

# Angelo's Takeout Dinner Menu

## APPETIZERS

<b>CLAMS</b>	Manila clams in white wine sauce <b>16</b>
<b>MISTO</b>	Meat, cheese & marinated vegetables <b>17</b>
<b>MELANZANE</b>	Baked eggplant parmigiana <b>12</b>
<b>MANZO</b>	Filet mignon salad with danish blue cheese <b>18</b>
<b>CAPRESE</b>	Fresh mozzarella & tomatoes over field greens <b>11</b>

## PASTA

<b>SEAFOOD CANNELLONI</b>	Dungeness crab & shrimp in cream sauce <b>23</b>
<b>LINGUINE WITH CLAMS</b>	White wine sauce <b>22</b>
<b>LINGUINE PESTO</b>	Olive oil, sweet basil, pine nuts & cheese <b>18</b>
<b>PENNE PROSCIUTTO AND PEAS</b>	Cream sauce <b>19</b>
<b>PENNE PUTTANESCA</b>	Capers, olives, spicy marinara <b>18</b>
<b>SPAGHETTI</b>	House meat sauce <b>18</b>
<b>RAVIOLI FORMAGGIO</b>	Cheese ravioli in a cream tomato sauce <b>19</b>
<b>FETTUCINI WITH CHICKEN</b>	Cream gorgonzola sauce <b>19</b>

## HOUSE SPECIALTIES

<b>SAUSAGE &amp; PEPPERS</b>	Italian sausage with sautéed peppers in red sauce <b>23</b>
<b>EGGPLANT PARMIGIANA</b>	Baked eggplant, meat or tomato sauce & mozzarella <b>22</b>

## POLLO ~ CHICKEN

<b>MARSALA</b>	Chicken sautéed with dry florio marsala wine & mushrooms <b>24</b>
<b>PICCATA</b>	Chicken sautéed with lemon, capers, white wine & artichokes <b>24</b>

## VITELLO ~ VEAL

<b>SALTIMBOCCA</b>	Seared veal with prosciutto, provolone & white wine <b>30</b>
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## CARNE ~ STEAKS

<b>FILET MIGNON</b>	<b>33</b>
<b>FILET MIGNON ROQUEFORT</b>	Roquefort cheese & port wine sauce <b>38</b>

*Try one of our fantastic desserts*