



angello's

restaurant

Established 1939



Angelo and Giacomina Passalacqua



appetizers

antipasti



Zuppe Del Giorno

A crock of our delicious homemade soups. 4.00

We make two soups daily from fresh ingredients.

Batter Dipped Fried Zucchini

We have been serving our thinly sliced, battered and deep fried Zucchini since the mid sixties.

Choice of marinara or spicy horseradish sauce. (Serves 2 - 4) 10.00

Shrimp Cocktail

Plump juicy shrimp served with traditional cocktail sauce. 10.00

Mushrooms Stuffed With Crabmeat

Stuffed with our own blend of crabmeat stuffing and baked in a lemon butter sauce with white wine. 9.00

Deep Fried Calamari

Hand breaded in-house with our seasoned breadcrumbs and deep fried to perfection and served with a spicy marinara sauce. 9.00

Stuffed Roasted Hot Peppers

Not for the faint of heart, our hot wax peppers are stuffed with pork, veal, sage and fennel and baked in our wood oven and topped with provolone and tomato sauce 9.00

Peppers Angelo

Created here in the early nineties, this simple and wonderful appetizer has fresh sweet and hot peppers sautéed with spinach, and garlic in our house made veal stock with a hint of lemon. We top it with plenty of Fontinella cheese. (Serves 2 - 4) 10.00

Roasted Garlic

We roast large cloves of Elephant Garlic until they are soft and spread like butter. Squeeze the cloves and spread them on bruschetta (toasted bread seasoned and drizzled with olive oil) for a flavorful and almost sweet taste. (Roasted garlic does not have the pungency, sautéed or raw garlic elicits.) 10.00

Shrimp Alla Sam

Inspired by a frequent guest, this appetizer is sometimes ordered as an entrée. We grill plump shrimp coated in Cajun spices with portabella mushrooms, artichoke hearts and red roasted peppers on a bed of fried spinach. (Serves 2) 20.00

Calamari Alla Angelo

This was created in the mid nineties and is more popular than ever. Calamari rings sautéed with red roasted peppers, black beans, artichoke hearts, red onion, garlic and fresh basil. 12.00

Greens And Beans

Spinach, spring mix and cannelloni beans sautéed in lemon, butter and veal stock. 10.00





a meeting place
un punto d'incontro

Our Auxillary Dining Rooms

are available for your privacy. We can accommodate your private party needs from 8 to 75 people. We would be happy to book your Birthday Parties, your Anniversary Parties, Family Get-togethers and any occasion you may need the use of private dining. Our "Alla Familia" room is set up with a large table that can seat twelve. It's great for a family style meal.

Sales Meetings, Conference Room, Board Meetings and Seminars

We can accommodate up to 12 people in our "Alla Familia" room. The conference table set up allows for any type of executive meeting your company may need. We can provide the room for luncheons, dinners, and even your breakfast events.

For larger events such as sales meetings and seminars, we have the availability to accommodate 75 people. We can provide breakfast, lunch and dinner for any event

Off Premise Catering

We can provide all of your off premise catering needs. From simple delivery of food trays to sit down dinners or buffets for 400, our catering division will create a one of kind experience to enhance your most important affairs.

Visit our website

www.angelosrestaurant.com

for continual updates and menus





a family tradition



Way back in 1939, my grandparents, Angelo and Giacomina Passalacqua, opened a small neighborhood tavern at 955 West Chestnut Street in Washington, Pa. With all the nearby glass, steel manufacturing and farmland just outside town, the place became a popular stop for area workers. The little tavern grew and my grandparents began to serve their customers real Italian spaghetti and fresh Italian bread. And fittingly, in those days Angelo's was called The West Chestnut Spaghetti Inn. With Route 40 being a major highway at the time, travelers soon discovered the restaurant. They liked the spaghetti and the friendliness, and the West Chestnut Spaghetti Inn soon became the most popular restaurant in town.

My grandfather passed away in 1953. My grandmother continued to operate the restaurant with two of her children, my father Silvio and his sister Carmelina. Of course, my mother Patricia and my uncle Tony DeStefano, being spouses of my dad and aunt also began to work in the restaurant. In 1958, my grandmother retired and turned the business over to my dad and aunt.

The name of the restaurant was changed to Angelo's in 1958, and the place was remodeled and a full menu was added. Angelo's flourished in the 60's and 70's.

In 1981, my aunt retired and my dad became the sole proprietor of Angelo's.

My sister, Tonne, and I left our jobs and came home to help my parents with the family business.

My sister Tonne immediately changed the menu and started doing a lot of fresh veal and seafood. Angelo's was beginning to strike out in a new direction. My sister left the business for other opportunities out of state. However, I enjoyed being home and in business with my mom and dad. As things progressed, I began to understand more about Italian food. I enjoyed venturing out in new culinary directions, and making Angelo's the place for inventive, regional Italian cuisines.

My mom and dad sensed my ambitions and began to allow me to put my signature on all that we do.

In 1992, after 42 years of heart and sweat, my parents retired. The tools they gave me prepared me to allow Angelo's to move into its third generation of one family in one location. I cannot tell you what it means to me to be able to carry on the family name and history of this business.

On Easter Sunday 1997, my mother passed away. Her hand is on my shoulder guiding me to not forget my roots and how to treat people. My mom had a smile and a kind word for everyone. Many things have changed since 1939, but the important things haven't. Our history is good food, warmth, consistency, quality, value and appreciation for every single person who walks through our doors. It's a family tradition and an honor for me to live up to that philosophy.

It is something I hold sacred, along with my family name. It's something that I owe to you, our friends and customers, and to my family heritage.

And, of course, it's something I have to do for my mom.

In August of 2008, we moved to this new facility to carry on our mission of serving great Italian food in a warm and friendly atmosphere. We are very proud of our heritage and history and plan on continuing our legacy in this new location.

My hand is firmly on the wheel and I am guided by the spirit, the ambition, the passion, and dreams of my family before me, and plan on continuing the tradition and legacy of Angelo's Restaurant for years to come.



Con Affectione

Michael Passalacqua

alla buona vita!

to the good life!