

STARTERS

- MUSSELS MARINARA** Fresh PEI mussels sautéed in garlic, olive oil & tomato sauce | \$13 **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
- ANTIPASTO** Prosciutto, artichoke, roasted peppers, fresh mozzarella, tomatoes, salami, stuffed cherry peppers, pepperoncini peppers & provolone cheese | \$14 **GF**
- FRIED MOZZARELLA** House-made mozzarella wedges | \$9
- MEATBALLS & RICOTTA** House made meatballs with whipped ricotta & fresh tomato sauce | \$11
- SEARED SCALLOP ALLA PESTO** Seared scallops over pesto with a balsamic reduction | \$13

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 | \$12 Salmon | \$12

DRESSINGS

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

SIDES | \$5

- 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

- RAVIOLI CAPRESE** Housemade ravioli filled with ricotta salata & parmesan tossed in pomodoro sauce | \$19 **V**
- 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 | \$24
- SPAGHETTI ALLA MEATBALLS** Spaghetti topped with our tomato sauce and housemade meatballs | \$17
- EGGPLANT LASAGNA** Freshly breaded eggplant layered with ricotta, mozzarella cheese & tomato sauce | \$18 **V**
- LASAGNA** Fresh pasta sheets layered with bolognese & besciamella | \$18
- RIGATONI VODKA** Rigatoni pasta in a light tomato cream sauce | \$17 **V**
- TORTELLINI MICHELANGELO** Cheese tortellini, bacon, spinach, mushrooms and sun-dried tomatoes with alfredo sauce | \$19
- BAKED RIGATONI** Pasta with ricotta cheese & tomato sauce topped with melted mozzarella | \$17 **V**
- RIGATONI RUSTICA** Chicken and Shrimp with sun-dried tomatoes, mushrooms & balsamic cream sauce | \$20
- FETTUCCINE ALFREDO** Fettuccine pasta with a classic homemade alfredo sauce | \$16 **V**
Add Chicken | \$5 Add Shrimp | \$7
- PAPPARDELLE BOLOGNESE** House made wide ribbon pasta with authentic meat sauce | \$19

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 | \$23
- 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 | \$22
- PASTA PESCATORE** shrimp, calamari & mussels sauteed in a garlic oil, white wine & tomato sauce served with fettuccine | \$24
- CALAMARI FRA DIAVOLO** Calamari with a hot & spicy tomato sauce tossed in fettuccine pasta | \$22
- SPAGHETTI WITH CLAM SAUCE** Sautéed clams in a white wine garlic butter sauce (red or white) | \$18
- SHRIMP & SCALLOP SCAMPI** Seared scallops and shrimp sauteed in a white wine, lemon, butter sauce over fettuccine pasta | \$24
- ANGELO'S SALMON*** Capers, garlic, oil, and white wine sauce over a bed of sauteed spinach topped with a perfectly grilled salmon | \$23

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
- RIBEYE*** 16 oz. fresh cut marbled ribeye with a choice of side | \$32

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 NEAPOLITAN 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 V	\$12	\$19		BANANA PEPPERS	ROASTED RED PEPPERS
RICOTTA Ricotta cheese, fresh roma tomatoes, basil, garlic & olive oil V	\$12	\$21		HAM	PROSCIUTTO
VEGETARIAN olives, artichoke hearts, red peppers, spinach & tomato sauce V	\$12	\$21		ONION	SHRIMP \$5
CLASSICO Mozzarella cheese & tomato sauce	\$10	\$15		MEATBALLS	CHICKEN BREAST \$3
Additional Toppings 10" \$1 each 16" \$2 each				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.

ANGELO'S PIZZERIA & BISTRO WINE LIST

WINE BY THE GLASS

SPARKLING		6oz	9oz
93	Cava, Proa	9	13
SWEET		6oz	9oz
209	Moscato, Luccio	8	12
WHITE		6oz	9oz
32	Riesling, Sun Garden	8	12
31	Pinot Grigio, Italico	8	12
57	Rose, La Galope	8	12
14	Sauvignon Blanc, Fernlands	9	13
01	Chardonnay, Backhouse	7	10
42	Chardonnay, Buttercup	9	13
RED		6oz	9oz
215	Pinot Noir, Back House	8	12
267	Montepulciano, Masciraelli	9	13
336	Merlot, Backhouse	7	10
275	Malbec, La Linda	9	13
240	Chianti, Melini	8	12
252	Chianti, Riserva Melini	10	15
287	Cabernet Sauvignon, Backhouse	7	10
308	Zinfindael, Heavyweight	9	13

WINE BY THE BOTTLE

SPARKLING		
93	Cava, Proa	30
SWEET		
209	Moscato, Luccio	27
203	Moscato, Volpi	35
211	Sweet Riesling, Hive and Honey	29
WHITE		
32	Riesling, Sun Garden	34
31	Pinot Grigio, Italico	32
27	Pinot Grigio, Tommasi	45
71	Pinot Gris, Chemistry	36
57	Rose, La Galope	32
14	Sauvignon Blanc, Fernlands	33
01	Chardonnay, Backhouse	27
45	Chardonnay, Chalk Hill	45
42	Chardonnay, Buttercup	35
49	Chardonnay, Duckhorn	61
RED		
215	Pinot Noir, Backhouse	27
223	Pinot Noir, Gooseneck	48
231	Barbera, L'armangia	50
240	Chianti, Melini	32
245	Grenache/Tempranillo, Mosen Cleto Crianza	35
248	Chianti Riserva, Ruffino	60
252	Chianti Riserva, Melini	40
267	Montepulciano, Masciarelli	35
275	Malbec, La Linda	34
277	Primitivo, 12 E Mezzo	40
283	Negroamaro, 12 E Mezzo	40
287	Cabernet, Backhouse	27
289	Nero d'Avola, Rapitala	33
298	Barolo, Marchesi	90
305	Sangiovese/Cab, Tomassi Rompicollo	45
308	Zinfindael, Heavy Weight	36
317	Cabernet Sauvignon, Poggio al Tufo Tommasi	46
320	Cabernet Sauvignon, Cline	40
332	Pure Paso Red Blend, J'Lhor	51
336	Merlot, Backhouse	27
339	Red Blend, Southern Belle	60
257	Rosso Di Montalcino, Banfi	80
260	Sangiovese, Belnero Banfi	80
262	Brunello, Col d'Orcio	120
298	Barolo, Marchesi	90
341	Valpolicella Classico, Tomassi	36
345	Ripasso, Tomassi	80
349	Amarone, Righetti	120
350	Amarone, Buglioni	120
No bottles over \$80 qualify for half price wine.		

BREWS	CRAFT \$5		IMPORT \$4.50	
	HOPPYUM IPA Foothills Brewing, Winston-Salem		PERONI STELLA	
	DOMESTIC \$4			
	BUDWEISER	BUD LIGHT	MILLER LIGHT	
	MICHELOB ULTRA	YUENGLING		

COCKTAILS

ANGELO'S MARGARITA

El Jimador 100% Blue Agave Tequila, Cointreau, and freshly squeezed citrus juices

LEMON DROP MARTINI

Tito's Vodka, Caravella Limoncello, and freshly squeezed lemon juice

ANGELO'S COSMO

Svedka Vodka, Cointreau and freshly squeezed lime juice with an orange slice

ANGELO'S OLD FASHIONED

Luxardo Original Maraschino Cherries, Scrappy's Organic Orange Bitters, Eagle Rare KY Bourbon and Club Soda

MARIA'S CLASSIC MARTINI

Ketel One Vodka or Bombay Sapphire Gin served on the rocks or straight up with blue cheese stuffed olives

DEATH BY CHOCOLATE

Smirnoff Vanilla Vodka, Bailey's Irish Cream, Godiva Chocolate Liqueur, and whipped cream

LIMONCELLO SPRITZ

Caravella Limoncello, Prosecco, and club soda

BEVERAGES

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