

# Civita Angelo's Farnese

EST. 1924 CELEBRATING 101 YEARS

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 101 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 Businesses for four generations!

SALUTE TO 101 YEARS & MANY MORE, THE ANTIGNANO FAMILY

## Daily Specials

Wednesday ROAST CHICKEN

Thursday BAKED PORK CHOP

Friday FRIED SMELOTS BAKED STUFFED SHRIMP BAKED SCROD

Saturday ROAST CHICKEN BAKED PORK CHOP BAKED STUFFED SHRIMP

Sunday BAKED STUFFED SHRIMP

## LOVE THE FOOD?

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

Open  
WED & THURS  
11:30AM - 8PM  
FRI & SAT  
11:30AM - 9PM  
SUNDAY  
12PM - 8PM



ONLINE ORDERING AVAILABLE  
DELIVERY THROUGH DOORDASH

141 ATWELLS AVENUE, PROVIDENCE RI 02903

(401) 621-8171 [WWW.ANGELOSRI.COM](http://WWW.ANGELOSRI.COM)

CASH, MC, VISA, & DISCOVER ACCEPTED



@ANGELOSRI\_

# CRAFT COCKTAILS

## 1924 SIGNATURE SANGRIA

Red or White

Glass / 12

Half Carafe / 22

Carafe / 34

## OL'FASHIONED

ATWELLS – Makers Mark, Demerara, Angostura Bitters, Orange, Luxardo Cherry / 14

MAPLE – Makers Mark, Maple Syrup, Angostura Bitters, Cinnamon, Luxardo Cherry / 14

## HOT & DIRTY

Grey Goose Vodka, Olive Brine, Pepperoncini Juice / 15

## PAPER PLANE

Bulleit Bourbon, Aperol, Montenegro, Lemon Juice / 14

## ORCHARD SANGRIA

Crown Royal Apple, Spiced Cranberry, Apple Cider, Pinot Grigio / 14

## CRANBERRY MULE

Tito's Vodka, Cranberry Juice, Ginger Beer / 13

## APPLE CIDER MARGARITA

Don Julio Blanco Tequila, Apple Cider, Orange Liqueur, and Citrus with a Caramel Brown Sugar Rim / 14

## SALTED CARAMEL MARTINI

Smirnoff Caramel & Rumchata / 14

## PUMPKIN ESPRESSO MARTINI

Stoli Vanilla, Baileys, Mr. Black Coffee Liqueur, Freshly Brewed Espresso, Housemade Pumpkin Syrup / 14

## STOLI DOLI

House-made pineapple infused Stoli Vodka / 14

# Italian Spritz

SERVED WITH A PASTA STRAW / 14

## APEROL

APEROL  
PROSECCO  
ORANGE

## HUGO

ELDERFLOWER  
PROSECCO  
MINT & LIME

## CAMPARI

CAMPARI  
ORANGE  
PROSECCO

## LIMONCELLO

LIMONCELLO  
PROSECCO  
LEMON

CAN'T DECIDE ON WHICH TO TRY?  
GET A FLIGHT OF ALL FOUR! / 28

## MOCKTAILS

Non-Alcoholic "Aperol" Spritz / 12  
Autumn Mule / 10  
Italian Fruit Punch / 10

## SELTZERS & MORE

ASK YOUR SERVER ABOUT FLAVORS  
BUCKETS OF EACH AVAILABLE  
Bravazzi Hard Italian Soda / 7  
Sun Cruiser Iced Tea Vodka / 8  
High Noon Seltzer / 7

# VINO & BIRRA

## ROSSO

Angelo's Cent'Anni Rosso Chianti	6oz / 9oz / Bottle
Gabbiano Cavaliere D'Oro Chianti	10 / 15 / 40
Gabbiano Chianti Classico	9 / 13 / 36
Mondavi Vint Cabernet Sauvignon	Btl Only / 48
Boen Pinot Noir	9 / 13 / 36
Meiomi Pinot Noir	12 / 18 / 48
J. Lohr Merlot	12 / 18 / 48
	10 / 15 / 40

## BIANCO & ROSÉ

Angelo's Cent'Anni Bianco Pinot Grigio	6oz / 9oz / Bottle
Ecco Domani Pinot Grigio	10 / 15 / 40
J. Lohr Chardonnay	9 / 13 / 36
Overstone Sauvignon Blanc	10 / 15 / 40
The Beach Rosé by Whispering Angel	9 / 13 / 36
Torresella Prosecco	12 / 18 / 48
Barefoot White Zinfandel	10 / - / 40
Barefoot Moscato	9 / Glass Only
	9 / Glass Only

## BIRRA

Peroni / 4.75	Heineken / 4.75
Peroni Zero / 4.75	Corona Extra / 4.75
Whaler's Rise APA / 6	Samuel Adams Boston Lager / 4.75
Trinity Downcity Haze IPA / 9.5	Stella Artois / 4.75
Newport Rhode Trip IPA (16oz) / 7	Bud Light / 4.75
Newport PC Friar Golden Ale / 7	Miller Light / 4.75
Narragansett (16oz) / 5.5	Coors Light / 4.75
Budweiser / 4.75	Michelob Ultra / 4.75
	<u>Ask your server about seasonal specials</u>

## BEVE ALL SODAS ARE LOCALLY CRAFTED

Cola	Angelo's Blend Coffee Made by Mills Coffee (Hot or Iced)
Diet Cola	Hot Tea (Decaf or Regular)
Lemon-Lime Soda	Espresso or Cappuccino (Decaf or Regular)
Orange Soda	Acqua Panna Still Water 750 mL
Ginger Ale	San Pellegrino Sparkling 750 mL or 250 mL
Rootbeer	San Pellegrino Blood Orange
Iced Tea	San Pellegrino Lemon
Lemonade	San Pellegrino Clementine
Ginger Beer	Bottled Water

HOUSE  
BURGUNDY

GLASS 5  
HALF CARAFE 12  
FULL CARAFE 20

SERVED IN OUR  
SIGNATURE  
JELLY JARS

# PRIMI

## GRANMA'S PASTINE SOUP 1924

Made from scratch chicken broth and pastine. Simple & delicious / 4.75

## EGGPLANT CON RICCIOLI

Thin strips of eggplant, breaded then fried until they curl- served with warm salsa for dipping / 9.75

## FRIED CHEESE RAVIOLI

Ravioli stuffed with mozzarella, parmesan, ricotta coated in herb-infused breadcrumbs served with Angelo's house gravy / 9

## BREADED MOZZARELLA

Mozzarella breaded and fried- served with Angelo's house gravy / 9.5

## RABE IN PADELLA

Fresh rabe in oil, sliced garlic, red pepper flakes, salt & pepper / 10

## SIGNATURE BROCCOLI / 8

## GARLIC BREAD

Italian bread with garlic butter / 5.5  
Garlic Bread Parmesan / 6

## FRENCH FRIES 1924

Fresh cut potatoes, never frozen, then fried twice for exceptional taste / 7.5

## TRUFFLE PARM FRIES / 10

## RABE ROLLS

Sautéed rabe, sausage, & sharp provolone rolled into a thin crust, deep fried- served with a side of Angelo's house gravy / 9.25

## TRADIZIONALE CALAMARI

Calamari rings breaded and fried tossed with hot pepper rings, olives, & roasted red peppers with a pinch of pecorino romano cheese / 16

## FRIED PEPPERS

Fried Suntan Peppers / 8

## ANGELO'S MEATBALLS & FRENCH FRIES 1924

A 1924 original - four homemade meatballs with a little side of french fries. Ask your server for the history behind the dish! / 9



Sausage & French Fries / 9.5

Combo & French Fries / 9.5



# INSALATE

+ Grilled Chicken / 7 + Chicken Cutlet / 7 + Grilled Shrimp / 8 + Crispy Pancetta / 4.5 + Burrata / 5

Dressings: Homemade Italian, Lemon Honey, Balsamic Vinaigrette, & Ranch

## HOUSE SALAD

Lettuce and mixed greens with tomatoes, cucumbers, olives, & shredded carrots / 8

## STRINGBEAN SALAD 1924

Stringbeans, oil, garlic, parsley, salt, and pepper-served cold / 8

## SCUNGILLI

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

## ROCKET

Arugula, shaved Parmigiano Reggiano, lemon honey dressing / 12.5

## CAESAR

Romaine, housemade Caesar dressing, Pecorino Romano, shaved Parmigiano Reggiano, & crispy croutons / 14

## AGED PROVOLONE

Served with marinated olives / 9



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.



1924 Original 1924 Menu



Menu Item Available in our Original Half Order



Gluten-Sensitive

Before placing your order, please inform your server if anyone 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

# MACARONI

"Life is a combination of magic & pasta" - FEDERICO FELLINI

## SPAGHETTINI AGLIO OLIO 1924

Spaghettini sautéed in oil with sliced black olives and fresh garlic / 14.5  
Aglio Olio Alice / 16

## BRAISED SHORT RIB RAVIOLI

Fresh pasta stuffed with slow braised short rib, asiago and parmesan cheese, caramelized onions, and a chianti reduction served in a tomato au jus / 21

## UNCLE'S SPECIAL

Fresh cavatelli pasta sautéed in oil & garlic, with fresh rabe & grilled sausage / 20

## PASTA ALLA GRICIA

Spaghettini sautéed with roasted black pepper, fresh pecorino romano cheese, and crispy pancetta / 19

## JULIET'S CHICKEN BROCCOLI ALFREDO

Fettuccine, chopped broccoli, and grilled marinated chicken sautéed in our homemade creamy alfredo / 19.5

## Lasagna

Our signature 8-layer lasagna made with Beef Bolognese, ricotta, mozzarella, & Pecorino Romano / 20

## TUSCAN WHITE BEAN PASTA

Fettuccine pasta sautéed with caramelized garlic, cannellini beans, basil, diced tomatoes, & fresh spinach, topped with shaved Parmigiano Reggiano / 18.5

## BAKED MACARONI 1924

Penne smothered with beef Bolognese, pecorino romano, and mozzarella cheese then baked until golden served in a hot skillet / 19

## CREAMY PESTO GNOCHI

Fresh gnocchi, baby spinach, and grilled marinated chicken sautéed in a creamy pesto sauce / 20.75

## SPICY VODKA GEMELLI GLUTEN FREE

Gemelli pasta sautéed in our spicy vodka sauce / 21

## PASTA-BILITIES

### AVAILABLE PASTAS

SPAGHETTINI / 11.5  
PENNE / 11.5  
FETTUCCINE / 11.5  
CAVATELLI / 12.5  
CHEESE RAVIOLI / 12.5  
GNOCCHI / 15.5  
GEMELLI / 16.5 (GLUTEN FREE)

### MADE FROM SCRATCH SAUCES

HOUSE GRAVY  
ARRABBIATA / 3  
BASIL PESTO / 4  
AGLIO OLIO / 3  
BEEF BOLOGNESE / 6  
PINK VODKA / 5  
SPICY PINK VODKA / 5.5  
ALFREDO / 5

### THE GOOD STUFF

FOR PASTA ADD-ONS ONLY

+ 2 MEATBALLS / 5  
+ 3 SAUSAGE LINKS / 5.5  
+ GRILLED CHICKEN / 7  
+ GRILLED SHRIMP / 8  
+ CRISPY PANCIETTA / 4.5  
+ CHOPPED BROCCOLI / 3  
+ FRESH SPINACH / 2.75  
+ BURRATA / 5  
+ PARMIGIANO REGGIANO / 2

# SECOND

## Parmesans

### EGGPLANT / 17 1924

THE ORIGINAL 1924  
PAN-FRIED EGGPLANT RECIPE

### CHICKEN / 18

OUR BEST SELLING HAND  
BUTTERFLIED CHICKEN CUTLET

### VEAL / 22

THE HIGHEST QUALITY VEAL  
POUNDED TENDER & FRIED TO  
GOLDEN PERFECTION

SERVED WITH YOUR CHOICE OF ONE SIDE

SPAGHETTINI, PENNE, FETTUCCINE, CAVATELLI, FRENCH FRIES, BROCCOLI,

HOUSE SALAD, STRINGBEAN SALAD

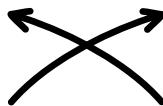
CHEESE RAVIOLI ADDITIONAL \$0.50    GNOCCHI ADDITIONAL \$3

GLUTEN-FREE GEMELLI ADDITIONAL \$4

### THE CINDY

Chicken cutlet, fried, then topped with house gravy, San Danielle Prosciutto, & mozzarella cheese on a bed of penne pasta / 20

### BATTLE OF THE SISTERS



### THE JAMIE

Veal cutlet topped with pan-fried eggplant, fried peppers, house gravy, and melted mozzarella cheese on a bed of penne / 24

### THE DRUNKEN CHICKEN (SORRY DAD)

Our best selling hand butterflied chicken parmesan served with cavatelli pasta covered in pink vodka sauce / 23

### MILANESE

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

### CHICKEN MILANESE / 20

### VEAL MILANESE / 23

### BRACIOLA 1924

Our own hand-cut beef  
braciola rolled with  
spices, served over  
fettuccine pasta / 19



### VEAL & PEPPERS 1924

A Our award-winning stewed veal with suntan peppers in its' own sauce / 19

### TRIPE 1924

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

- + ONIONS, TOMATOES, FRIED PEPPERS / .75 EACH
- + PROSCIUTTO / 4
- + SUBSTITUTE MILD PROVOLONE / .75
- + SIDE OF FRENCH FRIES / 3

# SANDWICHES

### ITALIAN GRINDER / 14

### CHICKEN PARM / 12

### MEATBALL PARM / 10

### MEATBALL & FRENCH FRY PARM / 11

### MILD PROVOLONE & BROCCOLI / 10

### SAUSAGE PARM / 12

### EGGPLANT PARM / 10

### VEAL & PEPPER / 13.75

### VEAL PARM / 14.5

### THE CALABRESE SANDWICH

Chicken cutlet, breaded & deep-fried topped with mozzarella, marinated roasted red peppers, and fresh basil drizzled with our house-infused hot honey / 14

### IL FARNESE SANDWICH

Our stewed Veal & Peppers with melted mild provolone cheese finished in its' own sauce / 14.5

### BOB'S KITCHEN SINK

Chicken cutlet, mayo, tomatoes, lettuce, onions, hot pepper rings, topped with melted mozzarella cheese / 14



Menu Item Available in our Original Half Order



Original 1924 Menu



Gluten-Sensitive