

Civita **Angelo's** *Farnese*

EST. 1924 CELEBRATING 102 YEARS

For 102 years, Angelo's has been built on the recipes, traditions, and values passed down through four generations. While we proudly honor the history that shaped us, we also believe in evolving —celebrating the future without ever losing sight of where we came from.

From the Great Depression to the global pandemic, our commitment has remained the same: serving authentic Italian dishes with heartfelt hospitality at an exceptional value.

We are honored to be one of Rhode Island's oldest family-owned and operated businesses, and we thank you for allowing us to be part of your family's traditions, just as you have become part of ours.

SALUTE TO 102 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 FRIED CHICKEN

HATS OFF TO THE COOKS

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



7/15/26

COCKTAILS

1924 SIGNATURE SANGRIA

red or white sangria

glass / 12 half carafe / 22 carafe / 34

ANGELO'S WAY

angel's envy port barrel finished
bourbon, demerara, bitters, orange,
luxardo cherry / 14

SOME LIKE IT HOT

infused calabrian chili tequila,
fresh watermelon juice, triple
sec, lime juice / 14

THE ALITALIA

bulleit bourbon, aperol,
amaro nonino, lemon juice / 14

DOC'S MEDICINE

infused pineapple stoli vodka / 15

SUMMER WIND SANGRIA

peach & orange blossom ketel,
elderflower, peach tree, lemon, white
cranberry & white zinfandel / 14

SMOKING GUN

xicarú mezcal, campari,
carpano antica sweet vermouth / 14

YOU GIVE ME AGITA

grey goose, olive brine, pepperoncini
juice, savory skewer / 15

MIDNIGHT IN MILAN

our signature espresso martini-
stoli vanilla, local mill's coffee
espresso, Mr. Black coffee liqueur / 14

*looking for a twist * try the chocolate
banana bread

Spritz Bar

SERVED WITH A PASTA STRAW / 14



APEROL

APEROL
PROSECCO
ORANGE

HUGO

ELDERFLOWER
PROSECCO
MINT & LIME

SARTI

PASSIONFRUIT &
BLOOD ORANGE
PROSECCO
LIME

BLACKBERRY

CHAMBORD
PROSECCO
BASIL



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

MOCKTAILS AND SPARKLING

Del Conte NA "Aperol" Spritz / 12

Pomegranate No-Jito / 12

Limonata Mule / 10

Italian Fruit Punch / 10

San Pellegrino Sparkling

San Pellegrino Blood Orange

San Pellegrino Lemon

San Pellegrino Clementine

VINO & BIRRA

HOUSE BURGUNDY

SERVED IN OUR SIGNATURE JELLY JARS

GLASS 5

HALF CARAFE 12

FULL CARAFE 20

ROSSO

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

BIANCO & ROSÉ

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

BIRRA

Peroni / 4.75	Sam Adams / 4.75
Peroni Zero / 4.75	Heinekin / 4.75
Whaler's Rise APA / 6	Corona Extra / 4.75
Trinity Dwnccity Haze IPA / 9.5	Stella Artois / 4.75
Trinity PVD Lager / 9.5	Bud Light / 4.75
Newport Rhode Trip IPA (16oz) / 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>

SELTZERS & MORE

Bravazi Hard Italian Soda / 7
Sun Cruiser Iced Tea Vodka / 8
High Noon Seltzer / 7

1924 CLASSICS

GRANMA'S PASTINE SOUP

always from scratch chicken broth and acini di pepe pasta / 4.75

SPAGHETTINI AGLIO OLIO

spaghettini, olive oil, garlic, sliced black olives / 14.5
+ aglio olio alicia / 1.5

TRIPE

honeycomb tripe slow-simmered in red sauce, just like granma used to make / market price

STRINGBEAN SALAD

cold stringbeans marinated in oil, garlic, parsley, salt, & pepper / 8

VEAL & PEPPERS

low and slow braised veal with suntan peppers reducing into a rich sauce / 19



BRACIOLA

hand-cut sirloin stuffed & rolled with spices on fettuccine, topped with house gravy / 19



MEATBALLS & FRENCH FRIES

the 1924 original - four homemade meatballs with a side of french fries. ask your server for the history behind the dish! / 9
sausage & french fries / 9.5
combo & french fries / 9.5



PRIMI

6-MONTH AGED PROVOLONE

served with marinated olives / 9

EGGPLANT CON RICCIOLO

breaded and fried eggplant strips with warm italian salsa / 9

TRADIZIONALE CALAMARI

fried calamari rings, roasted red peppers, olives, hot pepper rings, pecorino romano / 16

SPAGHETTI DONUTS

baked spaghettini, house gravy, & pecorino romano. yes shaped like a donut / 4
+ add meatball / 2

RABE ROLLS

sautéed rabe, italian sausage, & sharp provolone eggrolls with house gravy / 9

BREADED MOZZARELLA

served with house gravy / 9

INSALATE

+ grilled chicken / 7 + crispy chicken cutlet / 7 + grilled shrimp / 8 + burrata / 5
dressings: homemade italian, lemon honey, caesar, balsamic vinaigrette, ranch

ROCKET

arugula, extra virgin olive oil, lemon, shaved parmigiano reggiano / 12

ANTIPASTO

prosciutto, salami, hot capicola, burrata, sharp provolone, marinated olives, roasted red peppers, pickled peppers, cherry tomatoes, & marinated artichoke hearts served with savory pizzelles, finished with basil olive oil / 20

SCUNGILLI

thinly sliced snails marinated with celery, black olives, hot pepper rings, & onions topped with arugula / market price

CAESAR

romaine, housemade caesar, pecorino romano, shaved parmigiano reggiano, italian croutons / 14

MACARONI

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

PASTA MERCATO

BUILD-YOUR-BOWL

PICK YOUR PASTA

SPAGHETTINI / 11.5
RIGATONI / 11.5
FETTUCCINE / 11.5
CAVATELLI / 12.5
CHEESE RAVIOLI / 12.5
GEMELLI / 16.5 

SELECT YOUR SAUCE

HOUSE GRAVY
ARRABBIATA / 2
AGLIO OLIO / 3
BEEF BOLOGNESE / 5
PINK VODKA / 5
SPICY PINK VODKA / 5.5
BASIL PESTO / 4
ALFREDO / 5

MAKE IT YOUR OWN

FOR PASTA ADD-ONS ONLY

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

CHEF'S SPECIALTIES

UNCLE'S SPECIAL

fresh cavatelli, broccoli rabe, & grilled
italian sausage in oil and garlic / 20

SPICY RIGATONI

mezzi rigatoni in spicy calabrian chilli
pink vodka / 17

PESTO GEMELLI

fresh gf gemelli sauteed in basil pesto / 20.5

CACIO PEPE

mezzi rigatoni, toasted black pepper,
pecorino romano / 16

AMATRICIANA

spaghettini, guanciale, calabrian peppers in
house gravy with parmigiano reggiano / 19

Lasagna

Our signature 8-layer lasagna with
beef bolognese, ricotta, mozzarella,
& pecorino romano / 20

TUSCAN WHITE BEAN

fettuccine, caramelized garlic, cannellini
beans, cherry tomatoes, spinach, & basil
with shaved parmigiano reggiano / 18

BRAISED SHORT RIB RAVIOLI

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

 1924 recipe

 menu item available in a half order portion

 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 / 18 

THE ORIGINAL 1924
PAN-FRIED EGGPLANT RECIPE

CHICKEN / 19

OUR BEST SELLING HAND
BUTTERFLIED CHICKEN CUTLET

VEAL / 23

THE HIGHEST QUALITY VEAL
POUNDED TENDER & FRIED TO
GOLDEN PERFECTION

SERVED WITH YOUR CHOICE OF ONE SIDE

SPAGHETTINI, RIGATONI, FETTUCCHINE, CAVATELLI, FRENCH FRIES,

BROCCOLI, ROCKET SALAD, STRINGBEAN SALAD

CAESAR SALAD + 3

CHEESE RAVIOLI + .50

GLUTEN-FREE GEMELLI + 4

THE DRUNKEN CHICKEN (SORRY DAD)

chicken parmesan served with cavatelli
covered in pink vodka / 24

MILANESE

breaded chicken or veal cutlet baked in butter
topped with arugula & cherry tomatoes tossed in
a lemon honey dressing finished with shaved
parmigiano reggiano

CHICKEN / 20

VEAL / 24

THE CINDY

fried chicken cutlet, topped with house
gravy, san danielle prosciutto, and
mozzarella on a bed of rigatoni / 21

THE JAMIE

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

BATTLE
OF THE
SISTERS

GRINDERS

ALL GRINDERS INCLUDE A SIDE SALAD OR FRENCH FRIES

BADA BING

prosciutto, salami, hot capicola, mild
provolone, roasted red peppers, tomatoes,
onions, hot pepper rings, & greens,
italian dressing / 16

THE CALABRESE

fried chicken cutlet, melted mozzarella,
roasted red peppers, basil, calabrian
chilli hot honey / 16

IL FARNESE

stewed veal & peppers covered
in mild provolone / 16

BOB'S KITCHEN SINK

fried chicken cutlet, mayo, tomatoes, hot
pepper rings, onions, greens, & melted
mozzarella / 15

CHICKEN PARM / 14

VEAL PARM / 16

EGGPLANT PARM / 14

MEATBALL PARM / 14

MEATBALL & FRENCH FRY PARM / 14

MILD PROVOLONE & BROCCOLI / 12

SAUSAGE PARM / 14

SIDES

GARLIC BREAD

fresh italian bread & garlic butter / 5.5
+ add melted mozzarella / .5

CALABRIAN BRUSSELS

fried brussel sprouts, garlic calabrian
chilli sauce / 10

FRIED SUNTAN PEPPERS / 8

RABE IN PADELLA

broccoli rabe, olive oil, sliced garlic,
red pepper flakes / 10

SIGNATURE BROCCOLI

olive oil & italian spices / 8

FRENCH FRIES

hand cut & twice fried like the ol'days / 7

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