

Angelo's Specialties

Gamberoni Portofino	\$26.95	Vitello Castellano	\$23.95
<i>Shrimp sautéed in butter garlic, fresh tomatoes, marinara sauce, a touch of pesto, fresh basil and wine, served over linguini</i>		<i>Veal sautéed with shitake mushrooms, walnuts, and marsala wine sauce</i>	
Frog Legs Roadhouse Style	\$21.95	Pollo Vesuvio	\$17.95
<i>Lightly breaded with garlic butter sauce</i>		<i>Chicken breast topped with eggplant, ham, and mozzarella cheese, served with pasta</i>	
Greek Perch	\$23.95	Rib Steak*	\$26.95
<i>Lake Erie perch topped with mushrooms in our special lemon butter sauce</i>		<i>Broiled and topped with mushrooms and our house steak sauce</i>	

Steaks & Chops

Aged Angus corn fed Prime Beef

All steaks and chops are topped with mushrooms and our house steak sauce

Steak Siciliano* (16oz NY Strip)	\$24.95	New York Strip*	\$20.95
<i>Topped with crushed garlic and ammoglio sauce, olive oil and lemon juice</i>		12 ounces	
Petit Filet Mignon*	\$22.95	New York Strip*	\$24.95
6 ounces		16 ounces	
Roast Prime Rib Au Jus*	\$26.95	Filet Mignon*	\$28.95
<i>Available Friday & Saturday</i>		9 ounces	
T-Bone*	\$26.95	Pork Chops*	\$20.95
20 ounces		<i>Served with applesauce</i>	
Porterhouse*	\$29.95	Lamb Chops*	Market Price
24 ounces		<i>Cut from the rack of a lamb</i>	

Served on a charred and sizzled platter for \$1.75

All steaks and chops are served with a soup or a salad, and your choice of side: baked potato, french fries, home fries, hash browns, side of pasta, or vegetable

**Some entrees can be cooked to order, please be aware that consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness*