DINNER SPECIALS

Soup Dujour- $8

Pasta Faggiolo, French Onion, Crab Chowder, Creamy Potato and Caribbean Lentil

Appetizers

Cheese steak eggrolls: $16 Fried Eggrolls Stuffed with Steak and American Cheese served with Chipotle mayo

Tuna Sashimi: $16 Sesame crusted Ahi tuna sliced and served on a bed of arugula

Angela's Bang 'in Shrimp: $16 Breaded baby shrimp with Boom Boom sauce and served on a bed of romaine lettuce

Entrees

Blackened Steak Fettuccine Alfredo: $32 Our famous Fettuccine Alfredo served with 12oz Blackened Steaks Bites.

Pesce Fritto: $25 A Seafood Platter that includes Fried Scallops, Fried oysters, Fried Shrimp and Fried Cod Served with a side of cocktail and Tatar Sauce.

Gnocchi Al Nonna: $23 Home Made Gnocchi Pasta Served with a Fresh Basil pesto sauce topped of with Fresh Brittany cheese.

Stuffed Rigatoni Al Vodka: $23 Stuffed cheese Rigatoni served with fried chicken Cutlet and Vodka Sauce.

Veal Ossobuco: $32 A slow Roasted Veal Shank topped with a cherry tomato sauce served with a veggie Risotto.

Baby Back Ribs: (Half Rack- $20 / Full Rack- $30) Succulent, slow roasted pork ribs served with red potatoes and coleslaw with your choosing of sauce (Mild, BBQ, Garlic Parm, Sweet Teriyaki, Kickin Bourbon, Korean BBQ, Jamaican Jerk, Mango Habanero or our famous Angela's Sauce)

Chicken Murphy: $24 Fresh Chicken Breast, Sausage, Roasted red peppers, Potatoes and onions served over fettuccini in a white wine sauce.