

## Pasta

Stuffed Eggplant	\$17
<i>Breaded eggplant layered with ricotta, served with penne, topped with our house red sauce and baked with mozzarella</i>	
Linguini with Clam Sauce (whole clams)	\$22
Homemade Lasagna (meat)	\$18
Pasta Primavera	\$17
<i>Fresh vegetables with pomodoro sauce and fettuccini pasta</i>	
Penne Ala Vodka	\$16
<i>Delicate penne pasta tossed with sautéed shallots, roma tomatoes and basil, in a vodka cream sauce</i>	
Pasta & Meatballs	\$14
Fettuccini Alfredo	\$17
Jumbo Cheese Ravioli	\$19
Lobster Ravioli	\$24
<i>With a creamy basil cognac sauce</i>	
Butternut Squash Ravioli	\$19
<i>With brown sugar cream sauce</i>	
Smoke Chicken Ravioli	\$21
<i>with a Garlic cream sauce</i>	

## Surf

New Bedford Dry Sicilian Scallops	\$32
<i>Seared scallops with tomatoes, kalamata olives &amp; shallots, simmered in a white wine scampi sauce, topped with pepperoncini rings and asiago cheese and served over linguini</i>	
Grilled Aukra Fresh (Norwegian) Salmon	\$22
<i>Grilled and baked with pure maple syrup and served with tuscan potatoes and a vegetable garnish</i>	
Seafood Penne Vodka	\$32
<i>Sautéed chopped baby clams in our house vodka sauce, topped with shrimp and scallops and tossed with penne</i>	
Jumbo Shrimp Scampi (chemical free)	\$24
<i>Jumbo seared shrimp, with tomatoes and greens simmered in a garlic white wine sauce and served over linguini</i>	
Jumbo Shrimp Fra Diavolo	\$25
<i>Jumbo shrimp simmered in the traditional spicy Fra Diavolo sauce, served over pappardelle pasta</i>	
Fresh Buttercrumb Haddock	\$24
<i>With Sautéed Langostino</i>	

## Desserts

Mile High Chocolate Fudge Cake	\$9
Homemade Rice Pudding	\$5
Homemade Lemon Coconut Torte	\$9
New York Style Cheesecake	\$7
Cookies and Cream Mousse	\$5
Tiramisu	\$7
Cannoli	\$6

## Chicken/Veal

Parmigiana (served with penne)	\$19/\$23
Francaise (choice of side)	\$21/\$23
Marsala (choice of side)	\$21/\$23
Portobello	\$22
<i>Pan-fried, egg battered chicken cutlet, simmered in a garlic white wine butter sauce and topped with portobello mushrooms, roasted red peppers and melted mozzarella (choice of side)</i>	
Mediterranean	\$23
<i>Grilled chicken breast with artichoke hearts, roasted red peppers, kalamata olives, and goat cheese over a bed of rice with a balsamic drizzle</i>	

**Yes!**

**We do have private party space available!**

Our banquet room can seat up to 70

Our front room can seat up to 35

Our family room can seat up to 12

Have a larger event?

We do rent out the entire restaurant.

The possibilities are endless.

Having a party at home?

We make it easy with party platters to-go!

Menus can be found on-line @

[www.NickandAngelosRistorante.com](http://www.NickandAngelosRistorante.com)

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## Turf

12 oz Angus Reserve Grade Strip Steak	\$25
<i>Grilled with frizzled onions and a garlic butter sauce, choice of potato or pasta, and served with a vegetable garnish</i>	
Roast Pork Tenderloin	\$19
<i>Served with a Jack Daniel's bourbon sauce, choice of potato or pasta, and served with a vegetable garnish</i>	
<b>8oz. Bacon Wrapped Angus Reserve Filet Mignon</b>	<b>\$29</b>
<i>Grilled, served with a garlic butter sauce, choice of potato or pasta, and served with a vegetable garnish</i>	
Grilled Chicago Pork Chop	\$23
<i>Hand rubbed with cracked pepper and kosher salt, topped with sautéed peppers and onions, choice of potato or pasta, and served with a vegetable garnish</i>	

20% Gratuity may be automatically added for parties of 8 or more

There Is a \$3 sharing fee for shared entrées

Many of our menu Items can be made gluten-free

Please ask your server for details

## Appetizers

Fried Mozzarella Half Moons	\$11
Brian's Utica Greens	\$12
Fresh Long Island Middle Necks (12)	\$12
French Onion Soup (bowl)	\$6
Lobster Bisque <i>with Langostinos (when available).</i>	\$11
Soup of the Day (bowl)	\$6
Pasta e Fagioli (bowl)	\$7
Our Own Signature Angels on Horseback	\$17
<i>Four sautéed colossal shrimp stuffed with horseradish wrapped in bacon</i>	
Fried Calamari (Point Judith)	\$12
<i>with banana peppers, remoulade and marinara sauce</i>	
Sautéed Italian Long Hot Peppers	\$12
Escargot <i>with garlic butter sauce and asiago cheese</i>	\$12
Hot Garlic Bread	\$8
<i>with roasted red peppers and mozzarella</i>	

## Sandwiches

Santorini Steak Sandwich	\$12
<i>Grilled steak sliced with roasted peppers, bleu cheese crumbles, mixed greens, and Italian aioli on a toasted ciabatta roll with french fries</i>	
Angus Reserve Prime Burger	\$12
<i>Served on a grilled butter roll with red onion, lettuce, tomato, french fries and onion rings</i>	
Panko Breaded Chicken Sandwich	\$11
<i>Served on a grilled roll with red onion, lettuce, tomato, french fries and onion rings</i>	

## Pizza & Wings

Pizza <i>Medium 12 in - choose 2 topping</i>	\$12
Margherita Pizza <i>Medium 12 in</i>	\$14
<i>Garlic butter, sliced tomatoes, basil pesto and fresh mozzarella</i>	
<i>Toppings</i>	
<i>Meatballs, sausage, pepperoni, chicken, bacon, peppers, roasted red peppers, hot cherry peppers, onions, caramelized onions, mushrooms, black olives, broccoli, diced tomatoes, bleu cheese, ricotta Additional Toppings \$1.75</i>	
Jumbo Wings (10)	\$12
Boneless Wings (10)	\$10
<i>Mild, Medium, Hot, Honey Mustard, Garlic Parmesan, Spicy BBQ, BBQ Maple, Sriracha, Teriyaki Glazed, Spicy Thai</i>	

## Fresh Salads

Grilled Steak Salad	\$16
<i>with frizzled onions</i>	
Antipasto	\$19
<i>Mixed greens, cured meats, olives, pepperoncini, anchovies, artichoke hearts, various cheeses, hard-boiled egg</i>	
Nick and Angelo's House Salad	\$14
Apple Walnut Chicken Salad	\$15
Caesar Salad (add chicken \$4)	\$14
Mozzarella & Tomato Caprese	\$11
<i>(with balsamic glaze)</i>	

## Kids Menu

Macaroni and Cheese	\$6
Penne and Meatball	\$6
Chicken Tenders and Fries	\$6
Hamburger or Cheeseburger and Fries	\$6
Cheese Pizza	\$6

## Specialties

### Nick's Sampler

Chicken Breast Cutlet, 1 Jumbo Cheese Ravioli, 1 Sausage, 1 Meatball, Rigatoni smothered in our own house red sauce  
\$19

### Chicken Riggies

Bell peppers, onions, cherry peppers & chicken all simmered in a spicy tomato sauce  
\$19

### Patti's Chicken Oscar

Tender chicken breast with jumbo lump crab and fresh asparagus topped with hollandaise sauce  
\$24

### Gail's Ravioli Combo

Smoked Chicken (2)  
Lobster (2) Jumbo Cheese (2)  
Served with our own brown sugar sauce  
\$24

### Smoked Chicken and Broccoli

Smoked and sautéed chicken, shiitake mushrooms, sundried tomatoes tossed in a garlic cream sauce served over fettuccini  
\$19

### Angelo's Contadina Cavatelli

Sautéed sweet sausage with cavatelli and greens tossed in a light garlic cream sauce  
\$19