

# Da Angelo Ristorante

*Thank you for being a part of the Da Angelo  
tradition of fine Italian cuisine since 1994*

*Your hosts – Angelo and Marco*

At Da Angelo we use a traditional Italian recipe to make only the finest homemade pasta, which is made daily on the premises. We are proud to serve each meal sautéed to order and we will be happy to combine any pasta with any sauce on request. All pasta dishes are garnished with parmesan cheese to enhance the flavour. Gluten Free available on request.



We are fully licensed  
\$5.00 BYO Wine Service per person (bottle wine only)  
\$2.00 Cakeage per person

[www.DaAngelo.com](http://www.DaAngelo.com)

## **Pane** – made in house

Garlic Bread per serve 7.00

Herb Bread per serve 7.00

	<b>Small</b>	<b>Medium</b>	<b>Large</b>	<b>Family</b>
Garlic Pizza Bread - Pizza base topped with garlic, cheese & herbs	12.00	14.00	19.00	24.00
Herb Pizza Bread - Pizza base topped with tomato, cheese & herbs	12.00	14.00	19.00	24.00
Pesto Pizza Bread - Pizza base topped with pesto, garlic, tomato & cheese	14.00	17.00	21.00	26.00
Bruschetta Pizza - Pizza base topped with fresh tomato, basil, garlic & cheese	14.00	17.00	21.00	26.00

*Gluten free available. Please add \$3.00*

## **Zuppa** – Soup

Minestrone 13.50

Stracciatella – a chicken broth with lightly beaten egg, parsley & parmesan cheese 13.50

## **Sicilian Olives**

Warm Sicilian olives - tossed in garlic and chilli.  
Served with house made bread, olive oil and balsamic 18.50

## **Salumi Plate** – Cured Meats

Selection of salami, prosciutto and capocollo  
Served with warm bread, olive oil, balsamic & semi-dried pesto

<b>Small</b>	26.00	<b>Large</b>	32.00
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## **Insalate Caprese**

Fresh bocconcini, cherry tomatoes, basil pesto, rocket, toasted pinenuts 18.50

## **Insalate** – Salad

	<b>Side</b>	<b>Small</b>	<b>Large</b>
Lettuce, tomatoes, olives, capsicum, cucumber & our own Italian dressing	10.00	13.00	16.00

## **Sides**

Seasonal vegetables - one size 12.00

Bintje Potato - oven baked in cream 6.50

## **Spaghetti**

	Entrée	Main
Marinara - Prawns, calamari, scallops & mussels in a tomato or white wine cream sauce	32.50	35.50
Carbonara - Pan-fried bacon with cream & egg	27.00	30.00
Bolognese - Traditional homemade meat sauce	25.00	28.00
Puttanesca - Garlic, capers, olives, anchovies, chilli & napoletana sauce	27.00	30.00
Basilicata - A delicate natural or cream blend of basil, garlic, pine nuts & parmesan	27.00	30.00
Nicolina's Special - Prawns, scallops & calamari in a garlic butter sauce	32.50	35.50
Luciano Special - Prawns, garlic, cherry tomatoes, fresh basil with a touch of Neapolitana	32.50	35.50

*\*Please add \$4.00 if combining these sauces with our home made Gnocchi or Ravioli*

## **Fettuccine** – made in house

	Entrée	Main
Vegetali - Onion, mushroom, capsicum, olives, snow peas, spinach and basil in a tomato or cream sauce	27.00	30.00
Matriciana - Pan-fried bacon & onion in a tomato & chilli sauce	27.00	30.00
Napoletana - Traditional homemade tomato & herb sauce	25.00	28.00
Molisana - Bacon, onion, olives & capsicum in a tomato sauce	27.00	30.00
Incazzata - Tomato cream sauce with onion, hot salami & garlic	27.00	30.00
Di Casa - Bolognese & white wine sauce, bacon, onion, olives, mushrooms & peas	27.00	30.00
Alla Panna - A cream sauce with mushrooms & bacon	27.00	30.00
Con Scampi - Prawns, bacon, onion & mushrooms in a cream sauce	32.50	35.50

*\*Please add \$4.00 if combining these sauces with our home made Gnocchi or Ravioli*

## **Macaroni** – made in house

	Entrée	Main
Siciliana - Tomato chilli sauce with capsicum, olives, mild salami & garlic	27.00	30.00
Pollo Portofino - Tomato wine sauce with chicken, capsicum, olives, oregano & chilli	27.00	30.00
Venafro - Bolognese sauce with brandy cream & cracked black pepper	27.00	30.00
Alla Roma - Chicken, bacon, mushrooms & sun-dried tomatoes in a creamy tomato sauce	27.00	30.00
Pollo Paesana - Chicken, seeded mustard, bacon, sun-dried tomatoes, olives, onions, chilli in a cream sauce	27.00	30.00

*\*Please add \$4.00 if combining these sauces with our home made Gnocchi or Ravioli*

## **Gnocchi** – made in house

Bianco - Potato Gnocchi

Spinaci - Spinach Gnocchi

To be served with your choice of any of the above sauces. Please add \$4.00

## **Ravioli** – made in house

Ravioli di Carne - meat pockets

Ravioli di Zucca - pumpkin pockets

Ravioli di Ricotta - ricotta cheese pockets

To be served with your choice of any of the above sauces. Please add \$4.00

**Gluten free pasta available. Please add \$4.00**



<b><u>Lasagne</u></b> – made in house	<b>Main</b>
Pasta layered with leg ham and cheese topped with bolognese sauce	29.00

<b><u>Risotto</u></b> – made in house	<b>Entrée</b>	<b>Main</b>
Chicken - cream sauce with bacon, mushrooms, spring onion, garlic & chilli	28.00	31.00
Prawn - prawns in a tomato cream sauce with capsicum, olives, garlic & chilli	32.50	35.50
Seafood - prawns, calamari, scallops & mussels in a tomato and cream sauce	32.50	35.50

## **Carne – Meat**

<b><u>Scaloppine</u></b> – Veal – served with seasonal greens and Bintje potato	
Limone - pan-fried veal with lemon & white wine	39.50
Con Pepe - pan-fried peppered veal in a brandy cream sauce	39.50
Pizzaiola - pan-fried veal in tomato and wine sauce with capers, olives, capsicum, mushrooms, onion, garlic & oregano	41.00
Bianco - pan-fried veal with mushrooms & white wine	41.00
Vino e Crema - pan-fried veal with mushrooms, white wine & cream	41.00
Marsala - pan-fried veal in Marsala wine with mushrooms & cream	41.00

*\*Entrée size available at \$3.00 less*

<b><u>Cotoletta</u></b> – Crumbed Veal – served with seasonal greens and Bintje potato	<b>Main</b>
Bolognese - crumbed veal with leg ham & mozzarella cheese topped with bolognese sauce	39.50
Parmigiana - crumbed veal with mozzarella cheese topped with napoletana sauce	39.50

<b><u>Pollo</u></b> – Chicken – served with seasonal greens and Bintje potato	<b>Main</b>
Della Casa - chicken fillets pan-fried with mushrooms, white wine & cream	36.00
Parmigiana - crumbed chicken breast topped with mozzarella cheese & napoletana sauce	36.00
Piccante - chicken fillets pan-fried in a hot, rich spicy tomato & cream sauce	36.00
Toscana - chicken fillets pan-fried with mushrooms, artichokes, spring onions, seeded mustard & cream	36.00
Pollo Siena - chicken fillets with semi dried tomato, brie, green peppercorns, spring onions & cream	36.00
Cacciatora - chicken fillets pan-fried in a tomato & wine sauce with garlic, mushrooms, capsicum, olives & a touch of chilli	36.00

*\*Entrée size available at \$3.00 less*

**Pizza** – Gluten free available in medium size only. Please add \$3.00

	Small	Medium	Large	Family
Margherita - with ham or fresh basil	18.50	21.00	26.00	32.00
Tropical - ham & pineapple	19.00	21.50	26.50	32.50
Aussie - bacon, onion & egg	19.50	22.50	27.50	34.50
Napoletana - anchovies, olives & oregano	19.50	22.50	27.50	34.50
Zingara - ham, mushrooms & onion	20.50	25.00	29.00	37.00
Calabrese - hot salami, bacon, mushrooms & chilli	20.50	25.00	29.00	37.00
Molise - ham, onion, olives & capsicum	20.50	25.00	29.00	37.00
Frosolone - ham, bacon, onion, mushroom & pineapple	20.50	25.00	29.00	37.00
Chicken - with mushrooms & pineapple	20.50	25.00	29.00	37.00
Vegetarian - mushrooms, onion, capsicum, artichoke & olives	20.50	25.00	29.00	37.00
Peperoni - hot salami, capsicum & mushrooms	20.50	25.00	29.00	37.00
Fraraccio - hot salami, mushrooms, capsicum, olives & anchovies	20.50	25.00	29.00	37.00
Spinaci - bacon, onion, capsicum & spinach	20.50	25.00	29.00	37.00
Garlic Prawn - prawns, garlic & oregano	20.50	25.00	29.00	37.00
Capricciosa - anchovies, olives, mushrooms & ham	20.50	25.00	29.00	37.00
Seafood - prawns, mussels, anchovies & garlic	21.00	26.00	31.00	38.50
The Lot - a touch of all ingredients	21.00	26.00	31.00	38.50

**Gourmet Pizza**

	Small	Medium	Large	Family
Chicken Brie - chicken, mushrooms, fresh tomato, brie, garlic & pepper	22.00	27.00	33.50	40.50
Bordino- chicken, onion, capers, spinach, brie & fresh tomato	22.00	27.00	33.50	40.50
Italian Classico - prosciutto, bocconcini, fresh basil & olives	22.00	27.00	33.50	40.50
Primavera - pesto base, onion, mushroom, olives, capsicum, artichokes, sun-dried tomatoes & spinach	22.00	27.00	33.50	40.50
Caporelli - pesto base, salami, capers, anchovies, onion, mushrooms, garlic & capsicum	22.00	27.00	33.50	40.50
Sweet Chilli Chicken - sweet chilli sauce, chicken, sun-dried tomatoes, onion & capsicum	22.00	27.00	33.50	40.50

**Calzoni** – Pizza base folded into a pocket

	Small	Medium	Large	Family
Originale - onion, ham, bacon, olives, mushrooms, garlic & herbs	22.00	27.00	33.50	40.50
Chicken - chicken, capsicum, olives, mushrooms & sun-dried tomatoes	22.00	27.00	33.50	40.50
Jalapeno - chicken, brie, jalapenos, onion, mushrooms, garlic & pepper	22.00	27.00	33.50	40.50
Prawn - prawns, brie, spinach, cracked black pepper & garlic	22.00	27.00	33.50	40.50
Rustico - hot salami, onion, olives, brie, sun-dried tomatoes, capsicum & artichokes	22.00	27.00	33.50	40.50

## **Dolci** – Desserts – made in house

Tiramisu - Tia Maria & coffee soaked Italian sponge fingers layered with mascarpone & cream	16.00
Da Angelo Iced Marsala Cheesecake - served with a warm Marsala sauce	16.00
House Made Gelato	16.00

## **Gelati**

Gelati - assortment of flavours	13.00
Gianduitto - Dutch chocolate gelato with a hazelnut & almond centre	13.50
Marroncino - Mint flavoured gelato covered in chocolate	13.00
Tartufo - Dutch chocolate gelato, roasted almonds & glace fruits all rolled in Swiss chocolate	13.00
Cassata - Dutch chocolate and vanilla gelato, enriched with glacé fruit, roasted almonds with a heart of liqueur soaked sponge	13.00

## **Affogato**

Espresso over vanilla ice-cream with your choice of liqueur	17.50
- <i>Sambuca</i>	- <i>Frangelico</i>
- <i>Galliano</i>	- <i>Baileys</i>

## **Espresso Martini**

18.50

## **Coffee**

Cappuccino Macchiato	4.50	Caffe Latte	4.50
Espresso	4.50	Long Black	4.50
	4.50	Vienna Coffee	4.50

Tea	
(selection) The Art of Tea	4.00
Hot Chocolate	

## **Liqueur Coffee**

Mexican - Kahlua			
Jamaican - Tia Maria	14.50	Roman - Galliano	14.50
Monks - Frangelico	14.50	Irish - Irish Whiskey	14.50
	14.50		

## **Dessert Wine**

Frogmore Creek Iced Riesling 375ml - Coal River Valley Tas	35.00
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