

Civita **Angelo's** *Farnese*

EST. 1924 CELEBRATING 100 YEARS

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 100 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 Businesses for four generations!

SALUTE TO 100 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

LOVE THE FOOD?

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

Open
WED & THURS
11:30AM - 8PM
FRI & SAT
11:30AM - 9PM
SUNDAY
12PM - 8PM



10.11.24



ONLINE ORDERING AVAILABLE
DELIVERY THROUGH DOORDASH
141 ATWELLS AVENUE, PROVIDENCE RI 02903
(401) 621-8171 WWW.ANGELOSRI.COM
CASH, MC, VISA, & DISCOVER ACCEPTED



@ANGELOSRI

CRAFT COCKTAILS

1924 SIGNATURE SANGRIA

Red or White

Glass / 12

Half Carafe / 22

Carafe / 34

OL'FASHIONED

ATWELLS - Makers Mark, Demerara,
Angostura Bitters, Orange, Luxardo
cherry / 14

APPLE CIDER - Makers Mark, Demerara,
Apple Cider / 14

CALABRIAN MARGARITA

Don Julio Blanco Tequila, Cointeau,
Hot Honey, Fresh Lime Juice with a
chili flake rim / 14

STOLI DOLI

House-made pineapple infused
Stoli Vodka / 14

SALTED CARAMEL MARTINI

Smirnoff Caramel Vodka & Rumchata / 14

SPICED APPLE SANGRIA

St. George Spiced Pear Liqueur,
Ecco Domani Pinot Grigio,
Apple Cider, Cinnamon

Glass / 14

Half Carafe / 24

Carafe / 36

MOSCOW MULE

AMALFI - Limoncello, Lemon Juice,
Basil, Ginger Beer / 12

AUTUMN - St. George Spiced Pear
Liqueur, Apple Cider, Ginger Beer,
Cinnamon / 12

ESPRESSO MARTINI

Stoli Vanilla Vodka, Baileys,
Fresh Brewed Espresso, simple / 14

PUMPKIN SPICE MARTINI

Stoli Vanilla Vodka, Baileys,
Housemade Pumpkin Puree,
Cinnamon / 14

Italian Spritz

SERVED WITH A PASTA STRAW / 14

APEROL

APEROL
PROSECCO
ORANGE

HUGO

ELDERFLOWER
PROSECCO
MINT & LIME

SPICED PEAR

SPICED PEAR
PROSECCO
APPLE

LIMONCELLO

LIMONCELLO
PROSECCO
LEMON

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

GRANMA'S STASH

YOUR NONNA'S LIQUOR CABINET REDISCOVERED

Romana Sambuca / 9

Romana Sambuca Black / 9

Limoncello / 9

Averna Amaro / 9

Montenegro Amaro / 10

Cynar / 9

Bully Boy Amaro Rabarbaro / 10

BRAVAZZI HARD ITALIAN SODA / 6

Blood Orange

Clementine

Limonata

Grapefruit

VINO & BIRRA

ROSSO

	6oz / 9oz / Bottle
Angelo's Cent'Anni Rosso Chianti	10 / 15 / 40
Gabbiano Cavaliere D'Oro Chianti	8 / 12 / 32
J. Lohr Merlot	10 / 15 / 40
Mondavi Vint Cabernet Sauvignon	9 / 13 / 36
Meiomi Pinot Noir	12 / 18 / 48
Stemmari Pinot Noir	9 / 13 / 36
Gabbiano Chianti Classico	Btl Only / 48

BIANCO & ROSÉ

	6oz / 9oz / Bottle
Angelo's Cent'Anni Bianco Pinot Grigio	10 / 15 / 40
Ecco Domani Pinot Grigio	8 / 12 / 32
J. Lohr Chardonnay	10 / 15 / 40
Overstone Sauvignon Blanc	9 / 13 / 36
The Beach Rosé by Whispering Angel	12 / 18 / 48
Torresella Prosecco	10 / - / 40
Barefoot White Zinfandel	9 / Glass Only
Barefoot Moscato	9 / Glass Only

HOUSE BURGUNDY

GLASS 5

HALF CARAFE 12

FULL CARAFE 20

SERVED IN OUR
SIGNATURE
JELLY JARS

BIRRA

Peroni / 4.75	Samuel Adams Boston Lager / 4.75
Peroni Zero / 4.75	Stella Artois / 4.75
Whaler's Rise APA / 6	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
Heineken / 4.75	<u>Ask your server about seasonal specials</u>
Corona Extra / 4.75	

BEVE ALL SODAS ARE LOCALLY CRAFTED

Cola	Angelo's Blend Coffee Made by Mills Coffee (Hot or Iced)
Diet Cola	Hot Tea (Decaf or Regular)
Lemon-Lime Soda	Espresso or Cappuccino (Decaf or Regular)
Orange Soda	San Pellegrino Sparkling 750 mL
Ginger Ale	San Pellegrino Blood Orange
Rootbeer	San Pellegrino Lemon
Iced Tea	San Pellegrino Clementine
Lemonade	Bottled Water
Ginger Beer	

PRIMI

GRANMA'S PASTINE SOUP ¹⁹²⁴ ^A

Made from scratch chicken broth and pastine. Simple & delicious / 4.75

EGGPLANT CON RICCIOLIO

Thin strips of eggplant, breaded then fried until they curl. Served with warm salsa for dipping / 9.75

BREADED MOZZARELLA

Fresh mozzarella breaded and fried. Served with Angelo's house gravy / 9.5

SIGNATURE BROCCOLI ^{GLUTEN FREE}

Prepared in oil & Italian Spices / 8

FRIED PEPPERS ^{GLUTEN FREE}

Fried Suntan Peppers / 8

GARLIC BREAD

Italian bread with garlic butter / 5.5
Garlic Bread Parmesan / 6

FRENCH FRIES ¹⁹²⁴

Fresh cut potatoes, never frozen, then fried twice for exceptional taste / 7.5

TRADIZIONALE CALAMARI

Calamari rings breaded and fried tossed with hot pepper rings, olives, & roasted red peppers with a pinch of pecorino romano cheese / 16

FRIED CHEESE RAVIOLI

Ravioli stuffed with mozzarella, parmesan, and ricotta blended with roasted garlic coated in herb infused breadcrumbs served with Angelo's house gravy / 9

ANGELO'S MEATBALLS & FRENCH FRIES ¹⁹²⁴ ^A

A 1924 original - four homemade meatballs with a little side of french fries. Ask your server for the history behind the dish! / 9

Sausage & French Fries / 9.5

Combo & French Fries / 9.5



INSALATE

+ Grilled Chicken / 7 + Crispy Pancetta / 4.5 + Burrata / 5

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

HOUSE SALAD ^A ^{GLUTEN FREE}

Lettuce and mixed greens with tomatoes, cucumbers, olives, & shredded carrots / 8

STRINGBEAN SALAD ¹⁹²⁴ ^{GLUTEN FREE}

Stringbeans, oil, garlic, parsley, salt, and pepper. Served cold / 8

SCUNGILLI ^{GLUTEN FREE}

Thinly sliced marinated snails, celery, black olives, hot pepper rings, onions, over a bed of lettuce / Market Price

AGED PROVOLONE ^{GLUTEN FREE}

Served with marinated olives / 9

ROCKET SALAD ^{GLUTEN FREE}

Arugula, shaved Parmigiano Reggiano, lemon honey dressing / 12.5

BURRATA E PROSCIUTTO ^{GLUTEN FREE}

Fresh burrata, thinly sliced San Danielle Prosciutto, & arugula drizzled with truffle balsamic glaze / 16



ANGELO'S IS TAKING STEPS TO REDUCE UNNECESSARY WASTE AND WILL NO LONGER BE AUTOMATICALLY PROVIDING BREAD OR PLASTIC STRAWS. BREAD & PLASTIC STRAWS ARE PROVIDED UPON REQUEST.



¹⁹²⁴ Original 1924 Menu

^A Menu Item Available in our Original Half Order

^{GLUTEN FREE} Gluten-Sensitive

Before placing your order, please inform your server if anyone 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

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

SPAGHETTINI AGLIO OLIO

Spaghettoni sautéed in oil with sliced black olives and fresh garlic / 14.5
Aglio Olio Alice / 16

BRAISED SHORT RIB RAVIOLI

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

CACIO E PEPE

Spaghettoni sautéed with roasted black pepper, and fresh pecorino romano cheese / 17

EMILIO'S SPECIAL

Fresh cavatelli sautéed in oil with sliced black olives, chopped broccoli florets, and fresh garlic / 18.25

JULIET'S CHICKEN BROCCOLI ALFREDO

Fettuccine, chopped broccoli, and grilled marinated chicken sautéed in our homemade creamy alfredo / 19.5

Lasagna

Our signature 8-layer lasagna made with Beef Bolognese, ricotta, mozzarella, & Pecorino Romano / 20

TUSCAN WHITE BEAN PASTA

Fettuccine pasta sautéed with caramelized garlic, cannellini beans, basil, diced tomatoes, & fresh spinach, topped with shaved Parmigiano Reggiano / 18.5

BAKED MACARONI

Penne smothered with beef Bolognese, pecorino romano, and mozzarella cheese then baked until golden served in a hot skillet / 19

GNOCCHI ROSALIE

Fresh potato gnocchi and crispy pancetta sautéed in spicy pink vodka sauce / 20.5

GEMELLI PESTO

Gemelli pasta sautéed in our nut-free basil pesto / 19.5

PASTA-BILITIES

AVAILABLE PASTAS

SPAGHETTINI / 11.5
PENNE / 11.5
FETTUCCHINE / 11.5
CAVATELLI / 12.5
CHEESE RAVIOLI / 12.5
GNOCCHI / 16
GEMELLI / 15.5 


MADE FROM SCRATCH SAUCES


HOUSE GRAVY
ARRABBIATA / 3
BASIL PESTO / 4
AGLIO OLIO / 3
BEEF BOLOGNESE / 6
PINK VODKA / 5
SPICY PINK VODKA / 5.5
ALFREDO / 5


THE GOOD STUFF

FOR PASTA ADD-ONS ONLY

+ 2 MEATBALLS / 5
+ 3 SAUSAGE LINKS / 5.5
+ CRISPY PANCETTA / 4.5
+ GRILLED CHICKEN / 7
+ CHOPPED BROCCOLI / 2.75
+ FRESH SPINACH / 2.5
+ CORN / 2.5
+ BURRATA / 5
+ PARMIGIANO REGGIANO / 2

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SECONDI

Parmesans

EGGPLANT / 17 

THE ORIGINAL 1924
PAN-FRIED EGGPLANT RECIPE

CHICKEN / 18

OUR BEST SELLING HAND
BUTTERFLIED CHICKEN CUTLET

VEAL / 22

THE HIGHEST QUALITY VEAL
POUNDED TENDER & FRIED TO
GOLDEN PERFECTION

SERVED WITH YOUR CHOICE OF ONE SIDE

SPAGHETTINI, PENNE, FETTUCCINE, CAVATELLI, FRENCH FRIES, BROCCOLI,
HOUSE SALAD, STRINGBEAN SALAD

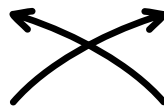
CHEESE RAVIOLI ADDITIONAL \$0.50 GNOCCHI ADDITIONAL \$3

GLUTEN-FREE GEMELLI ADDITIONAL \$4

THE CINDY

Chicken cutlet, fried, then topped with house gravy, San Danielle Prosciutto, & mozzarella cheese on a bed of penne pasta / 20

BATTLE OF THE SISTERS



THE JAMIE

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

THE DRUNKEN CHICKEN (SORRY DAD)

Our best selling hand butterflied chicken parmesan served with cavatelli pasta covered in pink vodka sauce / 23

MILANESE

A breaded chicken or veal cutlet baked in butter until crispy, topped with arugula, tomatoes, shaved Parmigiano Reggiano, and drizzled with honey lemon dressing

CHICKEN MILANESE / 20

VEAL MILANESE / 23

BRACIOLA

Our own hand-cut beef braciola rolled with spices, served over fettuccine pasta / 19



VEAL & PEPPERS

Our award-winning stewed veal with suntan peppers in its' own sauce / 19

TRIBE

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

SANDWICHES

CHICKEN PARM / 12

MEATBALL PARM / 10

MEATBALL & FRENCH FRY PARM / 11

MILD PROVOLONE & BROCCOLI / 9.5

SAUSAGE PARM / 12

EGGPLANT PARM / 10

VEAL & PEPPER / 13

VEAL PARM / 14.5

- + ONIONS, TOMATOES, FRIED PEPPERS / .75 EACH
- + SUBSTITUTE MILD PROVOLONE / .75
- + SIDE OF FRENCH FRIES / 3

IL FARNESE SANDWICH

Our stewed Veal & Peppers with melted mild provolone cheese finished in its' own sauce / 13.75

BOB'S KITCHEN SINK

Chicken cutlet, mayo, tomatoes, lettuce, onions, hot pepper rings, topped with melted mozzarella cheese / 14



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