

*Civita Angelo's Farnese*TM

Est. 1924

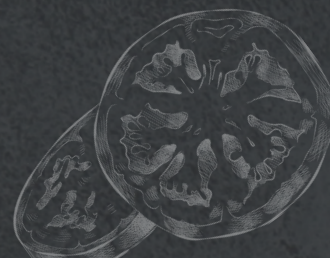
Not your average Italian restaurant on Federal Hill.

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 98 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 98 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 SUNDAY SUPPER BAKED STUFFED SHRIMP

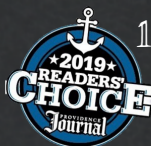


Online Ordering Available

141 Atwells Avenue, Providence RI 02903

(401) 621-8171 www.angelosri.com

Cash, MC, Visa, & Discover Accepted



@ANGELOSRI_

Cocktails

Signature Drinks

Aperol Spritz

Aperol, La Marca Prosecco, Soda / 10

Homemade Stoli Doli

House made pineapple infused
Stoli Vodka / 10

Filthy Italian

Ketel One Vodka, Dry Vermouth,
Olive Brine, Lime Juice with a
prosciutto, provolone,
black olive skewer / 12

Salted Caramel Espresso Martini

Smirnoff Caramel Vodka, Baileys,
Freshly Brewed Espresso, Sea Salt / 9

Adult Coffee Milk

Baileys, Kahlua, Amaretto / 9

ANGELO'S

SANGRIA

RED, WHITE, & PINK

Glass 10

16oz Pouch 15

1/2 Carafe 20

Carafe 29

32oz Quart 20

TAKEOUT ONLY

Seasonal Favorites

Fire Breathing Sicilian

White Rum, Passionfruit Puree,
Orange Juice, Cranberry Juice, &
muddled jalepenos / 10

Prosecco Pops

Housemade fruit popsicles finished
with La Marca prosecco / 11

"We Did It Our Way" Spritz

Hendricks Gin, Compari, and Fevertree
Elderflower Tonic / 10

Passionfruit Mule

Tito's Vodka, Passionfruit, Lime,
Gingerbeer / 9

Sophia Loren

Figenza Fig Vodka, White Cranberry,
Elderflower, and Lime / 10

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

Averna Amaro / 7

Aperol / 7

Bully Boy Amaro Rabarbaro / 9

Limoncello / 5

Cynar / 7

Compari / 7

Wine & Beer

Reds

Gabbiano Chianti
J. Lohr Merlot
Mondavi Cabernet Sauvignon
Stemmari Pinot Noir
Trapiche Broquel Malbec
Gabbiano Chianti Classico

6oz / 9oz / Bottle

8 / 12 / 24
10 / 15 / 30
9 / 13 / 27
9 / 13 / 27
10 / 15 / 30
40 / Btl Only

HOUSE
BURGUNDY

Glass 5

1/2 Carafe 12

Carafe 20

Whites & Rosé

Ecco Domani Pinot Grigio
J. Lohr Chardonnay
Overstone Sauvignon Blanc
The Palm Rosé by Whispering Angel
House Wine Rosé
La Marca Prosecco
Barefoot White Zinfandel
Barefoot Pink Moscato

6oz / 9oz / Bottle

8 / 12 / 24
10 / 15 / 30
9 / 13 / 27
12 / 18 / 36
8 / 12 / 24
10 / Glass Only
8 / Glass Only
8 / 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
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

Soft Drinks

all soda is made locally

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

Primi

Granma's Pastine Soup ⁹⁸

Our signature soup consisting of a chicken broth base and pastine / 4.25

Eggplant Con Ricciolo

Thin strips of eggplant, breaded then fried until they curl. Served with warm salsa for dipping / 8.75

Breaded Mozzarella

Fresh mozzarella breaded and fried to a soft center. Served with a side of Angelo's house gravy / 8.75

Tradizionale Calamari

Calamari rings breaded and fried then tossed with hot pepper rings, olives, roasted red peppers & spices, with a pinch of pecorino romano cheese / 14

Aged Provolone

Served with Black Olives / 7

Fried Ravioli

Ask your server what fried ravioli special we have this week!

Insalate

+ Grilled Chicken / 4

+ Burrata / 4

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

House Salad

A bed of lettuce and mixed greens with tomatoes, cucumbers, olives, and shredded carrots / 7.25

Burrata e Prosciutto

A ball of fresh burrata on a bed of mixed greens served with thinly sliced San Danielle Prosciutto topped with a fig balsamic glaze drizzle / 13.5

Blueberry Salad

Mixed greens, fresh blueberries, crumbled goat cheese, red onions, sliced almonds with raspberry vinaigrette on the side / 13

Stringbean Salad ⁹⁸

Stringbeans mixed with oil, garlic, parsley, salt, and pepper. Served cold / 7

Snail Salad

Thinly sliced snails, chopped celery, black olives, hot pepper rings, onions, and spices served over a bed of lettuce / Market Price

Calamari Fritti Insalata

Fried calamari rings, roasted red peppers, olives, hot pepper rings, cucumbers, and tomatoes on top of mixed greens drizzled with a balsamic glaze / 18.25



Angelo's is taking steps to reduce unnecessary waste and will no longer be automatically providing bread or plastic straws. We will, however, absolutely provide a straw or bread upon request.



Menu Item Available in our Original Half Order

⁹⁸

Original 1924 Menu





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

Macaroni

Pasta Served with House Gravy  **98**
Spaghettini, Penne, Fettuccine, Rigatoni / 10.5
Cavatelli, Cheese Ravioli / 11.5

Spaghettini Aglio Olio  **98**
Spaghettini sautéed in oil with sliced black olives and fresh garlic / 12.5
Aglio Olio Alice / 13.75

Rigatoni alla Spicy Pink Vodka
Large rigatoni sautéed in our hot pepper-infused pink vodka sauce / 15.5

Emilio's Special
Cavatelli pasta sautéed in oil and fresh garlic with broccoli florets and sliced black olives / 15

Fresh Jumbo Ravioli
Ask your server what our jumbo ravioli special is this week!


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



Cacio e Pepe
Spaghettini sautéed in roasted black pepper and fresh pecorino romano cheese / 14

Pesto Chicken Pasta
Penne tossed with fresh grilled chicken in a light nut-free basil pesto / 17

Juliet's Alfredo
Fettuccine pasta sautéed in our homemade alfredo sauce with grilled chicken and chopped broccoli / 18

Gemelli Pomodoro 
Gemelli pasta topped with our house gravy / 14

LASAGNA

Lasagna noodles layered with our homemade beef Bolognese sauce, ricotta, mozzarella, & pecorino romano cheese / 16

PASTA-BILITIES

Available Pastas

SPAGHETTINI
PENNE
FETTUCCINE
RIGATONI
CAVATELLI
CHEESE RAVIOLI
GEMELLI 

Made From Scratch Sauces

HOUSE GRAVY
SPICY HOUSE GRAVY / 1
BASIL PESTO / 4 NUT-FREE
AGLIO OLIO / 2
BEEF BOLOGNESE / 4
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
+ BURRATA / 4

Old-School

Veal & Peppers 98



Our award winning stewed veal with sweet peppers in it's own sauce / 16.75

Il Farnese Sandwich

Our stewed Veal & Peppers with melted mild provolone cheese finished in its own sauce / 12.5



Braciola 98

Our own hand-cut beef braciola, rolled with spices, served over fettuccine pasta / 17

Tripe 98



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



Angelo's Meatballs & French Fries 98



A 1924 original - four homemade meatballs with a little side of french fries - ask your server for the history behind the dish! / 8.25

Sausage & French Fries / 8.5

Combo & French Fries / 8.5

Secondi

Entrees are served with your choice of side: Spaghettini, Penne, Fettuccine, Cavatelli, Rigatoni, French Fries, Broccoli, Stringbean Salad, or a Side Salad
Cheese Ravioli additional \$0.50. Gluten-Free Gemelli additional \$3

Chicken Parmesan

Only the finest, freshest chicken breast, butterflied, hand pounded, breaded, and fried, finished with melted mozzarella cheese and Angelo's house gravy / 15.99

Caprese Chicken

A breaded chicken cutlet baked to a golden brown, topped with mixed greens, cherry tomatoes, fresh mozzarella balls, and drizzled with balsamic vinaigrette / 17

Excludes a side

Veal Parmesan

Tender veal cutlet, hand pounded, breaded, and fried until golden brown, finished with melted mozzarella cheese and Angelo's house gravy / 19.99

Eggplant Parmesan

Our original pan-fried eggplant recipe (not deep-fried), finished with melted mozzarella cheese and Angelo's house gravy / 15.25

The Jamie

Veal cutlet topped with pan-fried eggplant, fried peppers, house gravy, and melted mozzarella cheese on a bed of penne / 21

Excludes a side

Cindy's Special

Chicken cutlet, fried, then topped with house gravy, San Danielle Prosciutto, & mozzarella cheese on a bed of penne pasta / 18 ***Excludes a side***

BATTLE OF THE
ANTIGNANO SISTERS

Sandwiches

Onions, Tomatoes, Fried Peppers / .75 each

Substitute Mild Provolone Cheese / .75

Chicken Parm / 10.99

Meatball Parm / 8.99

Meatball & French Fry Parm / 10

Sausage Parm / 9.5

Eggplant Parm / 8.99

Veal Parm / 12.99

Veal & Pepper / 12

Mild Provolone and Broccoli / 9

Bob's Kitchen Sink / 12

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



Sides

Fried Peppers / 6.75

Broccoli / 6.75

Garlic Bread / 4.5

Garlic Bread Parmesan / 5

French Fries / 6.25

Fresh cut fries, never frozen, then fried twice for exceptional taste.