

Appetizers

- Agnello's Stuffed Bread:** Fresh Mozzarella, Sliced Tomato and Basil Topped with Alfredo Sauce \$9.00
Italian Hot Antipasto: Baked Clams, Stuffed Mushrooms, Eggplant Rollatini, Stuffed Red Peppers and Shrimp in Marinara Sauce \$16.00
Clams Oreganata or Clams Casino: Served in a White Wine Lemon Sauce (6 per order) \$14.00
Mussels or Clams: Prepared in Fra Diavolo or Marinara \$14.00
Fried Calamari: Served with Marinara Sauce and Lemon Wedges \$16.00
Mozzarella Sticks: Homemade Mozzarella Sticks Served with Marinara Sauce \$13.00
Italian Rice Balls: Homemade Rice Balls Served with Marinara Sauce \$14.00
Spinach Balls: Baked with Spinach, Bread Stuffing, White Onions and Parmesan Cheese \$12.00
Fried Breaded Ravioli: Served with Homemade Marinara Sauce \$13.00
Bruschetta Crustini: Toasted Italian Bread Topped with Fresh Bruschetta and Balsamic Glaze \$10.00
Chicken Wings: Buffalo, BBQ, Teriyaki, Sweet Chili or Garlic Parmesan \$16.00
Stuffed Mushrooms: Served with Light Marinara Sauce \$11.00

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 \$12.00
Caesar Salad: Romaine Lettuce, Grated Cheese, and Shredded Provolone. Topped with Our Homemade Croutons \$9.00
Arugula Salad: Arugula Tossed with Apples, Cranberries, Walnuts, Crumbled Goat Cheese and Topped with Goat Cheese Croquette \$15.00
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 \$13.00

Soups

\$6.00 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 \$16.00
- Penne Angelina:** Penne with Chicken, Shrimp and Hot Peppers in a Lemon White Wine Sauce \$20.00
- Pasta Agnello's:** Penne Pasta in a Sausage Meat Sauce Topped with Ricotta \$18.00
- Sausage and Broccoli Rabe:** Penne, Sausage and Broccoli Rabe in Garlic and Olive Oil \$18.00
- Rigatoni:** Rigatoni, Chicken and Broccoli in a Garlic White Wine Sauce \$18.00
- Rigatoni Boscaiola:** Prosciutto, Mushrooms and Peas in a Tomato Cream Sauce \$18.00
- Linguini Frescadore:** Shrimp, Spinach and Fresh Tomatoes in a Garlic White Wine Sauce \$22.00
- Spaghetti and Meatballs:** Spaghetti and Meatballs Topped with Our Homemade Meat Sauce \$15.00
- Homemade Cheese Ravioli:** Topped with Marinara Sauce \$15.00
- Baked Ravioli di Funghi:** Ravioli Topped with Mushrooms and Melted Mozzarella in a Light Marinara Sauce \$18.00

Chicken

- Chicken Francaise:** Egg-Battered Chicken in a Lemon Butter Wine Sauce \$20.00
- Chicken Marsala:** Chicken Sauteed with Fresh Mushrooms in Marsala Sauce \$20.00
(*Veal Marsala* \$24.00)
- Chicken Scarpariello:** Chicken with Hot Sausage, Potatoes and Hot Peppers in a Garlic Lemon White Wine Sauce \$22.00
- Chicken Piccata:** Chicken served with Garlic Caper White Wine Sauce \$20.00
- Chicken Saltimbocca:** Chicken Layered with Spinach, Prosciutto and Mozzarella in Pink Sauce \$20.00

Seafood

- Zuppa de Pesce:** Shrimp, Calamari, Scallops, Mussels and Clams over Linguini in a Mild or Spicy Marinara Sauce \$26.00
- Linguini and Clam Sauce:** Choice of Red or White \$20.00
- Shrimp Scampi:** Shrimp Served in a Garlic Butter White Wine Sauce \$22.00
- Flounder Francaise:** Egg-Battered Flounder in a Lemon Butter White Wine Sauce \$24.00
- Shrimp Francaise:** Egg-Battered Shrimp in a Lemon Butter White Wine Sauce \$25.00
- Shrimp Alfredo:** Shrimp, Spinach and Mushrooms in Alfredo Sauce \$25.00

Sides

- Broccoli with Garlic, Oil and Lemon** \$6.00
- Spinach in Garlic and Oil** \$6.00
- Broccoli Rabe in Garlic and Oil** \$6.00
- Pasta Pomodoro** \$6.00
- 2 Meatballs** \$8.00
- French Fries** \$4.00
- Small Salad** \$5.00

Italian Entrees

Choice of Penne, Rigatoni, Spaghetti, Linguini Or Small Salad

- Chicken Parmigiana:** Breaded Chicken Cutlet Topped with Marinara and Melted Mozzarella \$20.00
Veal Parmigiana: Breaded Veal Cutlet Topped with Marinara and Melted Mozzarella \$25.00
Shrimp Parmigiana: Breaded Shrimp Topped with Marinara and Melted Mozzarella \$25.00
Eggplant Parmigiana: Battered Eggplant Topped with Marinara and Melted Mozzarella \$18.00
Eggplant Rollatini: Eggplant Stuffed with Ricotta, Topped with Mozzarella and Marinara \$19.00
Tuscan Eggplant: Eggplant layered with Portobello Mushrooms, Roasted Red Peppers, Marinara and Topped with Mozzarella \$20.00

Kids Menu

- Spaghetti and Meatballs** \$8.00
Chicken Fingers and Fries ... \$10.00
Cheese Ravioli (3 Pieces) \$8.00
Penne Pasta (Butter or Sauce) \$6.00

Desserts

- Homemade Zeppolis:** Stuffed with Cannoli Cream and Topped with Nutella, Strawberries and Powdered Sugar \$12.00
Cannoli's \$4.00
Homemade Italian Cheesecake \$8.00
Chocolate or Vanilla Gelato \$6.00
Tartufo: Cherry, Pistachio and Chocolate Ice Cream with a Cherry Center and a Chocolate Bonnet \$8.00

Wine by the Glass

- Pinot Grigio • Chardonnay • Opici
Homemade • Merlot • Moscato \$8.00
½ Carafe (abt. 3 Glasses) \$22.00
Full Carafe (abt. 6 Glasses)\$35.00
Cabernet Sauvignon \$10.00
LaLuca Prosecco \$12.00

Beer

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

Wine by the Bottle

- Straw Basket Chianti, Bellagio
(375mL) \$24.00
(750mL) \$35.00
Cabernet Sauvignon
Forest Glen \$32.00
Pinot Noir, Redwood Creek \$24.00
Montepulciano D'Abruzzo,
LaMonica \$24.00
Dogajolo Tuscano \$32.00

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
Mushrooms • Hot Peppers • Diced Ham
Green Pepper • Anchovy • Garlic • Vodka Sauce • Pesto

\$4.00 Each

Spinach • Eggplant • Meatballs • Roasted Red Peppers • Broccoli
Sausage Pepperoni

Breaded or Grilled Chicken \$9.00

Breaded or Grilled Shrimp \$11.00