

Appetizers

- Agnello's Stuffed Bread:** Fresh Mozzarella, Sliced Tomato and Basil Topped with Alfredo Sauce \$8.95
- Italian Hot Antipasto:** Baked Clams, Stuffed Mushrooms, Eggplant Rollatini, Stuffed Red Peppers and Shrimp in Marinara Sauce \$15.95
- Clams Oreganata or Clams Casino:** Served in a White Wine Lemon Sauce (6 per order) \$13.95
- Mussels or Clams:** Prepared in Fra Diavolo or Marinara \$13.95
- Fried Calamari:** Served with Marinara Sauce and Lemon Wedges \$13.95
- Mozzarella Sticks:** Homemade Mozzarella Sticks Served with Marinara Sauce \$11.95
- Italian Rice Balls:** Homemade Rice Balls Served with Marinara Sauce \$13.95
- Spinach Balls:** Baked with Spinach, Bread Stuffing, White Onions and Parmesan Cheese \$11.95
- Fried Breaded Ravioli:** Served with Homemade Marinara Sauce \$11.95
- Bruschetta Crustini:** Toasted Italian Bread Topped with Fresh Bruschetta and Balsamic Glaze \$9.95
- Chicken Wings:** Buffalo, BBQ, Teriyaki, Sweet Chili or Garlic Parmesan \$13.95
- Stuffed Mushrooms:** Served with Light Marinara Sauce \$8.95

Salads

Add Chicken (\$6), Shrimp (\$8) or Salmon (\$10)

- Cold Antipasto:** Provolone, Suprasata, Salami, Prosciutto, Roasted Red Peppers, Fresh Mozzarella, Hot Peppers, Marinated Artichoke Hearts and Italian Olives \$18.00
- House Salad:** Chopped Lettuce, Tomatoes, Cucumbers, Carrots, Red onions, Roasted Red Peppers, Fresh Mozzarella and Artichoke Hearts \$11.95
- Caesar Salad:** Romaine Lettuce, Grated Cheese, and Shredded Provolone. Topped with Our Homemade Croutons \$8.95
- Arugula Salad:** Arugula Tossed with Apples, Cranberries, Walnuts, Crumbled Goat Cheese and Topped with Goat Cheese Croquette \$14.95
- Mozzarella and Tomato Salad:** Thick Sliced Mozzarella layered with Fresh Tomatoes, Marinated in Our Italian Seasoned Blend of Olive oil and Garlic, Topped with Red Onions \$12.95

Soups

\$5.95 per Bowl

- Pasta Fagioli:** Cannolini Beans and Pasta
- Stracciatelli:** Spinach and Egg in Chicken Broth
- Cheese Tortellini:** Tri-Color Cheese Tortellini in Chicken Broth
- Portobello Mushroom Soup:** Portobello Mushrooms in a Cream and Broth Base

Ask about our daily specials!

Prices are subject to change without notice
20% gratuity added to parties of 8+

Pasta

- Penne Alla Vodka:** Penne with Vodka Sauce \$15.95
- Penne Angelina:** Penne with Chicken, Shrimp and Hot Peppers in a Lemon White Wine Sauce \$17.95
- Pasta Agnello's:** Penne Pasta in a Sausage Meat Sauce Topped with Ricotta \$16.95
- Sausage and Broccoli Rabe:** Penne, Sausage and Broccoli Rabe in Garlic and Olive Oil \$16.95
- Rigatoni:** Rigatoni, Chicken and Broccoli in a Garlic White Wine Sauce \$16.95
- Rigatoni Boscaiola:** Prosciutto, Mushrooms and Peas in a Tomato Cream Sauce \$16.95
- Linguini Frescadore:** Shrimp, Spinach and Fresh Tomatoes in a Garlic White Wine Sauce \$18.95
- Spaghetti and Meatballs:** Spaghetti and Meatballs Topped with Our Homemade Meat Sauce \$14.95
- Homemade Cheese Ravioli:** Topped with Marinara Sauce \$14.95
- Baked Ravioli di Funghi:** Ravioli Topped with Mushrooms and Melted Mozzarella in a Light Marinara Sauce \$16.95

Chicken

- Chicken Francaise:** Egg-Battered Chicken in a Lemon Butter Wine Sauce \$18.95
- Chicken Marsala:** Chicken Sauteed with Fresh Mushrooms in Marsala Sauce \$18.95
(*Veal Marsala \$21.95*)
- Chicken Scarpariello:** Chicken with Hot Sausage, Potatoes and Hot Peppers in a Garlic Lemon White Wine Sauce \$20.95
- Chicken Piccata:** Chicken served with Garlic Caper White Wine Sauce \$18.95
- Chicken Saltimbocca:** Chicken Layered with Spinach, Prosciutto and Mozzarella in Pink Sauce \$18.95

Seafood

- Zuppa de Pesce:** Shrimp, Calamari, Scallops, Mussels and Clams over Linguini in a Mild or Spicy Marinara Sauce \$24.95
- Linguini and Clam Sauce:** Choice of Red or White \$18.95
- Shrimp Scampi:** Shrimp Served in a Garlic Butter White Wine Sauce \$21.95
- Flounder Francaise:** Egg-Battered Flounder in a Lemon Butter White Wine Sauce \$21.95
- Shrimp Francaise:** Egg-Battered Shrimp in a Lemon Butter White Wine Sauce \$23.95
- Shrimp Alfredo:** Shrimp, Spinach and Mushrooms in Alfredo Sauce \$23.95

Sides

- Broccoli with Garlic, Oil and Lemon** \$5.95
- Spinach in Garlic and Oil** \$5.95
- Broccoli Rabe in Garlic and Oil** \$5.95
- Pasta Pomodoro** \$5.95
- 2 Meatballs** \$8.00
- French Fries** \$4.00
- Small Salad** \$4.95

Italian Entrees

Choice of Penne, Rigatoni, Spaghetti or Linguini

- Chicken Parmigiana:** Breaded Chicken Cutlet Topped with Marinara and Melted Mozzarella \$18.95
Veal Parmigiana: Breaded Veal Cutlet Topped with Marinara and Melted Mozzarella \$23.95
Shrimp Parmigiana: Breaded Shrimp Topped with Marinara and Melted Mozzarella \$23.95
Eggplant Parmigiana: Battered Eggplant Topped with Marinara and Melted Mozzarella \$16.95
Eggplant Rollatini: Eggplant Stuffed with Ricotta, Topped with Mozzarella and Marinara \$18.95
Tuscan Eggplant: Eggplant layered with Portobello Mushrooms, Roasted Red Peppers, Marinara and Topped with Mozzarella \$18.95

Kids Menu

- Spaghetti and Meatballs** \$7.95
Chicken Fingers and Fries \$9.95
Cheese Ravioli (3 Pieces) \$7.95
Penne Pasta (Butter or Sauce) \$5.95

Desserts

- Homemade Zeppolis:** Stuffed with Cannoli Cream and Topped with Nutella, Strawberries and Powdered Sugar \$11.95
Cannoli's \$4.00
Homemade Italian Cheesecake \$7.95
Chocolate or Vanilla Gelato \$5.95
Tartufo: Cherry, Pistachio and Chocolate Ice Cream with a Cherry Center and a Chocolate Bonnet \$7.95

Wine by the Glass

- Pinot Grigio • Chardonnay • Opici
Homemade • Merlot • Moscato \$8.00
½ Carafe (abt. 3 Glasses) \$21.95
Full Carafe (abt. 6 Glasses) \$32.95
Cabernet Sauvignon \$9.95
LaLuca Prosecco \$11.95

Wine by the Bottle

- Straw Basket Chianti, Bellagio
(375mL) \$22.95
(750mL) \$31.95
Cabernet Sauvignon
Forest Glen \$31.95
Pinot Noir, Redwood Creek \$23.95
Montepulciano D'Abruzzo,
LaMonica \$23.95
Dogajolo Tuscano \$31.95
Opici Vino Bianco \$26.95

Beer

- Miller High Life • Bud Light
Coors Light \$6.00
Peroni • Stella Artois • Shock Top
Sam Adams • IPA \$8.00

Bottled Soda

- Black Cherry • Vanilla Cream • Orange
Cream • Root Beer • Lemonade \$3.00

Beverages

- Pepsi • Diet Pepsi • Sierra Mist
Raspberry Iced Tea • Unsweetened Iced
Tea • Dr Pepper • Ginger Ale • Apple
Juice (Free Refills) \$2.50
Coffee & Tea \$2.00
Espresso Single \$4.00 Double \$6.00
Sambuca \$5.00
Cappuccino \$6.00

Pizza Menu

Our Brick Oven Pies are Made with Homemade Mozzarella, Freshly Grated Locatelli, Imported Italian Tomatoes, Olive Oil and Oregano

Medium 16" Margherita \$16.00 **Large 18" Margherita** \$18.00

Medium 16" Stuffed Crust Pizza (Ricotta Cheese) \$20.00 **Large 18" Stuffed Crust Pizza (Ricotta Cheese)** \$22.00

Medium 16" Buffalo Chicken Pizza \$25.00 **Large 18" Buffalo Chicken Pizza** \$27.00
• Sweet Chili Chicken Pizza • Penne Vodka Pizza

White Pizza

Ricotta, Mozzarella and Fresh Garlic (No Sauce)

Medium 16" White Pizza \$18.00 **Large 18" White Pizza** \$20.00

Garlic Bread

Fresh Garlic, Olive Oil, Grated Locatelli and Oregano

Medium 16" Garlic Bread \$13.00 **Large 18" Garlic Bread** \$15.00

Calzone

Stuffed with Ricotta Cheese and Mozzarella

Medium 16" Calzone \$18.00 **Large 18" Calzone** \$20.00

Stromboli

Medium 16" Stromboli \$18.00 **Large 18" Stromboli** \$20.00

Red Peppers, Salami, Pepperoni & Mozzarella • Sausage, Green Peppers & White Onions

Medium 16" Stromboli \$22.00 **Large 18" Stromboli** \$25.00

Chicken Parmigiana • Eggplant Parmigiana • Shrimp Parmigiana • Meatball Parmigiana
Buffalo Chicken • Grilled Chicken, Red Peppers, Mozzarella and Pesto

Choice of Toppings (Half or Whole)

\$2.00 Each

Extra Mozzarella • Ricotta • White Onions • Red Onions • Extra Sauce • Sliced Tomatoes
Sausage • Pepperoni • Mushrooms • Hot Peppers • Diced Ham
Green Pepper • Anchovy • Garlic • Vodka Sauce • Pesto

\$4.00 Each

Spinach • Eggplant • Meatballs • Roasted Red Peppers • Broccoli

Breaded or Grilled Chicken \$9.00

Breaded or Grilled Shrimp \$11.00