

DESSERTS

MUD PIE

An Oreo® cookie crust filled with coffee ice cream, topped with chocolate sauce, whipped cream and almonds.

4.50

CHOCOLATE DECADENCE

Chocolate lovers dream. Moist dark chocolate cake full of chocolate chips, all enrobed in creamy dark chocolate. Served a la mode.

4.95

ICE CREAM PARFAIT

Chocolate, Strawberry, or Creme de Menthe.

3.95

CHEESE CAKE

A smooth New York style cream cheese cake, topped with strawberries.

4.95

TIRAMISU

Lady fingers soaked in espresso coffee & brandy, layered with mascarpone cheese, topped with cocoa powder.

4.75

CAPPUCCINO

ESPRESSO

COFFEE DRINKS

ENGLISH

Kahlua, Amaretto, Tia Maria & Dark Creme de Cacao, Coffee & Whipped Cream

Irish

Irish Whiskey, Kahlua, Coffee, Whipped Cream, Green Creme de Menthe

Italian

Amaretto, Coffee & Whipped Cream

Jamaican

Kahlua, Rum, Coffee, Whipped Cream

Keoki

Brandy, Kahlua, Coffee, Whipped Cream

Mexican

Kahlua, Tequila, Coffee & Whipped Cream

Hot Nutty Irishman

Bailey's, Frangelico, Coffee, Whipped Cream

Spanish

Tia Maria, Rum, Coffee, Whipped Cream

Swiss

Peppermint Schnapps, Dark Creme de Cacao, Coffee & Whipped Cream



MARTINIS

ALMOND

Skyy Vodka, Malibu Rum, Dark Creme De Cacao

BLACKBERRY

Skyy Berry Vodka & Chambord

CARAMEL APPLETINI

Green Apple Vodka, Dekuyper Sour Apple Pucker, Apple Juice, Dekuyper Buttershots

CHOCOLATE

Stoli Vanilla, Godiva Chocolate

ESPRESSO

Skyy Vodka, Kahlua And A Shot Of Espresso

FRENCH

Absolut Cirton Vodka, Chambord, And A Splash Of Pineapple Juice

GREEN APPLE COSMO

Green Apple Vodka, Dekuyper Sour Apple Pucker, Triple Sec, Cranberry Juice, Lime Juice

KEY LIME

Stoli Vanil, Malibu Coconut Rum, Lime Juice

ORANJ TRUFFLE

Stoli Oranj, Grand Marnier, Kahlua And Cream

RAZBERI RUSSIAN

Stoli Razberi, Kahlua, Cream

SNICKERTINI

Stoli Vodka, Kahlua, Bailey's Irish Cream, Frangelico, Caramel Liqueur

ANGELICO'S
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Dinner Menu

542 East Main Street New Britain, Connecticut
860.224.3811
www.angelicos.com

APPETIZERS

SHRIMP COCKTAIL

5 large shrimp served with our own tangy cocktail sauce.

7.50

CALAMARI

Dipped in our special mix fried and served with our tangy cocktail or marinara sauce.

7.25

CLAMS CASINO

Fresh cherry stones topped with garlic-butter and bacon.

7.50

BUFFALO WINGS

Hot Buffalo Wings served with chunky bleu cheese dressing.

7.95

STUFFED MUSHROOM CAPS

Stuffed with our own seafood stuffing.

6.95

CRAB CAKES

Hand made cakes seasoned and sautéed. Served with lobster sauce.

7.50

FRIED MOZZARELLA

Breaded mozzarella cheese fried to perfection and served with marinara sauce.

6.25

ASIAN CHICKEN TENDERS

Tender strips of chicken tossed in a sweet & hot orange sesame seed glaze.

6.95

BUFFALO CHICKEN SKINS

Crisp potato skins filled with buffalo chicken topped with cheddar jack cheese and served with blue cheese dressing.

7.95

SOUPS

NEW ENGLAND CLAM CHOWDER

Thick & creamy, loaded with clams and potatoes.

3.25 Cup

4.25 Bowl

SOUP OF THE DAY

A different homemade soup every day.

2.75 Cup

4.75 Bowl

BAKED FRENCH ONION SOUP AU GRATIN

5.25

SALADS

CAESAR SALAD

Romaine lettuce, croutons and olives are tossed with our own Caesar dressing and parmesan cheese.

Served with Bruschetta.

6.95

WITH GRILLED CHICKEN BREAST

9.95

WITH GRILLED SHRIMP

10.95

GORGONZOLA SALAD WITH GRILLED CHICKEN

Mixed greens with gorgonzola, sundried tomatoes, red onions and toasted pignoli nuts. Topped with a grilled breast of chicken and lemon vinaigrette dressing.

10.95

ENTREES*

PENNE VODKA AND CHICKEN

Grilled chicken, asparagus, and sundried tomatoes are combined in a basil vodka cream sauce

and tossed with penne pasta.

14.95

BAKED LASAGNA

Pasta layers filled with ricotta. Topped with marinara and melted mozzarella.

11.95

LINGUINI CARBONARA

Bacon, peas and parmesan cheese combined in a cream sauce with linguini.

12.95

TOP SIRLOIN STEAK

A well marbled sirloin seasoned then grilled to perfection.

15.95

ROAST PRIME RIB OF BEEF AU JUS

House Specialty 16oz. Thick cut.

17.95

BROILED DELMONICO STEAK

Thick cut. Topped with onion rings.

18.95

NEW YORK SIRLOIN STEAK

A fine hand cut choice steak.

18.95

VEAL SALTIMBOCCA

Sautéed veal layered with prosciutto and provolone cheese.

Topped with a mushroom and white wine demi-glace.

15.95

BARBECUE RIBS

Full rack of pork ribs generously seasoned and slow cooked.

Served with cole slaw and fries.

16.95

VEAL PARMIGIANA

Breaded veal cutlet topped with marinara sauce and mozzarella cheese.

15.95

VEAL & EGG PLANT PARMIGIANA

Breaded veal cutlet topped with eggplant, marinara sauce and melted mozzarella cheese

16.95

SURF & TURF

Add two baked stuffed shrimp to the beef entrée of your choice.

8.00 Additional

VEGETARIAN

Thinly sliced eggplant lightly fried and rolled around an herb ricotta mix.

Baked with tomato-basil sauce and mozzarella.

14.95

ENTREES*

BAKED STUFFED JUMBO SHRIMP

Four jumbo shrimp filled with seafood stuffing and seasoned with sherry and lemon.

17.95

SCALLOPS NANTUCKET

Tender sea scallops broiled in a casserole with white wine, butter and seasoned bread crumbs.

16.95

SHRIMP AND SCALLOP SCAMPI

Sea scallops and jumbo shrimp cooked in a white wine, garlic and lemon butter sauce. Tossed with linguini.

17.95

SEAFOOD MEDLEY

A seafood medley of lobster, scallops, shrimp and crab. All tossed in a sherry cream sauce and served over linguini.

16.95

GRILLED SWORDFISH

Fresh swordfish steak grilled and topped with a tomato, pepper, onion and garlic sauce.

15.95

BAKED HADDOCK

Lightly crusted haddock topped with seafood breading and baked.

14.95

SICILIAN CHICKEN

Sautéed breast of chicken topped with tomatoes, peppers and melted mozzarella cheese.

15.95

CHICKEN PARMIGIANA

Breaded chicken topped with marinara sauce and mozzarella cheese. Served with pasta.

14.95

CHICKEN FRANCAISE

Boneless chicken breast, egg dipped and sautéed with butter and lemon.

14.95

All Entrees Are Served With House Salad, Fresh Baked Bread, Vegetable & Baked Idaho Potato Or Rice Pilaf

Your Dressing Choices Of French, Thousand Island, Italian, Balsamic Vinaigrette, Home-made Bleu Cheese or Angelico's own Sour Cream & Dill.

***Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness.**

Items and Prices Subject To Change Without Notice.