

*Civita Angelo's Farnese*TM

Est. 1924

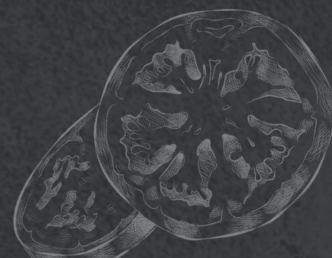
Not your average Italian restaurant on Federal Hill.

GENERATIONS-OLD RECIPES DEFINE OUR LIVELY OLD-SCHOOL,
FAMILY-RUN, KID-FRIENDLY ITALIAN SPOT. COOKING IT OLD-SCHOOL, BUT
KEEPING IT NEW-SCHOOL FOR THE PAST 97 YEARS IS WHAT WE ARE KNOWN FOR.

OUR HISTORY HAS DEFINED US. WHETHER IT BE THE GREAT DEPRESSION OR THE
PANDEMIC, WE STRIVE EVERY DAY TO MAINTAIN THE TRUE ITALIAN TRADITION
OF GREAT FOOD, GREAT SERVICE, AND GREAT VALUE.

WE ARE PROUD TO BE ONE OF RHODE ISLAND'S OLDEST
FAMILY OWNED & OPERATED BUSINESS FOR FOUR GENERATIONS!

SALUTE TO 97 YEARS & MANY MORE,
THE ANTIGNANO FAMILY



DAILY SPECIALS

Wednesday ROAST CHICKEN

Thursday BAKED PORK CHOP

Friday FRIED SMELTS BAKED STUFFED SHRIMP BAKED SCROD

Saturday ROAST CHICKEN BAKED PORK CHOP BAKED STUFFED SHRIMP

Sunday SUNDAY SUPPER BAKED STUFFED SHRIMP

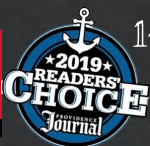


Online Ordering Available

141 Atwells Avenue, Providence RI 02903

(401) 621-8171 www.angelosri.com

Cash, MC, Visa, & Discover Accepted



@ANGELOSRI_

Cocktails

Signature Drinks

Aperol Spritz

Aperol, Astoria Prosecco, Soda / 10

Homemade Stoli Doli

House made pineapple infused
Stoli Vodka / 10

Limoncello Margarita

Mi Campo Blanco Tequila, Limoncello,
Citrus, Lemonade / 9

Espresso Martini

Stoli Vanilla Vodka, Baileys,
Fresh Brewed Espresso, Simple / 9

Bully Boy Negroni

Bully Boy Estate Gin, and a secret
combination of multiple sweet
vermouths and bitter liqueurs / 9

ANGELO'S

SANGRIA

RED, WHITE, & PINK

Glass 10

16oz Pouch 15

1/2 Carafe 20

Carafe 29

32oz Quart 20

TAKEOUT ONLY

Seasonal Favorites

Autumn Sangria

Pinot Grigio, St. George Spiced Pear,
Cinnamon, Apple Juice / 10

Spiced Pear Spritz

St. George Spiced Pear,
La Marca Prosecco, Soda / 10

Orange Old Fashioned

Makers Mark Bourbon, Simple, Orange
Bitters, muddled orange & cherry / 9

Pumpkin Spice Mule

Tito's Craft Vodka, Ginger Beer,
pumpkin spice & lime / 9

Gettin' Figgy With It

Fig Vodka, Peach Schnapps,
Cranberry, Citrus / 9

Salted Caramel Martini

Smirnoff Caramel Vodka, Rumchata / 9

Adult Coffee Milk

Baileys, Kahlua, Amaretto / 9

New School Favorites

Bravazzi Hard Italian Soda / 5

Blood Orange

Truly Hard Seltzer / 5

Mixed Berry Black Cherry

Blueberry Acai Raspberry Lime

Hornitos Tequila Seltzer / 5.5

Lime

Granma's Stash

your nonna's liquor
cabinet rediscovered

Sambuca / 6.5

Averna Amaro / 7

Aperol / 7

Bully Boy Amaro Rabarbaro / 9

Limoncello / 5

Cynar / 7

Compari / 7

Wine & Beer

Reds

	Glass / Bottle
Gabbiano Chianti	8 / 24
J. Lohr Merlot	9 / 27
Mondavi Cabernet Sauvignon	8 / 24
Stemmari Pinot Noir	8 / 24
Trapiche Broquel Malbec	9.5 / 29
Stella Rosa Rosso	22 / Btl Only
Gabbiano Chianti Classico	40 / Btl Only

Whites & Rosé

	Glass / Bottle
Ecco Domani Pinot Grigio	8 / 24
J. Lohr Chardonnay	9 / 27
Overstone Sauvignon Blanc	8 / 24
House Wine Rosé	8 / 24
La Marca Prosecco	10 / Glass Only
Barefoot White Zinfandel	8 / Glass Only
Barefoot Pink Moscato	8 / Glass Only

Beer

Peroni / 4.5
Whaler's Rise APA / 5
Newport Rhode Trip IPA (16oz) / 6
Narragansett (16oz) / 4.5
Daura Damm GF / 5
Budweiser / 4
Heineken / 4.5
Corona / 4.5
Samuel Adams / 4.5
Sam Adams Oktoberfest / 4.5
Shipyard Pumpkinhead / 5.5
Stella Artois / 4.5
Bud Light / 4
Miller Light / 4
Coors Light / 4
Michelob Ultra / 4.5

Non-Alcoholic

Heineken Zero / 5
Ginger Beer / 5

HOUSE BURGUNDY

Glass 5

1/2 Carafe 12

Carafe 20

Soft Drinks

all soda is made locally

Cola
Diet Cola
Lemon-Lime Soda
Orange Soda
Ginger Ale
Rootbeer
Iced Tea
Lemonade
San Pelegrino Sparkling Water
San Pelegrino Blood Orange Soda
San Pelegrino Lemon Soda
San Pelegrino Orange Soda
Bottled Water
Regular or Decaf Tea
Angelo's Blend Coffee (Hot & Iced)
Espresso

Primi

Granma's Pastine Soup

Our signature soup consisting of a chicken broth base and pastine / 4.25

Eggplant Con Ricciolo

Thin strips of eggplant, breaded then fried until they curl. Served with warm salsa for dipping / 8.75

Breaded Mozzarella

Fresh mozzarella breaded and fried to a soft center. Served with a side of Angelo's house gravy / 8.5

Tradizionale Calamari

Calamari rings breaded and fried then tossed with hot pepper rings, olives, roasted red peppers & spices, with a pinch of pecorino romano cheese / 13.75

Aged Provolone

Served with Black Olives / 7

Fried Ravioli

Ask your server what fried ravioli special we have this week!

Insalate

+ Grilled Chicken / 4

+ Burrata / 4

Dressings: Homemade Italian, Balsamic Vinaigrette, & Ranch

House Salad

A bed of lettuce and mixed greens with tomatoes, cucumbers, olives, and shredded carrots / 6.99

Burrata e Prosciutto

A ball of fresh burrata on a bed of mixed greens served with thinly sliced San Danielle Prosciutto topped with a fig balsamic glaze drizzle / 12.99

Stringbean Salad

Stringbeans mixed with oil, garlic, parsley, salt, and pepper. Served cold / 6.75

Snail Salad

Thinly sliced snails, chopped celery, black olives, hot pepper rings, onions, and spices served over a bed of lettuce / Market Price

Il Mercato

Mixed greens, red grapes, crumbled goat cheese, dates, & candied walnuts with balsamic dressing on the side / 12

Calamari Fritti Insalata

Fried calamari rings, roasted red peppers, olives, hot pepper rings, cucumbers, and tomatoes on top of mixed greens drizzled with a balsamic glaze / 17.99



Angelo's is taking steps to reduce unnecessary waste and will no longer be automatically providing bread or plastic straws. We will, however, absolutely provide a straw or bread upon request.



Menu Item Available in our Original Half Order

97

Original 1924 Menu



Gluten-Sensitive

Before placing your order, please inform your server if a person in your party has a food allergy. While some items are listed as Gluten-Sensitive or Gluten-Free, Angelo's kitchen is NOT gluten-free and any substitutions or additions to these items may contain gluten.

Split Plate Charge for any item / 2

Macaroni

PASTA PASTA

Available Pastas

SPAGHETTINI

PENNE

FETTUCCINE

RIGATONI

CAVATELLI

CHEESE RAVIOLI

GEMELLI 

Made From Scratch Sauces

HOUSE GRAVY

SPICY HOUSE GRAVY / 1

BASIL PESTO / 4 NUT-FREE

AGLIO OLIO / 2

BEEF BOLOGNESE / 4

PINK VODKA / 4

SPICY PINK VODKA / 5

ALFREDO / 4

The Good Stuff PASTA ADD-ONS

+ 2 MEATBALLS / 4

+ 3 SAUSAGE LINKS / 4.5

+ GRILLED CHICKEN / 4


+ CHOPPED BROCCOLI / 2.5

+ BURRATA / 4

*"Life is a combination
of magic & pasta"*

- FEDERICO FELLINI

Pasta Served with House Gravy 
Spaghettini, Penne, Fettuccine, Rigatoni / 10.5
Cavatelli, Cheese Ravioli / 11.5


Spaghettini Aglio Olio 
Spaghettini sautéed in oil with sliced black olives and fresh garlic / 12.50
Aglio Olio Alice / 13.75

Cacio e Pepe
Spaghettini sautéed in roasted black pepper and fresh pecorino romano cheese / 14

Rigatoni alla Spicy Pink Vodka
Large rigatoni sautéed in our hot pepper-infused pink vodka sauce / 15.5

Pesto Chicken Pasta
Penne tossed with fresh grilled chicken in a light nut-free basil pesto / 17

Juliet's Alfredo
Fettuccine pasta sautéed in our homemade alfredo sauce with grilled chicken and chopped broccoli / 18


Gemelli Pomodoro 
Gemelli pasta topped with our house gravy / 13


Fresh Jumbo Ravioli
Ask your server what our jumbo ravioli special is this week!


Emilio's Special
Cavatelli pasta sautéed in oil and fresh garlic with broccoli florets and sliced black olives / 15

LASAGNA

Lasagna noodles layered with our homemade beef Bolognese sauce, ricotta, mozzarella, & pecorino romano cheese / 15.5

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Split Plate Charge for any item / 2

Old-School

Veal & Peppers 97



Our award winning stewed veal with sweet peppers in it's own sauce / 16.5



Braciola 97

Our own hand-cut beef braciola, rolled with spices, served over fettuccine pasta / 16.99

Il Farnese Sandwich

Our stewed Veal & Peppers with melted mild provolone cheese finished in its own sauce / 12.25

Tripe 97



Light and tender, simmered for hours, just like Granma used to make / 11



Angelo's Meatballs & French Fries 97



A 1924 original - four homemade meatballs with a little side of french fries - ask your server for the history behind the dish! / 8

Sausage & French Fries / 8.25

Combo & French Fries / 8.25

Secondi

Entrees are served with your choice of side: Spaghettoni, Penne, Fettuccine, Cavatelli, Rigatoni, French Fries, Broccoli, Stringbean Salad, or a Side Salad
Cheese Ravioli additional \$0.50. Gluten-Free Gemelli additional \$3

Chicken Parmesan

Only the finest, freshest chicken breast, butterflied, hand pounded, breaded, and fried, finished with melted mozzarella cheese and Angelo's house gravy / 15.5

Caprese Chicken

A breaded chicken cutlet baked to a golden brown, topped with mixed greens, cherry tomatoes, fresh mozzarella balls, and drizzled with balsamic vinaigrette / 16.5

Excludes a side

Veal Parmesan

Tender veal cutlet, hand pounded, breaded, and fried until golden brown, finished with melted mozzarella cheese and Angelo's house gravy / 19.99

Eggplant Parmesan

Our original pan-fried eggplant recipe (not deep-fried), finished with melted mozzarella cheese and Angelo's house gravy / 14.99

The Jamie

Veal cutlet topped with pan-fried eggplant, fried peppers, house gravy, and melted mozzarella cheese on a bed of penne / 21

Excludes a side

Cindy's Special

Chicken cutlet, fried, then topped with house gravy, San Danielle Prosciutto, & mozzarella cheese on a bed of penne pasta / 17.99. ***Excludes a side***

Sides

Fried Peppers / 6.5

Broccoli / 6.5

Garlic Bread / 4.5

Garlic Bread Parmesan / 5

French Fries / 6

Fresh cut fries, never frozen, then fried twice for exceptional taste.



BATTLE OF THE
ANTIGNANO SISTERS

Sandwiches

Onions, Tomatoes, Fried Peppers / .75 each

Substitute Mild Provolone Cheese / .75

Chicken Parm / 10.75

Meatball Parm / 8.75

Meatball & French Fry Parm / 10

Sausage Parm / 8.99

Eggplant Parm / 8.75

Veal Parm / 12.99

Veal & Pepper / 11.75

Mild Provolone and Broccoli / 8

Bob's Kitchen Sink / 12

Chicken cutlet, mayo, tomatoes, lettuce, onions, hot pepper rings, topped with melted mozzarella cheese