



110 Shalotte Crossing Phwy Ste D-3
Shalotte, NC 28470
angelosbistro.net

facebook.com/angelosbistronc
 instagram.com/angelosbistro

TO GO / DELIVERY DINNER
Phone: (910) 754-2334

STARTERS

- MUSSELS MARINARA** Fresh PEI mussels sauteed in garlic, olive oil & tomato sauce | \$12 **GF**
- FRIED CALAMARI** Golden fried calamari with lemon wedges & marinara | \$13
- STUFFED BANANA PEPPERS** Spicy banana peppers stuffed with Italian sausage & crushed tomatoes | \$13 **GF**
- BRUSCHETTA CAPRESE** Fresh mozzarella topped with roma tomatoes & pesto with a balsamic reduction | \$11 **GF**
- ANTIPASTO** Prosciutto, artichoke, roasted peppers, fresh mozzarella, tomatoes, salami, stuffed cherry peppers, pepperoncini peppers & provolone cheese | \$14 **GF**
- FRIED MOZZARELLA** House-made mozzarella wedges | \$8
- MEATBALLS & RICOTTA** House made meatballs with whipped ricotta & fresh tomato sauce | \$11

SOUP & SALADS

- SHE CRAB SOUP** Cup | \$5 Bowl | \$8
Jumbo lump crab, heavy cream
- HOUSE** Romaine & iceberg lettuce, cucumbers, roma tomatoes, olives, onions & croutons | \$9
- ANGELO'S WEDGE SALAD** Iceberg lettuce, onions, tomatoes, blue cheese crumbles & bacon | \$11
- CLASSIC CAESAR** Fresh romaine lettuce, classic Caesar dressing & croutons | \$9
- STRAWBERRY & WALNUT** Fresh strawberries, romaine lettuce, goat cheese & candied walnuts | \$11
- MAKE ANY SALAD A MEAL**
Add grilled or blackened:
Chicken | \$5 Shrimp | \$7 Scallops | \$11 Salmon | \$11

DRESSINGS

Ranch | Creamy Italian | Honey Mustard
Blue Cheese | 1000 Island | Balsamic

SIDES | \$4

- SAUTÉED VEGETABLES** **GF**
- YUKON GOLD MASHED POTATOES** **GF**
- SPAGHETTI POMODORO**
- ZUCCHINI PASTA** | \$6 **GF**
- FETTUCCINE ALFREDO** | \$6

PASTA

Served with housemade focaccia bread and your choice of a caesar or house salad

- RAVIOLI CAPRESE** Housemade ravioli filled with ricotta salata & parmesan tossed in pomodoro sauce | \$19
- GNOCCHI BOLOGNESE** House made ricotta gnocchi with authentic meat sauce | \$19 **GF**
- PAPPARDELLE RAGU** Housemade wide ribbon pasta tossed with a slow cooked braised beef short rib | \$22
- SPAGHETTI ALLA MEATBALLS** Spaghetti topped with our tomato sauce and housemade meatballs | \$16
- EGGPLANT LASAGNA** Freshly breaded eggplant layered with ricotta, mozzarella cheese & tomato sauce | \$16
- LASAGNA** Fresh pasta sheets layered with bolognese & besciamella | \$17
- RIGATONI VODKA** Rigatoni pasta in a light tomato cream sauce | \$16
- TORTELLINI MICHELANGELO** Cheese tortellini, bacon, spinach, mushrooms and sun-dried tomatoes with alfredo sauce | \$17
- BAKED RIGATONI** Pasta with ricotta cheese & tomato sauce topped with melted mozzarella | \$15
- RIGATONI RUSTICA** Chicken and Shrimp with sun-dried tomatoes, mushrooms & balsamic cream sauce | \$18
- FETTUCCINE ALFREDO** Fettuccine pasta with a classic homemade alfredo sauce | \$15
- Add Chicken | \$5 Add Shrimp | \$7

SEAFOOD

Served with housemade focaccia bread and your choice of a caesar or house salad

- CRAB RAVIOLI** Housemade ravioli filled with jumbo lump crab, tossed in a tomato cream sauce with fresh tomatoes | \$19
- SALMON AL AMORE*** Walnut encrusted salmon served over fresh zucchini pasta topped with a dill cream sauce | \$23 **GF**
- SHRIMP ALLA ANGELO** NC shrimp, sun-dried tomatoes, olive oil, fresh basil, lemon, & white wine with a touch of marinara served with angel hair | \$20
- PASTA PESCATORE** Shrimp, calamari & mussels sauteed in a garlic oil, white wine & tomato sauce served with fettuccine | \$22
- CALAMARI FRA DIAVOLO** Calamari with a hot & spicy tomato sauce tossed in squid ink fettuccine pasta | \$20
- SPAGHETTI WITH CLAM SAUCE** Sautéed clams in a white wine garlic butter sauce (red or white) | \$17

SPECIALTIES

Served with housemade focaccia bread and your choice of a caesar or house salad

- BRAISED BEEF SHORT RIB** 10 oz. Chianti braised beef short rib served over Yukon Gold mashed potatoes | \$24
- CHICKEN PICCATA** Caper berries, lemon & white wine served over fettuccine pasta | \$18
- CHICKEN PARMIGIANA** Tomato sauce & mozzarella cheese with a side of spaghetti pomodoro | \$18
- CHICKEN MARSALA** Marsala wine & mushrooms served over fettuccine pasta | \$18
- FILET*** 8 oz. center cut filet served with a choice of side | \$28

CALZONE & STROMBOLI

Add a caesar or house salad | \$4.50

- CHEESE STROMBOLI** Fresh dough filled with mozzarella cheese & your choice of one filling | \$11
- ANGELO'S STROMBOLI** Fresh dough filled with sausage, pepperoni, onions, mushrooms & mozzarella | \$13
- DELI STROMBOLI** Fresh dough filled with ham, pepperoni, salami & mozzarella | \$13
- CHEESE CALZONE** Fresh dough filled with ricotta & mozzarella cheeses with your choice of one filling | \$11
- VEGETARIAN DELIGHT STROMBOLI** Fresh dough filled with eggplant, spinach, onions, mushrooms, red peppers & mozzarella | \$13
- PHILLY CHEESE STEAK STROMBOLI** Fresh dough filled with steak, mushrooms, onions & American cheese | \$14

CLASSIC NY STYLE PIZZA

Our signature Neapolitan dough - thin and soft with a light crust. Made from 4 fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt and yeast.

	10"	16"	TOPPINGS / FILLINGS	BACON	SAUSAGE
ANGELO'S Pepperoni, sausage, mushrooms, onions, red peppers & tomato sauce	\$13	\$25		EXTRA CHEESE	OLIVES
MEAT LOVERS Pepperoni, sausage, ham, bacon & tomato sauce	\$13	\$25		MUSHROOMS	JALAPENO
PESCATORE Shrimp, clams, garlic, & olive oil sauce	\$14	\$24		PINEAPPLE	PEPPERONI
MEDITERRANEAN Sausage, olives, red peppers, goat cheese, garlic & olive oil sauce	\$12	\$21		GOAT CHEESE	SPINACH
MARGHERITA Roma tomatoes, fresh basil & tomato sauce	\$12	\$19		BANANA PEPPERS	ROASTED RED PEPPERS
RICOTTA Ricotta cheese, fresh roma tomatoes, basil, garlic & olive oil	\$12	\$21		HAM	PROSCIUTTO
VEGETARIAN Olives, artichoke hearts, red peppers, spinach & tomato sauce	\$12	\$21		ONION	SHRIMP \$5
CLASSICO Mozzarella cheese & tomato sauce \$11	\$10	\$15		MEATBALLS	CHICKEN BREAST \$3
Additional Toppings 10" \$1 each 16" \$2 each				ANCHOVIES	FRESH CRACKED EGG \$2

= Vegetarian = Vegan **GF** = Gluten Free

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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WINE BY THE GLASS

SPARKLING		6oz	9oz
93	Prosecco, Gooseneck	9	13
WHITE		6oz	9oz
01	Chardonnay, Backhouse	7	10
14	Sauvignon Blanc, Dash Wood	9	13
31	Pinot Grigio, Rocca delle Macie	8	12
32	Riesling, Sun Garden	8	12
42	Chardonnay, Buttercup	9	13
57	Rose, La Galope	8	12
RED		6oz	9oz
215	Pinot Noir, Back House	8	12
240	Chianti, Melini	8	12
252	Chianti, Riserva Melini	10	15
267	Montepulciano, Masciraelli	9	13
275	Malbec, La Linda	9	13
287	Cabernet Sauvignon, Backhouse	7	10
308	Zinfindael, Heavyweight	9	13
328	Blend, Ghostrunner	10	15
336	Merlot, Backhouse	7	10
SWEET		6oz	9oz
209	Moscato, San Antonio Villadoro	8	12

WINE BY THE BOTTLE

SPARKLING		
93	Prosecco, Gooseneck	36
97	Prosecco, Tomassi Brut	50
WHITE		
01	Chardonnay, Backhouse	27
11	Sauvignon Blanc, L' Armangia	38
14	Sauvignon Blanc, Dashwood	36
17	Sauvignon Blanc/Pinot Grigio, Bertani	48
23	Pinot Grigio, La Garia	32
24	Pinot Grigio, Corte Ballo	33
27	Pinot Grigio, Tommasi	45
31	Pinot Grigio, Rocca delle Macie	32
32	Riesling, Sun Garden	34
34	Vinho Verde, Aveleda	30
42	Chardonnay, Buttercup	35
45	Chardonnay, Chalk Hill	45
49	Chardonnay, Duck Horn	61
52	Chardonnay, Talmard Macon	44
57	Rose, La Galope	32
63	Soave, Bertani	42
64	Chenin Blanc, Blooming White	34
71	Pinot Gris, Chemistry	36
83	Falanghina, Paternoster	35
RED		
215	Pinot Noir, Backhouse	27
217	Pinot Noir, Harlow Ridge	32
221	Pinot Noir, Picket Fence	51
223	Pinot Noir, Gooseneck	48
231	Barbera, L'armangia	50
233	Barbera, Arcaidica	40
240	Chianti, Melini	32
245	Grenache/Tempranillo, Mosen Cleto Crianza	35
248	Chianti Riserva, Ruffino	60
251	Chianti Classico Riserva, Banfi	56
252	Chianti Riserva, Melini	40
257	Rosso Di Montalcino, Banfi	63
260	Sangiovese, Belnero Banfi	65
262	Brunello, Col d'Orcia	98
267	Montepulciano, Masciarelli	35
272	Petit Sirah, Peirano	42
275	Malbec, La Linda	34
277	Primitivo, Mezzo	40
283	Negroamaro, Mezzo	40
287	Cabernet, Backhouse	27
289	Nero d'Avola, Stemmari	33
298	Barolo, Marchesi	90
301	Nebbiolo, Massolino	60
305	Sangiovese/Cab, Tomassi Rompicollo	45
308	Zinfindael, Heavy Weight	36
311	Cabernet Sauvignon, Hogue	39
314	Cabernet/Sangiovese, Poggio d'Elsa	33
317	Cabernet Sauvignon, Poggio al Tufo Tommasi	46
320	Cabernet Sauvignon, Mossback	55
328	Blend, Ghostrunner	44
332	Pure Paso Red Blend, J'Lhor	51
336	Merlot, Backhouse	27
339	Red Bordaueux, Chateau d'Arcins	39
341	Valpolicella Classico, Tomassi	36
345	Ripasso, Tomassi	55
349	Amarone, Righetti	80
SWEET		
203	Moscato, Volpi	35
209	Moscato, San Antonio Villadoro	27
211	Sweet Riesling, Blue Fish	29

CRAFT \$5		
BLACK MOCHA STOUT Highland Brewing, Asheville	HOPPYUM IPA Foothills Brewing, Winston-Salem	
GAELIC ALE Highland Brewing, Asheville	MOTHER EARTH KOLSCH Mother Earth Brewing, Kinston	
IMPORT \$4.50		
PERONI		
DOMESTIC \$4		
BUDWEISER	BUD LIGHT	MILLER LIGHT
MICHELOB ULTRA	YUENGLING	

BEVERAGES

Pepsi	Iced or Hot Tea
Diet Pepsi	Acqua Panna
Sierra Mist	San Pellegrino
Mt. Dew	Coffee - Regular & Decaf
Dr. Pepper	Cappuccino
Lemonade	Espresso