



110 Shallotte Crossing Pkwy Ste D-3  
Shallotte, NC 28470  
angelosbistro.net



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

## STARTERS

- MUSSELS MARINARA** Fresh PEI mussels sautéed 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** **V**
- YUKON GOLD MASHED POTATOES** **GF** **V**
- SPAGHETTI POMODORO** **V**
- ZUCCHINI PASTA** | \$6 **GF** **V**
- FETTUCCINE ALFREDO** | \$6 **V**

## PASTA

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

- SHRIMP FRA DIAVOLO** Shrimp with a hot & spicy tomato sauce tossed in fettuccine pasta | \$11
- RIGATONI RUSTICA** Chicken & shrimp with a sun-dried tomato, mushroom & balsamic cream sauce | \$11
- PASTA PESCATORE** Shrimp, calamari & mussels sautéed in garlic oil with white wine & tomato sauce | \$13
- PAPPARDELLE BOLOGNESE** House made wide ribbon pasta with authentic meat sauce | \$11
- RIGATONI ALLA VODKA** Rigatoni pasta in a light tomato cream sauce | \$10 **V**
- SPAGHETTI ALLA MEATBALLS** Spaghetti with tomato sauce and housemade meatballs | \$9
- SHRIMP ALLA ANGELO** NC shrimp, sun-dried tomatoes, olive oil, fresh basil, lemon, & white wine with a touch of marinara served with angel hair | \$11
- TORTELLINI MICHELANGELO** Cheese tortellini, bacon, spinach, mushrooms and sun-dried tomatoes with alfredo sauce | \$11
- EGGPLANT LASAGNA** Freshly breaded eggplant layered with ricotta, mozzarella cheese & tomato sauce | \$10 **V**
- FETTUCCINE ALFREDO** Fettuccine pasta with a classic homemade alfredo sauce | \$10 **V**  
Add Chicken | \$5 Add Shrimp | \$7
- LASAGNA** Fresh pasta sheets layered with bolognese and besciamella | \$10
- RAVIOLI CAPRESE** Homemade ravioli filled with ricotta salata & parmesan tossed in pomodoro sauce | \$11 **V**
- BAKED RIGATONI** Pasta with ricotta cheese & tomato sauce topped with melted mozzarella cheese | \$10 **V**

## PANINI

All Panini are served with your choice of fries, soup or house salad

- MEATBALL SUB** Angelo's meatballs covered in tomato sauce and mozzarella cheese served on a sub roll | \$10
- EGGPLANT PARM PANINI** Our famous eggplant parm on pressed ciabatta bread | \$10
- PHILLY CHEESE STEAK** Thinly sliced steak with grilled onions & mushrooms served on a sub roll with melted American cheese | \$10
- CHICKEN PARM SUB** Fried chicken breast topped with tomato sauce and mozzarella cheese on a sub roll | \$10
- ITALIAN SUB** Salami, provolone, ham, pepperoni, lettuce, tomato & red onion on a sub roll | \$10
- CHICKEN & PESTO PANINI** Grilled chicken breast with fresh pesto, provolone cheese, & fresh spinach served on pressed ciabatta | \$10

## SPECIALTIES

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

- CHICKEN PICCATA** Caper berries, lemon & white wine served over fettuccine pasta | \$10
- CHICKEN PARMIGIANA** Tomato sauce & mozzarella cheese with a side of spaghetti pomodoro | \$10
- CHICKEN MARSALA** Marsala wine & mushrooms served over fettuccine pasta | \$10
- SALMON AL AMORE\*** Walnut encrusted salmon topped with a dill cream sauce served over zucchini pasta | \$12 **GF**

## 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 **V**
- 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"
<b>ANGELO'S</b> Pepperoni, sausage, mushrooms, onions, red peppers & tomato sauce	\$13	\$25
<b>MEAT LOVERS</b> Pepperoni, sausage, ham, bacon & tomato sauce	\$13	\$25
<b>PESCATORE</b> Shrimp, clams, garlic, & olive oil sauce	\$14	\$24
<b>MEDITERRANEAN</b> Sausage, olives, red peppers, goat cheese, garlic & olive oil sauce	\$12	\$21
<b>MARGHERITA</b> Roma tomatoes, fresh basil & tomato sauce <b>V</b>	\$12	\$19
<b>RICOTTA</b> Ricotta cheese, fresh roma tomatoes, basil, garlic & olive oil <b>V</b>	\$12	\$21
<b>VEGETARIAN</b> Olives, artichoke hearts, red peppers, spinach & tomato sauce <b>V</b>	\$12	\$21
<b>CLASSICO</b> Mozzarella cheese & tomato sauce   \$11 Additional Toppings 10"   \$1 each 16"   \$2 each	\$10	\$15

### TOPPINGS / FILLINGS

BACON	SAUSAGE
EXTRA CHEESE	OLIVES
MUSHROOMS	JALAPENO
PINEAPPLE	PEPPERONI
GOAT CHEESE	SPINACH
BANANA PEPPERS	ROASTED RED PEPPERS
HAM	PROSCIUTTO
ONION	SHRIMP   \$5
MEATBALLS	CHICKEN BREAST   \$3
ANCHOVIES	FRESH CRACKED EGG   \$2

**V** = Vegetarian **V** = 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

<b>SPARKLING</b>		6oz	9oz
93	Prosecco, Gooseneck	9	13
<b>WHITE</b>		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
<b>RED</b>		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
<b>SWEET</b>		6oz	9oz
209	Moscato, San Antonio Villadoro	8	12

### WINE BY THE BOTTLE

<b>SPARKLING</b>		
93	Prosecco, Gooseneck	36
97	Prosecco, Tomassi Brut	50
<b>WHITE</b>		
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
<b>RED</b>		
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
<b>SWEET</b>		
203	Moscato, Volpi	35
209	Moscato, San Antonio Villadoro	27
211	Sweet Riesling, Blue Fish	29

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

### BEVERAGES

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