

# *Civita Angelo's Farnese*™

Est. 1924

*Not your average Italian restaurant on Federal Hill.*

GENERATIONS-OLD RECIPES DEFINE OUR LIVELY OLD-SCHOOL,  
FAMILY-RUN, KID-FRIENDLY ITALIAN SPOT. COOKING IT OLD-SCHOOL, BUT  
KEEPING IT NEW-SCHOOL FOR THE PAST 99 YEARS  
IS WHAT WE ARE KNOWN FOR.

OUR HISTORY HAS DEFINED US. WHETHER IT BE THE GREAT DEPRESSION OR THE  
PANDEMIC, WE STRIVE EVERY DAY TO MAINTAIN THE TRUE ITALIAN TRADITION  
OF GREAT FOOD, GREAT SERVICE, AND GREAT VALUE.

WE ARE PROUD TO BE ONE OF RHODE ISLAND'S OLDEST  
FAMILY OWNED & OPERATED BUSINESS FOR FOUR GENERATIONS!

SALUTE TO 99 YEARS & MANY MORE,  
THE ANTIGNANO FAMILY



## DAILY SPECIALS

*Wednesday* ROAST CHICKEN

*Thursday* BAKED PORK CHOP

*Friday* FRIED SMELTS BAKED STUFFED SHRIMP BAKED SCROD

*Saturday* ROAST CHICKEN BAKED PORK CHOP BAKED STUFFED SHRIMP

*Sunday* BAKED STUFFED SHRIMP



Angelo's is taking steps to reduce unnecessary waste and will no longer be automatically providing bread or plastic straws. Bread & plastic straws are provided upon request.

Online Ordering Available

141 Atwells Avenue, Providence RI 02903

(401) 621-8171 [www.angelosri.com](http://www.angelosri.com)

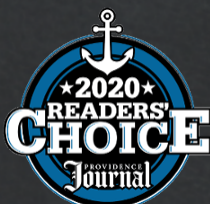
Cash, MC, Visa, & Discover Accepted



@ANGELOSRI\_



1.11.23





# Cocktails

## Signature Cockatils

**Aperol Spritz**  
Aperol, La Marca Prosecco, soda / 10

**Espresso Martini**  
Stoli Vanilla Vodka, Baileys,  
Fresh Brewed Espresso, simple / 10

**Stoli Doli**  
House-made pineapple infused  
Stoli Vodka / 10

**Atwells Ol'Fashioned**  
Makers Mark Bourbon,  
demerara, bitters, orange &  
Luxardo cherry / 12

**Adult Coffee Milk**  
Baileys, Kahlua, Amaretto / 9

## ANGELO'S SANGRIA

**RED, WHITE, & SEASONAL**

Glass 10  
16oz Pouch 15  
1/2 Carafe 20  
Full Carafe 29  
32oz Quart 20

TAKEOUT ONLY

## Seasonal Creations

**Spiced Pear Sangria**  
Pinot Grigio, St. George Spiced Pear,  
Cinnamon, Cranberries / 10

**The Viral Sbagliato**  
Compari, La Marca Prosecco, Carpano  
Antica Sweet Vermouth / 11

**Salted Caramel Martini**  
Smirnoff Caramel Vodka, Rumchata / 9

**Sophia Loren**  
Figenza Fig Vodka, White Cranberry,  
Elderflower, and Lime / 10

**Sicilian Spritz**  
Ketel One Peach & Orange Blossom  
Vodka, Prosecco, Soda / 10

**Tito's American Mule**  
Tito's Handmade Vodka, lime juice,  
Gingerbeer / 9

**Bully Boy Negroni**  
Bully Boy Estate Gin, and a secret  
combination of sweet vermouths and  
bitters / 9

## New School Favorites

**Bravazzi Hard Italian Soda / 5**  
Blood Orange

**Truly Hard Seltzer / 5**  
Mixed Berry                      Black Cherry  
Blueberry Acai                  Raspberry Lime

**Granma's Stash**  
your nonna's liquor  
cabinet rediscovered

Sambuca / 6.5	Limoncello / 5
Averna Amaro / 7	Cynar / 7
Aperol / 7	Compari / 7
Bully Boy Amaro Rabarbaro / 9	

# Vino & Birra

## Reds

	6oz	9oz	Bottle
Gabbiano Chianti	8	12	32
J. Lohr Merlot	10	15	40
Mondavi Cabernet Sauvignon	9	13	36
Meiomi Pinot Noir	12	18	48
Stemmari Pinot Noir	9	13	36
Trapiche Broquel Malbec	10	15	40
Gabbiano Chianti Classico	Btl Only		48

## Whites & Rosé

	6oz	9oz	Bottle
Ecco Domani Pinot Grigio	8	12	32
Santa Margherita Pinot Grigio	14	21	56
J. Lohr Chardonnay	10	15	40
Overstone Sauvignon Blanc	9	13	36
The Beach Rosé by Whispering Angel	12	18	48
House Wine Rosé	8	12	32
La Marca Prosecco	10	Glass Only	
Barefoot White Zinfandel	9	Glass Only	
Barefoot Pink Moscato	9	Glass Only	

## Beer

Peroni	/ 4.5
Whaler's Rise APA	/ 5
Newport Rhode Trip IPA (16oz)	/ 6
Narragansett (16oz)	/ 5
Daura Damm GF	/ 5
Budweiser	/ 4.5
Heineken	/ 4.5
Corona	/ 4.5
Samuel Adams	/ 4.5
Samuel Adams Seasonal	/ 4.5
Stella Artois	/ 4.5
Bud Light	/ 4.5
Miller Light	/ 4.5
Coors Light	/ 4.5
Michelob Ultra	/ 4.5

## Non-Alcoholic

Heineken Zero	/ 5
Ginger Beer	/ 5

HOUSE  
BURGUNDY

Glass 5  
1/2 Carafe 12  
Full Carafe 20

## Soft Drinks

all soda is locally crafted

Cola
Diet Cola
Lemon-Lime Soda
Orange Soda
Ginger Ale
Rootbeer
Iced Tea
Lemonade
San Pelegrino Sparkling Water
San Pelegrino Blood Orange Soda
San Pelegrino Lemon Soda
San Pelegrino Clementine Soda
Bottled Water
Regular or Decaf Tea
Angelo's Blend Coffee (Hot & Iced)
Espresso
Cappucino

# Primi

## Granma's Pastine Soup <sup>99</sup>

Made from scratch chicken broth and pastine. Simple & delicious / 4.5

## Eggplant Con Ricciolo

Thin strips of eggplant, breaded then fried until they curl. Served with warm salsa for dipping / 9

## Breaded Mozzarella

Fresh mozzarella breaded and fried. Served with Angelo's house gravy / 9

## Garlic Bread

Italian bread with garlic butter / 4.75  
Garlic Bread Parmesan / 5.25

## Fried Ravioli

Ask your server what the fried ravioli special of the week is!

## Tradizionale Calamari

Calamari rings breaded and fried tossed with hot pepper rings, olives, & roasted red peppers with a pinch of pecorino romano cheese / 15

## Aged Provolone

Served with marinated olives / 8.5

## French Fries

Fresh cut potatoes, never frozen, then fried twice for exceptional taste / 6.75

## Cacio Corn

Sweet corn, pecorino romano, butter, & black pepper / 8.25

## Signature Broccoli

Prepared in oil and Italian Spices / 7.5

## Fried Peppers

Fried Sontan Peppers / 7.25



## Angelo's Meatballs & French Fries <sup>99</sup>

A 1924 original - four homemade meatballs with a little side of french fries - ask your server for the history behind the dish! / 8.5

Sausage & French Fries / 8.75

Combo & French Fries / 8.75

# Insalate

+ Grilled Chicken / 4

+ Burrata / 4

Dressings: Homemade Italian, Balsamic Vinaigrette, Raspberry Vinaigrette & Ranch

## House Salad

Lettuce and mixed greens with tomatoes, cucumbers, olives, & shredded carrots / 7.5

## Stringbean Salad <sup>99</sup>

Stringbeans, oil, garlic, parsley, salt, and pepper. Served cold / 7.25

## Calamari Fritti Insalata

Fried calamari rings, roasted red peppers, olives, hot pepper rings, cucumbers, tomatoes on a bed of greens drizzled with balsamic glaze / 19

## Rocket Salad

Arugula, shaved Parmigiano Reggiano, lemon honey dressing / 11.5

## Burrata e Prosciutto

Fresh burrata, thinly sliced San Danielle Prosciutto on mixed greens drizzled with fig balsamic glaze / 14

## Scungilli (Snail Salad)

Thinly sliced marinated snails, celery, black olives, hot pepper rings, onions, over a bed of lettuce. Market Price

# Macaroni

## Spaghetтини Aglio Olio <sup>99</sup>

Spaghetтини sautéed in oil with sliced black olives and fresh garlic / 12.99

**Aglio Olio Alice / 14.25**

## Baked Gnocchi Sorrentina

Fresh potato gnocchi & burrata baked in our house red gravy topped with fresh basil served in a hot skillet / 19

## Cacio e Pepe

Spaghetтини sautéed in roasted black pepper and fresh pecorino romano cheese / 15.5

## Cavatelli alla Spicy Pink Vodka

Cavatelli sautéed in our hot pepper-infused pink vodka sauce / 17

## Gemelli Pesto

Gemelli pasta sautéed in our light basil pesto / 18.5

## LASAGNA

Lasagna noodles layered with our homemade beef Bolognese sauce, ricotta, mozzarella, & pecorino romano cheese / 17.5

## Buffalo Chicken Penne

Penne pasta sautéed with crispy fried chicken, fresh spinach, and diced tomatoes in our buffalo alfredo / 19.5

## Smoked Mozzarella Ravioli

Fresh ravioli stuffed with smoked mozzarella, roasted red peppers, and spinach sautéed in oil, garlic, and sliced black olives / 16

## Juliet's Alfredo

Fettuccine, chopped broccoli, and grilled marinated chicken sautéed in our homemade alfredo / 18.5

## PASTA-BILITIES

### Available Pastas

**SPAGHETTINI / 10.99**

**PENNE / 10.99**

**FETTUCCINE / 10.99**

**CAVATELLI / 11.99**

**CHEESE RAVIOLI / 11.99**

**GNOCCHI / 15**

**GEMELLI / 14.5 **

### Made From Scratch Sauces

**HOUSE GRAVY**

**ARRABBIATA / 2**

**BASIL PESTO / 4 **

**AGLIO OLIO / 2**

**BEEF BOLOGNESE / 5**

**PINK VODKA / 4**

**SPICY PINK VODKA / 5**

**ALFREDO / 4**

### The Good Stuff

PASTA ADD-ONS

**+ 2 MEATBALLS / 4**

**+ 3 SAUSAGE LINKS / 4.5**

**+ GRILLED CHICKEN / 4**

**+ CHOPPED BROCCOLI / 2.5**

**+ FRESH SPINACH / 2**

**+ CORN / 2**

**+ BURRATA / 4**

**+ PARMIGIANO REGGIANO / 1.5**

*"Life is a combination of magic & pasta"*

- FEDERICO FELLINI

99

Original 1924 Menu



Menu Item Available in our Original Half Order



Gluten-Sensitive

Before placing your order, please inform your server if a person in your party has a food allergy. While some items are listed as Gluten-Sensitive or Gluten-Free, Angelo's Kitchen is NOT gluten-free and any substitutions or additions to these items may contain gluten. Split Plate Charge for any item / 2



# Secondi

## PARMESANS

**Eggplant / 15.75**  
The Original 1924  
pan-fried eggplant recipe

**Chicken / 16.5**  
Our best selling hand  
butterflied chicken cutlet

**Veal / 20.50**  
The highest quality veal  
pounded tender and fried  
to golden perfection

### Served with your choice of one side

Spghettini, Penne, Fettuccine, Cavatelli, French Fries, Broccoli,  
House Salad, Stringbean Salad

Cheese Ravioli additional \$0.50      Gnocchi additional \$4

Gluten-Free Gemelli additional \$3

### The Cindy



Chicken cutlet, fried, then topped  
with house gravy, San Danielle  
Prosciutto, & mozzarella cheese on a  
bed of penne pasta / 18.5



BATTLE OF THE  
ANTIGNANO SISTERS



### The Jamie

Veal cutlet topped with pan-fried  
eggplant, fried peppers, house gravy,  
and melted mozzarella cheese on a bed  
of penne / 22

**Veal & Peppers**    
Our award winning stewed veal with  
suntan peppers in its' own sauce / 17.5

**Tripe**    
Light and tender, simmered for hours, just  
like Granma used to make / Market Price

### Milanese

A breaded chicken or veal cutlet baked in  
butter until crispy, topped with arugula,  
tomatoes, shaved Parmigiano Reggiano, and  
drizzled with honey lemon dressing.  
Chicken / 18.75  
Veal / 21.5

### Strato di Melanzane

Pan-fried eggplant, creamy ricotta,  
pecorino romano, and mozzarella cheese  
layered with house gravy baked and served  
with a side of garlic bread / 16.5

### Braciola

Our own hand-cut beef braciola,  
rolled with spices, served over  
fettuccine pasta / 17.5

## LOVED YOUR MEAL?

Our kitchen works round the clock to ensure that the dishes you know and  
love are consistent and delicious.

Show them some love and leave them a tip that's shared among  
the kitchen crew / 8

### Il Farnese Sandwich

Our stewed Veal & Peppers with  
melted mild provolone cheese  
finished in its' own sauce / 12.99

Veal & Pepper / 12.25

Veal Parm / 13.5

Bob's Kitchen Sink / 12.5

Chicken cutlet, mayo, tomatoes, lettuce,  
onions, hot pepper rings, topped with melted  
mozzarella cheese

## Sandwiches

**Onions, Tomatoes, Fried Peppers / .75 each**

**Substitute Mild Provolone Cheese / .75**

Chicken Parm / 11.25

Meatball Parm / 9.25

Meatball & French Fry Parm / 10.25

Mild Provolone and Broccoli / 9.25

Sausage Parm / 9.75

Eggplant Parm / 9.25



Menu Item Available in our Original Half Order

99

Original 1924 Menu



Gluten-Sensitive