, fontina cheese, toasted
pignoli nuts, fresh tomato & basil sauce

PASTA RUSTICA \$29.95
angel hair, mushrooms, pan-seared veal
scallopini, brandy cream sauce

ANGEL HAIR PRIMAVERA \$23.95
broccoli, mushroom, spinach, eggplant,
garlic & oil

GNOCCHI DI CASA \$27.95
crumbled, sausage, baked burrata, spinach,
vodka sauce

LA ZANABELLA \$23.95
blackened chicken, roasted peppers,
parmesan cream sauce, rigatoni

Gluten Free

GF SPINACH RAVIOLI \$23.95
housemade marinara or vodka sauce

GF PASTA PRIMAVERA \$24.95
broccoli, mushroom, spinach, eggplant,
garlic & oil

GF ZUPPE DI PESCE \$47.95
GF pasta, mussels, shrimp, calamari,
lobster tail, spicy tomato broth

GF PASTA LIMÒN \$31.95
GF pasta, shrimp, chicken, sun-dried
tomato, spinach, lemon cream sauce

GF LA ZANABELLA \$23.95
blackened chicken, roasted peppers,
parmesan cream sauce, rigatoni

GF TUSCAN SALMON \$23.95
sun-dried tomato, spinach, champagne
cream sauce

GF CHICKEN ARRABIATA \$23.95
spicy cherry peppers, mushrooms,
garlic white wine

GF CHICKEN MURPHY \$25.95
potatoes, vinegar peppers, mushrooms,
crumbled sausage, garlic butter white wine

GF TWIN LOBSTER TAILS \$43.95
twin lobster tails, drawn butter

**There may be additional items on the menu that
can be made Gluten-Free. Please ask your server.*

Chicken

CHICKEN PARMIGIANA \$23.95
housemade sauce, melted mozzarella

CHICKEN FRANCHESE \$23.95
egg-battered, lemon white wine sauce

CHICKEN ARRABIATA \$23.95
spicy cherry peppers, mushrooms,
garlic white wine

CHICKEN MILANESE \$25.95
arugula, tomato, onion, burrata, lemon balsamic,

CHICKEN SORRENTINO \$25.95
eggplant, prosciutto, mozzarella, marsala wine

CHICKEN MURPHY \$25.95
potatoes, vinegar peppers, mushrooms,
crumbled sausage, garlic butter white wine

Meat & More

VEAL PARMIGIANA \$27.95
housemade sauce, melted mozzarella

VEAL MARSALA \$27.95
mushrooms, marsala demi glace

VEAL SALTIMBOCCA \$29.95
prosciutto, mozzarella, spinach, sherry gravy

VEAL PICCATA \$27.95
caper garlic butter

VEAL CAPRI \$29.95
pan-fried veal milanese, balsamic glaze,
sautéed broccoli rabe,

VEAL MILANESE \$27.95
crispy crust, arugula, tomato, red onion,
burrata, lemon balsamic sauce

PORK CHOP ARRABIATA \$27.95
spicy cherry peppers, mushrooms, olive oil

Seafood

DIJON SALMON \$30.95
pan-seared, dijon cream

STUFFED SALMON \$37.95
baked, crab stuffing, champagne cream sauce

FLOUNDER FRANCHESE \$35.95
egg-battered, lemon butter white wine

SHRIMP PARMIGIANA \$25.95
marinara, baked mozzarella, pasta

STUFFED SHRIMP \$27.95
crab meat, seasoned breadcrumb, lemon
garlic white wine sauce

TWIN LOBSTER TAILS \$43.95
twin lobster tails seasoned with italian
breadcrumbs, drawn butter

Vegetarian

EGGPLANT PARMIGIANA \$23.95
egg-battered, grated romano, housemade
sauce, baked mozzarella, pasta

DRUNKEN EGGPLANT PARMIGIANA \$23.95
egg-battered, grated romano, housemade
vodka sauce, baked mozzarella, pasta

EGGPLANT ROLLATINI \$23.95
ricotta, housemade sauce, baked
mozzarella, pasta

SPINACH RAVIOLI \$16.95
spinach, ricotta, housemade marinara