



PRIVATE PARTY MENUS

Available for use in our Deborah Glen, Stockade
and Wine Rooms for parties of up to 25 people.

1 GLEN AVENUE
SCOTIA, NY 12302

(518) 374-7262

ANGELOSTAVOLO.COM

menu items and pricing subject to change



PRIVATE DINING :: DINNER MENU

APPETIZERS

RIGATONI, Pork & Beef Ragu, Extra Virgin Olive Oil 12
Grilled SHRIMP Crostini, Tomato Basil Vinaigrette 13
7-Hour CHERRY PEPPER PORK, Crispy Chips,
Aged Cheddar, Cherry Peppers 10

Crispy CALAMARI, Sweet & Spicy
Peppers, Roasted Garlic Mayo 11
RAVIOLI, Pomodoro, Olive Oil 11

SALADS :: choose one

MIXED GREENS, Red Onions, Tomatoes
and Red Wine Vinaigrette
CAESAR Vinaigrette

SALAD UPGRADES

Red Sugar BEETS, Green Apples, Goat Cheese
Panna Cotta, Candied Pumpkin Seeds 3
CHOPPED Salad, Iceberg Lettuce, Candied
Walnuts, Dried Cranberries, Cucumbers,
Red Onions, Tomatoes, Gorgonzola,
White Balsamic Vinaigrette, Parm Tuile 3

ENTRÉES :: choose three

8 oz Grilled COULOTTE STEAK, Veal Demi Glace,
Rosemary, Lemon, Whipped Yukon Gold Potatoes,
Broccolini

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

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

Breaded CHICKEN Milanese, Seasoned Panko
Breadcrumbs, Arugula, Red Onions, Tomatoes,
Lemon, Olive Oil, Balsamic

MAFALDINE, Red Onion, Garlic, Broccoli Rabe,
Creamed Tomato Puree, Brown Butter Pangrattato

ENTRÉE UPGRADES

Roasted JUMBO SHRIMP, Fresh Oregano
Breadcrumbs, Fennel Risotto, Charred
Golden Tomato-Lemon Vinaigrette 4

VEAL SCALLOPINI, Fresh Mozzarella,
Sautéed Greens, Tomato Marsala 4

DESSERT :: choose one

Chocolate FLOURLESS CAKE, Fresh Raspberries, Whipped Cream

"CANOLIAN", Sweet Ricotta, Crispy Cannoli Dough,
Chocolate, Pistachios

Vanilla Bean CHEESECAKE, Fresh Berry Sauce

\$38 per person

tax and gratuity not included
minimum 15 people

ask about wine pairings with your dinner for an additional charge



PRIVATE DINING :: DELUXE MENU

APPETIZERS

please choose two

Rigatoni, Pork and Beef Bolognese
Grilled Shrimp Crostini, Tomato Basil Vinaigrette
7-Hour Cherry Pepper Pork, Crispy Chips, Aged Cheddar, Cherry Peppers
Crispy Calamari, Sweet & Spicy Peppers, Roasted Garlic Mayo
Ravioli, Pomodoro, Olive Oil

SALADS

please choose two

Mixed Greens, Red Onions, Tomatoes and Red Wine Vinaigrette
Classic Caesar, Sourdough Crouton, White Anchovies, Caesar Vinaigrette
Chopped Salad, Iceberg Lettuce, Candied Walnuts, Dried Cranberries, Cucumbers,
Red Onions, Tomatoes, Gorgonzola, White Balsamic Vinaigrette, Parm Tuile
Our Original Angelo's Salad, Romaine, Mixed Greens, Tomatoes, Red Onions,
Prosciutto, Fontinella, Fried Onions, Vincotto, Balsamic, Extra Virgin Olive Oil

~ add a Sorbet Intermezzo Course for \$2.00 per person ~

ENTREES

please choose three

8 oz. Coulotte Steak, Veal Demi Glace, Rosemary, Lemon, Whipped Yukon Gold Potatoes, Broccolini
New Bedford Diver Scallops, Sweet Carrot Risotto, Guanciale, Black Truffles, Lemon Onions, Basil
Roasted Jumbo Shrimp, Fresh Oregano Breadcrumbs, Fennel Risotto,
Charred Golden Tomato-Lemon Vinaigrette
Breaded Chicken Milanese, Seasoned Panko Breadcrumbs,
Arugula, Red Onions, Tomatoes, Lemon, Olive Oil, Balsamic
Veal Scallopini, Fresh Mozzarella, Sautéed Greens, Tomato Marsala
Mafaldine, Red Onion, Garlic, Broccoli Rabe, Creamed Tomato Puree, Brown Butter Pangrattato
Balsamic Glazed Atlantic Salmon, Tomato-Swiss Chard, Stewed Lentils, Olive Oil

DESSERT

please choose two individual desserts or the sampler platter

Chocolate Flourless with Fresh Raspberries
"Canolian", Sweet Ricotta, Crispy Cannoli Dough, Chocolate, Pistachios
Cheesecake, Fresh Berry Sauce

Sampler Platter

A Sampling of Our House Signatures:
Coconut Cream Pie, Chocolate Flourless, Cheesecake

\$50 per person

tax and gratuity not included

minimum 15 people



PRIVATE DINING :: FAMILY STYLE

MENU

SALAD

please choose one

Mixed Greens, Red Onions, Tomatoes and Red Wine Vinaigrette
Classic Caesar, Sourdough Crouton, White Anchovies, Caesar Vinaigrette

PASTA

please choose one

Rigatoni Pork and Beef Bolognese
Cavatelli Pomodoro
Orecchiette, Broccoli Rabe, Tomatoes, Extra Virgin Olive Oil, Garlic
choose two pastas ... add \$3.00 per person

ENTRÉE

please choose two

Chicken, Exotic Mushroom Sauce
Sliced New York Strip Steak, Demi Glace
Eggplant Parmigiano
Grilled Swordfish Paillard, White Bean Fondue, Smoked Prosciutto, Scampi Butter

STARCH

please choose one

Roasted Potatoes
Parmigiano Risotto
Whipped Yukon Gold Potatoes

VEGETABLES

please choose two

Broccoli Rabe
Broccolini
Sautéed Escarole
Glazed Carrots

DESSERT

please choose one

Strawberry Tiramisu, Soaked Lady Fingers,
Mascarpone Cheese, Strawberries, Chocolate
Brownie "Sundae", Whipped Cream, Caramel,
Hot Fudge, Dried Cherries, Peanuts

\$45 per person

tax and gratuity not included
minimum 15 people