



# DeAngelo's

BY THE SEA

5935 S HIGHWAY A1A  
MELBOURNE BEACH, FL 32951

OPEN DAILY 4PM

DINE IN ~ TAKE OUT ~ DELIVERY \$10 MIN

321 ~ 723 ~ 0383

ORDER ONLINE

DEANGELOSBYTHESEA.COM

## AUTHENTICALLY MADE PASTA

All of the pasta entrees in our restaurant are homemade, using old family traditions, producing all natural pasta with superior flavor, texture, and yield. Most of the pasta is made with two natural ingredients: stone ground flour from durum wheat, and pure spring water or eggs. The process of extruding the pasta through hand carved bronze dies and air drying, results in a dense, flavorful pasta that cooks perfectly *al dente*, and a texture that holds the sauces beautifully.

## lena

All entrees include fresh baked bread of the day and a choice of side of pasta of the day or vegetable of the day.

### CHICKEN SCARPIELLO

Boneless chicken, Italian sweet sausage, sweet peppers, cherry peppers, onions, mushrooms, garlic and spices in a Pinot Grigio white wine sauce, hot or mild  
14.95

### CHICKEN DEANGELO

Boneless fillet of Chicken, sauteed and topped with fresh spinach and roasted tomatoes in a garlic & white wine sauce, Simple and Delicious!  
13.95

### CHICKEN PISCERE

Chicken cutlets made to your liking. Choice of Chicken Parmigiana, Chicken Française, Chicken Piccata and Chicken Marsala  
13.95

### VEAL VALENTINO

Veal cutlets lightly breaded, pan-fried and topped with prosciutto, fresh mozzarella in a light and thin pink sauce topped with sweet peas  
16.95

### VEAL MILANESE

Veal Cutlets lightly breaded, sautéed to perfection served on top of a bed of arugula & bruschetta herb salad  
15.95

### VEAL SALTIMBOCCA

Medallions of veal lightly floured, sauteed, topped with Prosciutto di Parma, fresh mozzarella served over a bed of spinach in a garlic Pinot Grigio white wine sauce  
16.95

### VEAL PISCERE

Veal scallopini made to your liking. Choice of Veal Parmigiana, Veal Française, Veal Piccata and Veal Marsala  
15.95

### EGGPLANT PARMIGIANA

The Italian American baked classic. Lightly floured with egg and spices, sauteed and topped with a fresh San Marzano tomato sauce and fresh mozzarella  
10.95

### \*\* HOUSE SPECIAL \*\*

Broccoli rabe, sliced sausage, chicken, roasted button potatoes, roasted peppers, garlic and extra virgin olive oil all sautéed together and served in its own broth topped with Pecorino Romano  
16.95

### FLOUNDER MEDITERRANEAN

Flounder, baked with 2 shrimp wrapped with prosciutto, brimming with fresh mozzarella and topped with feta cheese, sundried tomato pesto, calamata olives, over a bed of spinach in a white wine lemon butter sauce. WOW!  
17.95

## ASK ABOUT OUR CATERING MENU

An 18% gratuity is added to parties of 8 or more.

## antipaste

### HOT ANTIPASTO FOR TWO

Stuffed mushrooms, eggplant rollantini, roasted peppers, shrimp scampi, and clams casino  
13.95

### COLD ANTIPASTO FOR TWO

Romaine chopped, Genoa salami, capicola, provolone cheese, cherry tomatoes, olives, roasted red peppers, artichoke hearts, red onions, assorted vegetables topped with a red wine vinegarette dressing  
12.95

### SHRIMP SCAMPI

Shrimp, lemon, butter, garlic, extra virgin olive oil sautéed with white wine  
8.95

### SPIEDINI AL ROMANO

Fresh mozzarella in Carozza in a white wine, lemon and caper sauce. Excellent!  
7.95

### CAPRESE MOZZARELLA

Homemade mozzarella, tomatoes, roasted pepper, basil and extra virgin olive oil  
7.95

### STUFFED MUSHROOMS

Fresh whole mushroom stuffed with a blend of Italian cheeses, breadcrumbs and topped with a fresh pesto sauce or garlic white wine sauce  
7.95

### EGGPLANT ROLLANTINI

Eggplant stuffed with ricotta cheese, Chile flake, garlic topped with a fresh San Marzano tomato sauce  
7.95

### MUSSELS POSILLIPO OR MARINARA

Mussels sautéed with garlic, extra virgin olive oil, lemon in a white wine sauce or light tomato broth  
7.95

### CLAMS CASINO

Clams stuffed with diced peppers, onions, garlic and herbed bread crumbs  
7.95

### GBC

Our freshmade pizza dough topped with garlic butter and mozzarella cheese with a side of our homemade tomato sauce  
7.95

### HOMEMADE CHICKEN SOUP

Grandma's classic made with fresh cut carrots, celery, onion, a little pasta and chicken  
4.50

### ZUPPA DEL GIORNO

Homemade soup of the day  
4.50

## insalata

Add to any salad

GRILLED CHICKEN \$4.00

GRILLED SHRIMP \$5.00

### MEDITERRANEAN SALAD

Baby greens, pine nuts, cherry tomato, red onion, feta cheese, hot cherry peppers in extra virgin olive balsamic vinaigrette.  
8.95

### CAESAR SALAD

Romaine, croutons, Caesar dressing and Pecorino Romano cheese.  
7.95

### BABY SPINACH SALAD

Baby spinach, red onion, and currants, in raspberry vinaigrette  
7.95

### LAURA

Arugula, cherry tomatoes, red onion, shaved Parmigiano Reggiano in a balsamic vinaigrette  
7.95

### GUMADA

Side salad of mixed greens with tomato, onion in a balsamic vinegarette  
Small 3.95 ~ Large 6.95

## pasta

### FRESH HOMEMADE PASTA

Your choice of linguine, spaghetti, rigatoni, or penne topped with fresh made imported San Marzano plum tomato sauce  
9.95

### SPAGHETTI & GRANDMA'S MEATBALLS

Grandma's homemade meatballs with homemade spaghetti in a freshly made San Marzano tomato sauce. Wonderful!  
11.95

### LINGUINE IN WHITE OR RED CLAM SAUCE

Extraordinary clam sauce made with onions, garlic, herbs, spices in a white or red sauce  
14.95

### FRUTTI DI MARE

Shrimp, clams and mussels, all sautéed together in a herb and tomato seafood sauce over a bed of linguine. Love it!  
17.95

### LINGUINE AL PESTO

A Genoa classic sauce of fresh basil, garlic, pine nuts, Pecorino Romano cheese, extra virgin olive oil  
10.95

### WHOLE WHEAT LINGUINE PRIMAVERA

Whole wheat linguine with an array of fresh roasted vegetables tossed in a garlic extra virgin olive oil and Pecorino Romano sauce  
12.95

### PENNE WITH SAUSAGE, PEPPERS AND ONIONS

Homemade penne with sweet sausage, peppers, onions, extra virgin olive oil in a light fresh tomato sauce  
11.95

### PENNE WITH VODKA SAUCE

Homemade pasta with pancetta, shallots, vodka, San Marzano tomato sauce, a little cream topped with fresh grated Pecorino Romano cheese  
11.95

### BAKED PENNE

Homemade penne mixed in with fresh ricotta and San Marzano tomato sauce topped and baked with fresh mozzarella  
10.95

### RIGATONI BOLOGNESE

Our Bolognese sauce is made with onions, garlic, carrots, red wine, ground beef, ground pork, in a San Marzano tomatoes  
12.95

### RIGATONI NAPOLITANA

Chicken, mushrooms, sun dried tomatoes, arugula, roasted garlic and extra virgin olive oil  
12.95

### LASAGNA BOLOGNESE

One of the most well known baked pasta dishes. Layers of fresh egg pasta sheets layered with ricotta cheese, mozzarella cheese and a classic Bolognese meat sauce  
12.95

### HOMEMADE CHEESE RAVIOLI

Topped with a fresh San Marzano tomato sauce or Bolognese sauce  
12.95

## WHAT IS AL DENTE?

'Al dente' is used to describe when pasta is cooked to perfection. 'Al dente' in Italian literally means "to the tooth". Pasta that is al dente should be slightly firm, but not hard. It is sometimes described as a "slight resistance" when the pasta is bitten.



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## pizza speciale

### BLANCO

Fresh mozzarella, chopped garlic, ricotta and Pecorino Romano cheese and extra virgin olive oil (white pizza)  
small 9.50 ~ large 15.50

### BLT

Smoked bacon, chopped romaine, cherry tomatoes, Caesar dressing, mozzarella and Pecorino Romano cheese and extra virgin olive oil  
small 10.50 ~ large 17.50

### KENNY D

Grilled chicken, pesto sauce, ricotta, mozzarella cheese and red onion  
small 10.50 ~ large 17.50

### ROASTED GARLIC

San Marzano tomato sauce, fresh mozzarella, roasted mushrooms and roasted garlic  
small 10.50 ~ large 17.50

### PAZZO

San Marzano tomato sauce, fresh mozzarella, Pecorino Romano cheese, meatball, sausage, pepperoni, Chile peppers, roasted garlic  
small 11.50 ~ large 19.50

### PUTTANESCA

San Marzano tomatoes, fresh mozzarella, Pecorino Romano cheese, sliced olives, capers, anchovies and roasted tomatoes  
small 10.50 ~ large 17.50

### STEPHANO

Pesto sauce, fresh mozzarella, pepperoni, roasted peppers, and caramelized onions  
small 10.50 ~ large 17.50

### PHILIPPO

San Marzano tomatoes, fresh mozzarella, Pecorino Romano, broccoli rabe and sweet sausage  
small 10.50 ~ large 17.50

### SAN GENARRO

San Marzano tomatoes, fresh mozzarella, sausage, peppers and onions  
small 11.50 ~ large 19.50

### VERDURE

San Marzano tomatoes, fresh mozzarella, Pecorino Romano, roasted mushrooms, artichokes, roasted tomatoes, zucchini  
small 11.50 ~ large 19.50

### MARGHERITA

Fresh San Marzano tomatoes, fresh mozzarella, Pecorino Romano, fresh basil and a sprinkle of extra virgin olive oil. The original!  
small 10.50 ~ large 17.50

### ALEXANDRA

San Marzano tomatoes, fresh mozzarella, lightly breaded eggplant, roasted red peppers, oregano and Pecorino Romano cheese  
small 11.50 ~ large 19.50

### ANNA

Sliced fresh tomatoes, fresh mozzarella, spinach and diced garlic.  
small 10.50 ~ large 17.50

### BRUSHCETTA

Pizza bread topped with fresh tomatoes, diced onions, capers, garlic, basil and fresh mozzarella with a balsamic vinegarette dressing  
small 13.50 ~ large 17.50

## pizza

SMALL PIZZA 10 INCH ~ 8.50  
1.00 EACH TOPPING ~ AFTER THREE .50

LARGE PIZZA 18 INCH ~ 13.50  
2.00 EACH TOPPING ~ AFTER THREE 1.00

Build your own pizza from this list of fresh pizza toppings:

Bacon	Mushrooms
Meatballs	Olives
Pepperoni	Red Onions
Sausage	Roasted Garlic
Extra Cheese	Roasted Mushrooms
Extra Sauce	Roasted Peppers
Artichokes Hearts	Roasted Tomatoes
Caramelized Onions	Sliced Tomatoes
Cherry Tomatoes	Spinach
Eggplant	Sun Dried Tomatoes
Fresh Chopped Garlic	Zucchini

## calzone

Served with side of tomato sauce

### CAPRI

Ricotta, mozzarella, sausage, fresh roasted mushrooms and eggplant  
9.50

### MICHAELANGELO

Ricotta, mozzarella, roasted peppers, onions, sliced olives and Pecorino Romano  
9.50

### ANGELINA

Ricotta, mozzarella and prosciutto  
9.50

## stromboli

Served with side of tomato sauce  
Delicious sausage, pepperoni, mozzarella, and provolone rolled and baked in a crispy crust. Simply incredible!  
9.50

## bevande

NATURAL OR SPARKLING  
ITALIAN SPRING WATER

small 3 ~ large 5

HOMEMADE ICED TEA

2

FOUNTAIN DRINKS

Coke, Diet Coke, Lemon, Rootbeer, Dr. Pepper  
1.50

DOMESTIC BEERS

Coors Lite, Budweiser, Bud Lite, Miller Lite, Michelob Ultra, Yuengling  
3

IMPORTED BEERS

Corona, Peroni, Guinness, Heineken, Becks Non-Alcohol  
4

## caffè

ESPRESSO

single 3 ~ double 5

CAPPUCCINO

5

AMERICAN COFFEE  
OR TEA

2

### \*\*\*\*\* HISTORY OF PIZZE \*\*\*\*\*

There are many different versions of the evolution of Pizze. We believe the "True Pizze" was first made after the discovery of America in 1492 by Cristoforo Colombo. It was this Genoan who carried the tomato plant back to Europe. In 1596, it was exported from Spain to Naples where it was first used on top of a disc of dough. This was the birth of Pizze.

In 1889, Chef Rafaele Esposito used red tomato sauce, white mozzarella cheese and green basil on pizze dough to represent the Italian flag for King Umberto I. Queen Margherita loved this pizza so much, it became the "Pizze Margherita" in her honor.

We use only the best ingredients from Italy and America to make our authentic Pizze.

San Marzano Tomatoes

Pure Flour from Napoli

Sicilian Sea Salt

Fresh Fiore Di Latte  
(fresh mozzarella)

Extra Virgin Olive Oil from Napoli

Fresh Basil

Mozzarella di Bufala



## Kid's menu

CHEESE RAVIOLI

With your choice of tomato sauce or butter  
5.95

SPAGHETTI &  
TOMATO OR BUTTER SAUCE

Add chicken, meatball or sausage \$2  
5.95

PENNE & PEPPERONI

With mozzarella and tomato sauce  
6.95

MAC & CHEESE

Kid's favorite  
4.95

ASK ABOUT OUR  
HOME DELIVERY MEAL PLANS

An 18% gratuity is added to parties of 8 or more.