

# ***DINNER MENU***




Welcome to Angelo's Tavolo, thank you for joining us this evening.

Inside this seasonal menu, you'll find some truly great dishes by Executive Chef Frank Tardio. Start your evening out memorably with our acclaimed Mozzarella Cart - you're going to love it. After that, the decisions get more difficult. From the soups, salads and appetizers, to the fabulous pasta dishes and incredible entrées, you can't go wrong.

So enjoy, and be sure to let us know how we're doing. It is my hope that each bite will be an experience and each course memorable.

A handwritten signature in black ink that reads "Angelo" with a horizontal line underneath.

Please look for the  symbol to find all of our Gluten-Free choices.

Start your Italian feast with our signature warm, fresh-made mozzarella pulled tableside ... choose your favorite preparation:

**WINTER CAPRESE:** Slow Roasted Tomatoes, Sweet Basil Pesto, Toasted Pine Nuts, Balsamic Syrup

**FUNGI:** Marinated Portobello Mushrooms, Baby Arugula

**CARNE ANTIPASTI:** Salami, Prosciutto, Capicola, Fig Balsamic Syrup

**PEPPERONE:** Roasted Bell Peppers, Red Onion, Sweet Garlic

12



## ***STARTERS***

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**LOBSTER BISQUE**, Tarragon Croutons 8

Red Sugar **BEETS**, Green Apples, Goat Cheese Panna Cotta, Candied Pumpkin Seeds 10

**CHOPPED SALAD**, Iceberg Lettuce, Candied Walnuts, Dried Cranberries, Cucumbers, Red Onions, Tomatoes, Gorgonzola, White Balsamic Vinaigrette, Parm Tuile 9

Our Original **ANGELO'S SALAD**, Romaine, Mixed Greens, Tomatoes, Red Onions, Prosciutto, Fontinella, Fried Onions, Vincotto, Balsamic, Extra Virgin Olive Oil 9

**CLASSIC CAESAR**, Ciabatta Crouton, White Anchovies, Caesar Vinaigrette 9

*House Signature*

7-Hour **CHERRY PEPPER PORK**, Crispy Chips, Aged Cheddar, Cherry Peppers 11

Baked Little Neck **CLAMS**, Lemon Garlic Butter, Toasted Bread Crumbs 10

Grilled **SHRIMP** Crostini, Tomato Basil Vinaigrette 13

Crispy **CALAMARI**, Sweet and Spicy Peppers, Roasted Garlic Mayo 11

**ARTICHOKE** Mascarpone alla Gratinata, Toasted Olive Bruschetta 10

Jumbo **CRAB** Ricotta Fritters, Tomato Olive Ragu 12



## ***PASTA***

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**RIGATONI**, Pork and Beef Bolognese, Extra Virgin Olive Oil 12/21

**CAPELLINI**, Olive Oil, Garlic, Chiles 10/18

..... add anchovies 3

Egg **FETTUCCHINE**, Pomodoro, Olive Oil 11/19

**RAVIOLI**, Pomodoro, Olive Oil 11/20

Ricotta **GNUDI**, Red Onion, Garlic, Broccoli Rabe, Creamed Tomato Puree, Brown Butter  
Pangrattato 12/19

**MAFALDINE**, Braised Octopus, Roasted Red Peppers, Basil Pesto, Black Olives 12/20

**SPAGHETTI**, Chicken Basil Meatballs, Golden Tomato Pomodoro 12/21

**MIXED GREENS SALAD**  
with your pasta or entrée 5

**GF** Please Note: We offer two gluten-free pastas.  
Please let your server know if you would  
like to substitute any of the above pasta  
dishes with one of these options.

## ***SIDES***

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**GF** **ESCAROLE** 6

**GF** **BROCCOLI RABE** 6

Egg **FETTUCCHINE** 5

**GF** Creamed **KALE** 6

Parmigiana **RISOTTO** 6

Chicken Basil **MEATBALLS** 8

**EGGPLANT** Fries, Sweet Onion-Tomato  
Marmalade 7

**GF** Whipped Yukon Gold **POTATOES** 6



## ***ENTRÉES***

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Braised Veal **OSSO BUCO**, Portobello Mushrooms, Parmigiano Whipped Potatoes,  
Pine Nut Gremolata 31

Grilled Berkshire **PORK CHOP**, Apple Caponata, Crispy Polenta Fries,  
Gorgonzola Veal Glace 28

Grilled Tournedos of **BEEF**, Creamed Kale, Bell Pepper Breadcrumbs, Goat Cheese 29

New Bedford Diver **SCALLOPS**, Sweet Carrot Risotto, Guanciale, Black Truffles,  
Lemon Onions, Basil 31

GF Certified Angus Beef **NEW YORK STRIP**, Veal Demi Glace, Rosemary, Lemon,  
Whipped Yukon Gold Potatoes, Broccolini 41

**VEAL SCALLOPINI**, Fresh Mozzarella, Sautéed Greens, Tomato Marsala 31

Roasted **JUMBO SHRIMP**, Fresh Oregano Breadcrumbs, Fennel Risotto,  
Charred Golden Tomato-Lemon Vinaigrette 30

GF Grilled **SWORDFISH** Paillard, White Bean Fondue, Smoked Prosciutto, Scampi Butter 27

GF Balsamic Glazed Atlantic **SALMON**, Tomato-Swiss Chard, Stewed Lentils,  
Extra Virgin Olive Oil 27

Sugar Cane Spiedini of **LAMB**, Cherry Tomatoes, Chick Peas,  
Broccoli Rabe, Oregano, Lemon 28

Breaded **CHICKEN** Milanese 26 or **VEAL CHOP** Milanese 33  
Seasoned Panko Breadcrumbs, Arugula, Red Onions, Tomatoes, Lemon, Olive Oil, Balsamic

Breaded **CHICKEN** Parmigiano Tavolo Style 26 or **VEAL CHOP** Parmigiano Tavolo Style 33  
Served with a Side of our House Pasta

House **PASTA** with your entrée 5

