



*Italian Ristorante*



*1478 E. Chicago Ave. Naperville, Illinois  
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Angeliscatering.com*

*Est. 1996*



# Appetizers



<b>Fried Artichoke Hearts</b>		<b>12.95</b>
<i>Lightly Dusted with flour served with home made ranch dressing Garnished with roasted red peppers</i>		
<b>Fried Calamari</b>		<b>16.95</b>
<i>Lightly Dusted with Flour &amp; Spices Then Cooked To Perfection</i>		
<b>Sausage &amp; Peppers</b>		<b>16.95</b>
<i>Char Grilled tossed in a savory wine Sauce with Peppers</i>		
<b>Toasted Ravioli (Cheese)</b>		<b>10.95</b>
<i>Ravioli Lightly Breaded then Fried, Served with our Marinara Sauce</i>		
<b>Mozzarella Sticks</b>		<b>9.95</b>
<i>Mozzarella Cheese Lightly Breaded and Fried Served with a side of Marinara Sauce</i>		
<b>Bruschetta</b>		<b>11.95</b>
<i>Garlic Bread Topped with fresh Tomatoes, Onions, &amp; Basil, Sprinkled With Parmesan Cheese</i>		
<b>Grilled Calamari</b>		<b>16.95</b>
<i>Topped With Diced Tomatoes and Capers In a Lemon Butter Sauce</i>		
<b>Shrimp Dijon</b>		<b>16.95</b>
<i>Baked In our home-made Dijon Butter Sauce with Garlic and Breadcrumbs</i>		
<b>Mussels</b>		<b>16.95</b>
<i>Baby Black Mussels Sautéed In Your choice Of Red or White Wine Sauce</i>		
<b>Clams Di Angeli's</b>		<b>16.95</b>
<i>12 Littleneck Clams Minced &amp; Baked With our Homemade Breading</i>		
<b>Angeli's Trio</b>	<b>For Two 16.95</b>	<b>For Four 24.95</b>
<i>An Assortment of Bruschetta, Calamari, And Toasted Cheese Ravioli</i>		
<b>Antipasto Della Casa</b>		<b>19.95</b>
<i>An Assortment of Freshly Sliced Italian Meats And Cheeses Garnished With Olives and Peppers</i>		
<b>Caprese</b>		<b>11.95</b>
<i>Tomato Slices, Fresh Mozzarella Cheese &amp; Fresh Basil Topped with an Aged Balsamic Vinegar And Olive Oil</i>		
<b>Garlic Bread</b>		<b>8.95</b>
<i>Garlic Bread with melted Mozzarella Cheese on top, served with Marinara</i>		

# *Soups & Salads*

	<u>Cup</u>	<u>Bowl</u>
<i>Minestrone</i>	3.95	7.95
<i>Pasta e Fagiol</i>	3.95	7.95
<i>Soup of the Day</i>	5.95	8.95

**House Salad** **6.95**

*Romaine Lettuce with fresh Tomatoes, Black Olives, & Red Onion, Balsamic Vinaigrette, Creamy Garlic, or Ranch. (add Bleu Cheese \$1.00)*

**Caprese** **11.95**

*Tomato slices, fresh Mozzarella Cheese & fresh Basil topped with an aged Balsamic Vinegar & extra Virgin Olive Oil*

**Angeli's Special Salad** **8.95**

*Baby Spring Lettuce, Caramelized Walnuts, crumbled Blue Cheese, sliced Apples and Pears, with a Sweet Raspberry dressing (add to any entrée for 7.95)*

**Caesar Salad** **8.95**

*Romaine Lettuce tossed with a Creamy Caesar dressing, Parmesan Cheese & Croutons (add to any entrée for 4.95)*

# *Entrée Salads*

**Meatball Salad** **18.95**

*Romaine Lettuce, Fresh Tomatoes, Roasted Peppers, Pepperoncini, Black Olives, Red Onion, Parmesan Cheese tossed with our Homemade Balsamic Vinaigrette dressing, accompanied with Meatballs*

**Chicken Caesar Salad** **17.95**

*Romaine Lettuce tossed with Grilled Chicken, Caesar dressing, Parmesan Cheese & Croutons*

**Angelis Salmon Salad** **24.95**

*Fresh Spring Lettuce with Caramelized Walnuts, Bleu Cheese, Sliced Apples & Pears, topped with fresh Grilled Salmon & our Sweet Raspberry dressing*

**Insalata Arugula** **17.95**

*Baby Arugula, Farro, Marcona Almonds, Goat Cheese, Kalamata Olives, Tomatoes & topped with a light Champagne Vinaigrette dressing  
(Add Grilled Chicken for 6.00 ~ Add Grilled Salmon or Shrimp for 15.00)*

# *Pasta Entrées*

LINGUINI ~ ROTINI~FETTUCCINI~SPAGHETTI~MOSTACCIOLI~ANGEL HAIR ~RIGATONI  
(Gnocchi ~ Whole Wheat Spaghetti ~ Gluten-Free Fusilli ~3.00)

<b>Marinara</b>		<b>12.95</b>
	<i>Our homemade Tomato Sauce</i>	
<b>Bolognese</b>		<b>16.95</b>
	<i>Our own classic Meat Sauce</i>	
<b>Alfredo</b>		<b>19.95</b>
	<i>A Blend of Cream, Butter, and Parmesan Cheese</i>	
<b>Carbonara</b>		<b>24.95</b>
	<i>A Rich Cream Sauce with Pancetta, Egg, and Black Pepper</i>	
<b>Vodka Cream</b>		<b>19.95</b>
	<i>A Fresh Tomato Sauce with Vodka, Cream, and Spices</i>	
<b>Pesto Cream</b>		<b>19.95</b>
	<i>A Blend of Basil, Olive Oil, Cream, and Parmesan Cheese</i>	
<b>Arrabiata</b>		<b>19.95</b>
	<i>A Spicy puree of Tomatoes, Onions, and Fresh Basil</i>	
<b>Primavera</b>		<b>19.95</b>
	<i>A mix of fresh Vegetables in a Garlic White Wine Sauce</i>	

<i>~ Make your Entrée more Delicious with ~</i>			
<i>Meatballs</i>	6.00	<i>Chicken Breast</i>	6.00
<i>Italian Sausage</i>	6.00	<i>Shrimp (Six)</i>	15.00

<b>Cheese Ravioli</b>		<b>16.95</b>
	<i>Homemade Cheese Ravioli with Marinara</i>	
<b>Pasta &amp; Peas</b>		<b>24.95</b>
	<i>Ground Italian Sausage simmered Sweet Peas in a Vodka Cream Sauce over Rigatoni pasta</i>	
<b>Rigatoni Arugula</b>		<b>23.95</b>
	<i>Rigatoni with Arugula, Tomatoes, Pine Nuts, Capers, and Garlic Lemon Butter</i>	
<b>Portabella Mushroom Ravioli</b>		<b>24.95</b>
	<i>Jumbo Ravioli stuffed with minced Portabella Mushrooms and Ricotta Cheese sauteed in a Marsala Wine Cream Sauce with Sundried Tomatoes and Portabella Mushrooms</i>	
<b>Butternut Gnocchi</b>		<b>23.95</b>
	<i>Potato Dumplings stuffed with Butternut Squash and served in a Sweet Brown Sugar Cream Sauce</i>	
<b>Angry Butterflies</b>		<b>24.95</b>
	<i>Bowtie Pasta served in a Spicy Tomato Sauce with Sliced Italian Sausage, Porcini Mushrooms, and Scallions</i>	

*All Entrée's served a with choice of Minestrone, Pasta e Fagioli, or House Salad  
Upgrade to Soup of the Day 4.95, Angeli's Special Salad 7.95, Caesar Salad 4.95*

# *Chicken Entrées*

**Chicken Vesuvio** 24.95

*Two Boneless Breasts sautéed with Peppers, Garlic, Rosemary, and Potatoes in a White Wine Sauce*

**Chicken Marsala** 24.95

*Two Boneless Breasts sautéed in a Marsala Wine Sauce with Fresh Mushrooms, served over Pasta*

**Chicken Giardiniera** 27.95

*Boneless Breast lightly breaded topped with a Spicy Home-Made Giardiniera Olive Mix in a White Wine Sauce, served over Pasta*

**Chicken Armenta** 24.95

*Chef Humberto's sauté of sliced Chicken, chopped Tomatoes, Roasted Garlic, and Fresh Basil tossed with Rotini Pasta in a White Wine Sauce*

**Chicken Piccata** 24.95

*Two Boneless Breast sautéed in a delicious Lemon White Wine Sauce with Capers, served over Pasta*

**Chicken Parmigiana** 24.95

*Breaded Chicken Breasts in a Marinara Sauce baked with Mozzarella Cheese, served with Pasta*

# *Veal Entrées*

**Veal Marsala** 28.95

*Sautéed Veal in a Marsala Wine Sauce with Mushrooms, served over Pasta*

**Veal Saltimbocca** 28.95

*Veal Sautéed in a Sage Wine Sauce, topped with Prosciutto, Melted Provolone Cheese, served over Pasta*

**Veal Piccata** 28.95

*Sautéed Veal with Fresh Lemon, Capers, Pasta, in a White Wine Sauce **Chef Humberto's Specialty!!***

**Veal Parmigiana** 28.95

*Breaded Veal in a Marinara Sauce baked with Melted Mozzarella Cheese, served with Pasta*

**Veal Joey** 28.95

*Breaded Veal with Tomatoes, Capers, Mushrooms and Artichoke Hearts sautéed in a White Wine Sauce, topped with Shaved Parmesan Cheese*

*All Entrée's served with a choice of Minestrone, Pasta e Fagioli, or House Salad  
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# Baked Pastas

**Lasagna** 19.95

*Our classic Meat Lasagna handmade in house with the finest Ingredients, served with Vegetables*

**Baked Mostaccioli Marinara** 17.95

*Mostaccioli topped with Homemade Marinara Sauce and a layer of Mozzarella Cheese, baked to perfection*

**Eggplant Parmigiana** 19.95

*Layers of lightly floured Eggplant with Ricotta and Mozzarella Cheese, baked in the oven and topped with our Homemade Marinara Sauce*

**Gnocchi Angelo** 29.95

*Roasted Gnocchi with PineNuts, Sun-Dried Tomatoes, and Brussels Sprouts in a Light Lemon Garlic Sauce*

# Specialty Pizzas

	10"	14"
<b>Chicken Giardiniera</b>	15.95	21.95
<i>Breaded Chicken topped with our Homemade Giardiniera</i>		
<b>Arugula</b>	15.95	21.95
<i>Roasted Peppers, Fresh Tomatoes</i>		
<b>Margherita</b>	15.95	21.95
<i>Brushed with Garlic &amp; Oil (No Sauce) Tomatoes &amp; Basil</i>		
<b>Angeli's Special</b>	11.95	21.95
<i>Italian Sausage, Black Olives, Onions, Ricotta Cheese</i>		
<b>Cheese Pizza</b>		16.95
<i>A traditional Thin Crust with Mozzarella Cheese</i>		
<b>La Nonna</b>		29.95
<i>Deep Fried Pizza with Meat Sauce and Mozzarella, add toppings</i>		
<b>*The Nonna is a 45 year tradition started here! (Please allow 45 minutes to cook)</b>		

~ Additional Toppings ~

*Sausage ~ Onions ~ Mushrooms ~ Chicken ~ Sun-dried Tomatoes ~ Pepperoni ~ Red or Green Peppers ~ Green or Black Olives ~ Sliced Meatballs ~ Giardiniera ~ Tomatoes ~ Extra Cheese ~ Spinach ~ Artichokes ~ Ricotta ~ Shrimp ~ Pancetta*

# Seafood Entrées

*All Seafood Dishes are served over a Pasta of your choice*

<b>Salmon Avocado</b>	<b>39.95</b>
<i>Grilled salmon topped with fresh Avocado Salsa, Red onion, and Cilantro Served with mashed cauliflower on the side.</i>	
<b>Pescatori</b>	<b>34.95</b>
<i>Mussels, Calamari, Shrimp, Clams, and Scallops in a red or white wine sauce</i>	
<b>Con Vongole</b>	<b>23.95</b>
<i>Clams Served in a red or white wine sauce</i>	
<b>Con Calamari</b>	<b>23.95</b>
<i>Calamari sautéed in a delicate red sauce</i>	
<b>Gambretti and Broccoli</b>	<b>23.95</b>
<i>Sautéed Shrimp &amp; Broccoli with tomatoes, in your choice of a White wine sauce, or Garlic &amp; Olive oil</i>	
<b>Shrimp Diavolo</b>	<b>24.95</b>
<i>Shrimp sautéed in a spicy red sauce with spinach and fresh tomatoes.</i>	
<b>Con Cozze</b>	<b>24.95</b>
<i>Mussels in a red or white wine sauce</i>	
<b>Crab Ravioli</b>	<b>29.95</b>
<i>Ravioli Stuffed with Ricotta Cheese and fresh Crabmeat, served in a lobster cream sauce with Shrimp, Scallops, and Peapods (chef's seafood specialty!!!)</i>	

# Steak Entrées

<b>Filet Vesuvio</b>	<b>39.95</b>
<i>Grilled Filet with Peppers, Rosemary, &amp; Potatoes in a Garlic White-wine sauce</i>	
<b>Filet Pepe Verde</b>	<b>39.95</b>
<i>Grilled Filet in a Brandy Cream Sauce with Peppercorns, and aside of Pasta Marinara</i>	
<b>Filet Porto</b>	<b>39.95</b>
<i>Grilled Filet in a Port Wine sauce with Spinach, Mushrooms, Sun-dried tomatoes, and a side of Pasta Marinara</i>	
<b>Filet Jenella</b>	<b>39.95</b>
<i>Grilled Filet in a Marsala Cream Sauce with Mushrooms, served with aside of Pasta Marinara</i>	

**All Entrée's served with choice of Minestrone, Pasta e Fagioli, or House Salad  
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# Beverages



## Soft Drinks

2.95

*Coke, Diet, Sprite, Kiddy Cocktail, Lemonade, Iced Tea, Raspberry Iced Tea, Ginger-ale*

<b>Coffee</b>	<b>3.50</b>
<b>Milk</b>	<b>2.95</b>
<b>IBC Root Beer</b>	<b>4.00</b>
<b>Cappuccino</b>	<b>5.95</b>

<b>Hot Tea</b>	<b>3.50</b>
<b>Chocolate Milk</b>	<b>2.95</b>
<b>IBC Cream Soda</b>	<b>4.00</b>
<b>Espresso</b>	<b>4.95</b>



# Kid's Menu



## Mozzarella Sticks

9.95

## Chicken Tenders and French Fries

11.95

## Kid's Pasta

11.95

*Your choice of pasta with Marinara, Butter, Bolognese, or Alfredo sauce*

<b>Add Meatballs</b>	<b>6.00</b>
<b>Add Chicken</b>	<b>6.00</b>

<b>Side of French Fries</b>	<b>3.00</b>
<b>Side of Vegetables</b>	<b>3.00</b>

## Kid's Cheese Ravioli

11.95

## 10" Cheese Pizza

11.95

## 10" Pepperoni Pizza

12.95

## 10" Sausage Pizza

12.95

*(Additional toppings are available)*

*Private rooms available  
afternoons & evenings for up to  
200 guests*

*Angeli's offers a full line of Catering Services  
Visit our website for more details  
[Angeliscatering.com](http://Angeliscatering.com)*



## *Vanilla Bean Cheesecake*



A silky vanilla bean mousse in a  
graham cracker crust

9.95

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## *Chocolate - Chip Bread Pudding*



Home-made, and served warm  
in a brandy cream sauce and  
topped with vanilla gelato

12.95

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## *Death by Chocolate*



Flourless chocolate cake with  
a creamy mousse center

9.95

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## *Tiramisu*



Our home-made tiramisu

9.95

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## *Spumoni*



An Italian classic

6.95



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## *Sorbet*



Lemon ~ Blood Orange ~ Mango

5.00 ~ 6.00

## *Gelato*



Cappuccino ~ Salted Caramel ~ Hazelnut

Pistachio ~ Chocolate ~ Bananas Foster

Strawberry Cheesecake ~ Pumpkin

6.00

## *Platter*

3.00 ea

Min. 3 Flavors

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## *Crème Brûlée*



Our home-made crême brûlée

9.95

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## *Key Lime Pie*



Tangy and refreshing with a velvety smooth filling & buttery graham cracker crust

9.95

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## *Cannoli*



Made in house with candied pistachio nuts on the ends

5.95

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## *New York Cheesecake*



New York style cheesecake

9.95

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