

Appetizers

Deep Fried Prawns \$8.95

Prawn Cocktail \$7.95

(Seasonal) Bruschetta \$5.95

Mozzarella Cheese Sticks \$ 6.95

Baked Ravioli \$6.95

Buffalo Chicken Wings \$8.95

Vegetarian dishes upon request

All Entrées served with fresh green salad or soup and our special bread

Chicken and Pasta

Chicken Marsala \$17.95

Paul put his own twist on this dish, chicken breast lightly breaded and sautéed with lemon, butter and Marsala wine garnished with diced tomatoes and green onion

Served with rice and fresh vegetables

Chicken Piccata \$17.95

Sautéed boneless chicken breast with lemon, mushrooms and capers served over a bed of Linguine garnished with diced tomatoes and green onion

Lemon Rosemary Chicken \$12.95

Charbroiled and basted with lemon and rosemary oil

Served with rice and fresh vegetables

Chicken Alfredo \$14.95

Grilled Chicken on a bed of pasta with a homemade Alfredo sauce

Baked Ravioli \$12.95

Homemade stuffing of meat, spinach, and cheese in a pastry shell with a meat sauce and a meatball

Ravioli \$11.95

Beef and cheese ravioli with a meat sauce

Spaghetti \$10.95

Spaghetti in a meat sauce with homemade meatball

Steaks

All steaks served with choice of potato, rice or pasta.
We pride ourselves in the quality of our hand-cut aged beef.

Angelina's Rib Eye Steak \$23.95

*16 oz steak Charbroiled to your liking completed with sautéed mushrooms
Served with fresh vegetables*

Filet Mignon \$25.95

*8-10 oz Filet Charbroiled to your liking topped with sautéed mushrooms
Served with fresh vegetables*

Angelina's New Zealand Rack of Lamb \$24.95

*Charbroiled to medium rare and drizzled with a simple garlic/rosemary oil and
served with fresh vegetables*

Filet & Prawns \$28.95

*Filet is charbroiled for a great taste and
Deep fried prawns with a light crunch
Served with fresh vegetables*

Seafood

Paul's Favorite Sea Scallops & Prawns \$ 22.95

Sautéed in wine, lemon, butter and basil served over a bed of Linguine

Scampi \$ 19.95

Sautéed prawns in garlic, butter, lemon and wine tossed with Linguine

Deep Fried Prawns \$ 21.95

*We bread our own prawns with a very light crunchy batter
Served with spicy cocktail sauce, rice and fresh vegetables*

Prawn Alfredo \$19.95

*Charbroiled Prawns on a bed of Linguine
With a homemade Alfredo sauce*

Just for Kids

Soup or Salad add \$2.00

Spaghetti \$6.95

Spaghetti in a meat sauce with homemade meatball

Macaroni & Cheese \$5.95

Sophia's Special Pasta \$5.95

Linguine with butter and cheese

Chicken Strips & Fries \$7.95

Breaded chicken strips with shoe-string French fries

Ravioli \$5.95

Beef and cheese ravioli with a meat sauce

Add a Meatball \$2.00

Soup & Salad

Dinner Salad \$3.50

Field greens with your choice of homemade dressing

Bowl of Soup \$3.50

Fresh soup made daily

Soup & Salad \$7.95

Bowl of soup, side salad and fresh bread

Chicken Caesar Salad \$10.95

Charbroiled boneless skinless Chicken breast with Romaine lettuce,

Croutons and fresh bread

Add a soup \$2.00

Beverages \$2.00

Coke, Diet Coke, Root Beer, 7up,

Lemonade, Iced Tea, Raspberry Tea, Peach Tea, Coffee, Hot Tea, Hot Chocolate

18% Gratuity added on groups of 8 or more

Wines & Beers

Cabernet Sauvignon

Francis Coppola Claret-California

\$22.00 a bottle \$6.00 a glass

Geysler Peak Winery-Alexander Valley

\$18.00 a bottle

Meredith Family Vineyards-Trinity
County

\$22.00 a bottle

Robert Mondavi-Wildcreek Canyon

\$16.00 a bottle \$5.00 a glass

Rodney Strong-Sonoma County

\$24.00 a bottle \$7.00 a glass

Merlot

Chateau Souverain-Alexander Valley

\$22.00 a bottle \$6.00 a glass

Meredith Family Vineyards-Trinity
County

\$22.00 a bottle

Robert Mondavi-Wildcreek Canyon

\$16.00 a bottle \$5.00 a glass

Rodney Strong-Sonoma County

\$22.00 a bottle \$7.00 a glass

Pinot Noir

Francis Coppola-Monterey County

\$24.00 a bottle

Robert Mondavi-Private Selection
California

\$22.00 a bottle \$7.00 a glass

Sangiovese

Meredith Family Vineyards-Trinity
County

\$22.00 a bottle

Zinfandel

Clos Du Bois-North Coast

\$18.00 a bottle \$5.00 a glass

Gnarly Head "Old Vine Zin"-Lodi

\$24.00 a bottle \$7.00 a glass

Domestic \$3.00

Budweiser

Bud light

Original Coors

Coors light

MGD

Miller Lite

O'Doul's (non-alcoholic)

Chardonnay

Clos Du Bois-North Coast

\$18.00 a bottle \$5.00 a glass

Meredith Family Vineyards-Trinity
County

\$21.00 a bottle

Robert Mondavi-Willow Springs

\$18.00 a bottle \$5.00 a glass

Rodney Strong 'Chalk Hill'-Sonoma
County

\$24.00 a bottle \$8.00 a glass

Gewurztraminer

Chateau Ste Michelle-Columbia Valley

\$15.00 a bottle \$5.00 a glass

Pinot Grigio

Robert Mondavi-Willow Springs

\$14.00 a bottle \$5.00 a glass

Sauvignon Blanc

Bernardus-Monterey County

\$20.00 a bottle \$6.00 a glass

White Zinfandel

Beringer-Napa Valley

\$12.00 a bottle \$4.00 a glass

Sparkling Wine/Champagne

Francis Coppola 'Sophia'-California

\$22.00 a bottle

Gloria Ferrer 'Royal Cuvee' Brut

\$32.00 a bottle

Trentadue Ports-Geyserville

Chocolate Amore Port \$8.00 a glass

Viognier White Port

Benjamin

Australian Tawny Port \$5.00 a glass

Almaden House Wines (Blush, White, Red)

\$3.50

Imports \$4.00

Sierra Nevada Pale Ale

Alaskan Amber

Corona

Heineken

Clausthaler (dark or light non-alcoholic ale)