

ANGELO'S

# Northwood Villa

## APPETIZERS

**ESCARGOT BOURGUIGNON** \$13  
Sautéed in a burgundy wine sauce with onions and garlic, served with a lemon

**BRUSCHETTA** \$10  
Fresh tomatoes, onions, capers, fresh basil, and parmesan cheese served on garlic brushed bread

**FRESH BREADED MUSHROOMS** \$10  
Served with marinara sauce

**WING DINGS** \$13  
Served with ranch, bbq, or buffalo sauce

**SHRIMP COCKTAIL** \$MP  
Three jumbo shrimp served with house made cocktail sauce

**FLAMING CHEESE** \$12  
Kasseri cheese on a sizzle platter

**CALAMARI FRITTI** \$13  
Hand breaded and served with marinara sauce

**VILLA CHEESE BREAD** 50¢  
Our famous Villa bread by the slice

## SOUPS & SALADS

House made dressings: Basil Vinaigrette, Italian, Ranch, Bleu Cheese (\$1.00) & Thousand Island. We also offer Red French, Poppysseed, Honey Mustard, & Raspberry Vinaigrette

**SOUP DU JOUR** \$3/\$5  
Soup of the day, constantly rotating, made fresh in house  
Cup/bowl

**FRENCH ONION** \$4/\$6  
Slow simmered beef broth, house blend of herbs, caramelized onions, with croutons and melted provolone  
Cup/crock

**VILLA CHICKEN SALAD** \$17  
Grilled chicken tomatoes, onions, bacon, bleu cheese, and artichokes with house basil dressing

**CAESAR SALAD** \$12  
Fresh romaine tossed with house made Caesar dressing and homestyle crutons  
Add chicken/anchovies \$4/\$2

**GREEK SALAD** \$13  
Fresh greens topped with feta cheese, kalamata olives, pepperoncinis, and beets, served with our basil dressing  
Add chicken \$4

**GARDEN SALAD** \$13  
Fresh greens topped with onion, tomato and cucumber

## CHICKEN & VEAL

**POLLO ROMEO JULIET** \$20  
Chicken breast sautéed with shiitake mushrooms and prosciutto in a velvet cream sauce

**POLLO ROMANA** \$20  
Chicken breast sautéed with garlic, mushrooms, and artichokes in a pink wine sauce

**POLLO MARSALA** \$20  
Chicken breast sautéed with mushrooms in a marsala wine sauce

**POLLO VESUVIO** \$20  
Grilled chicken topped with eggplant, prosciutto, marinara and melted cheese, served with pasta

**POLLO PARMIGIANA** \$20  
Breaded chicken breast topped with marinara and melted cheese, served with pasta

**VITELLO DUCALE** \$27  
Veal sautéed with shiitake mushrooms, walnuts, and prosciutto in a brandy bleu cheese sauce

**VITELLO MODENESE** \$27  
Veal topped with prosciutto and provolone sautéed in a dark wine sauce

**VITELLO PARMIGIANA** \$27  
Breaded veal topped with marinara and melted cheese, served with pasta

**VITELLO CASTELLANO** \$27  
Veal sautéed with shiitake mushrooms and walnuts in a marsala wine sauce

**VITELLO CON GRANCHI** \$27  
Veal sautéed with garlic, fresh tomatoes, and crabmeat in a champagne sauce

## STEAKS & CHOPS

All steaks are topped with mushrooms and house zip sauce unless otherwise specified  
Any steak or chop charred and sizzled \$3

**FILET MIGNON** \$34/\$40  
6oz/9oz  
Cut from the tenderloin

**NY STRIP** \$26/\$34  
12oz/16oz  
Cut from the short loin

**T-BONE** \$33  
20oz  
Full flavor, classic cut

**RIB STEAK** \$38  
18oz  
Marbled with bone in

**PORTERHOUSE** \$38  
24oz  
The best of both, strip & filet

**PORK CHOPS** \$29  
Two 12oz chops grilled to perfection

**LAMB CHOPS** \$MP  
Four chops, topped with mushrooms and house zip

**PRIME RIB** \$38  
20oz (Friday & Saturday only)  
Oven roasted topped with au jus

**STEAK SICILIAN** \$36  
16oz  
NY Strip topped with mushrooms and ammoglio sauce

Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness, ask your server about these items

## PASTA

### AGNELLOTTI PIEMONTESE \$20

Ravioli sautéed with shiitake mushrooms and prosciutto in a velvet cream sauce

### PENNE COSTA AZZURA \$20

Penne pasta tossed in a creamy pesto sauce

### MEAT RAVIOLI \$18

Choice of meat sauce, marinara, or butter garlic

### PASTA SAMPLER \$20

Lasagna, manicotti, and ravioli topped with meat sauce and melted cheese

### FETTUCCINE ALFREDO \$20

Fettuccine pasta tossed with our creamy, house made alfredo sauce

Add chicken/shrimp \$2/\$10

### LASAGNA \$20

Layered with ricotta and mascarpone, topped with meat sauce and melted cheese

### MANICOTTI \$18

Two ricotta filled manicotti topped with marinara and melted cheese

### BAKED MOSTACCIOLI \$17

Penne pasta topped with marinara and melted cheese

### TRADITIONAL SPAGHETTI \$15

Topped with your choice of meat sauce, marinara, or butter garlic  
Add mushrooms/meatballs \$2/\$4

## SEAFOOD

### FISH OF THE DAY \$MP

Ask your server about our fish of the day

### FRENCH FRIED SHRIMP \$30

Topped with lemon butter sauce

### FROG LEGS \$27

Lightly breaded and deep fried, topped with lemon butter sauce

### BROILED SEA SCALLOPS \$28

Topped with mushrooms and house steak sauce

### LOBSTER TAIL \$MP

Choose between one or two 10oz tails

### PERCH \$26

Lightly breaded and deep fried, topped with lemon butter sauce

### GREEK PERCH \$27

Lightly breaded and deep fried, topped with mushrooms and lemon butter sauce

### SEAFOOD PLATTER \$29

Frog legs, shrimp, scallops, and perch, lightly breaded and deep fried, topped with lemon butter

### ALASKAN KING CRAB LEGS \$MP

One and a half pounds, served with drawn butter

### LINGUINI MARE MONTE \$29

Shrimp, scallops, and shiitake mushrooms sautéed with garlic, white wine, crushed tomatoes, red pepper flakes, and marinara, served over linguini

### GAMBERONI PORTOFINO \$29

Shrimp sautéed with garlic, pesto, crushed tomatoes, red pepper flakes, fresh basil, mushrooms, in a red sauce served over linguini

### SURF & TURF \$MP

Choice of 6oz or 9oz filet mignon with 10oz lobster tail

## KID'S MENU

### KIDS NUGGETS \$9

Served with fries

### KIDS PASTA \$7

Choice of sauce

### KIDS BURGER \$10

Served with fries

### KIDS PERCH \$10

Served with fries

### KIDS RAVIOLI \$9

Choice of sauce

### KIDS MOSTACCIOLI \$10

Choice of sauce

## SIDES & UPGRADES

### BAKED POTATO

### FRENCH FRIES

### PASTA MARINARA

### PASTA MEAT SAUCE

### BUTTER GARLIC PASTA

### VEGETABLE

### HOME FRIES

### STEAK FRIES \$3

### LOADED BAKED POTATO \$2

### HASH BROWNS \$2

### HASH BROWNS W/ ONION \$3.50

### SIDE PERCH \$10

### SIDE SHRIMP \$10

### SIDE SCALLOPS \$12

### SIDE RAVIOLI \$8

### SIDE LAMB CHOP \$MP

### FRENCH ONION W/ CHEESE \$1

### SIDE SIGNATURE SALAD \$5

### ASPARAGUS \$5

### BURNT BUTTER ASPARAGUS \$7

### SIDE FETTUCCINE ALFREDO \$5

### HOME FRIES W/ ONION \$3.50

## DESSERTS

### HOUSE MADE TIRAMISU NY STYLE CHEESECAKE

### 7 SINS CHOCOLATE CAKE CHERRY CHEESECAKE

### 5 LAYER CARROT CAKE BLUEBERRY CHEESECAKE

### LEMON MERINGUE PIE TURTLE CHEESECAKE

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