



BY THE SEA

## antipaste

### HOT ANTIPASTO FOR TWO

Stuffed mushrooms, eggplant rollantini, mussels marinara, shrimp scampi, and clams casino  
14.95

### SHRIMP SCAMPI

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

### 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, bread crumbs 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,

### MARINARA OR FRA DIAVOLO

Mussels sautéed with garlic, extra virgin olive oil, lemon in a white wine sauce or light tomato broth  
9.95

### CLAMS CASINO

Clams stuffed with diced peppers, onions, garlic and herbed bread crumbs  
8.95

### GBC

Our fresh made 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 \$3.00  
Grilled Shrimp \$4.00  
Fresh Mozzarella \$4.00

### 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

### LAURA

Arugula, cherry tomatoes, red onion, shaved Parmigiano Reggiano in a balsamic vinaigrette  
8.95

### GUMADA

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



ASK ABOUT OUR CATERING MENU

5935 S HIGHWAY A1A  
MELBOURNE BEACH, FL 32951

OPEN DAILY 4PM ~ SAT & SUN AT NOON

DINE IN ~ TAKE OUT ~ DELIVERY \$10 MIN

321 ~ 723 ~ 0383

ORDER ONLINE

DEANGELOSBYTHESEA.COM

## 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 MARSALA

A simple, but delicious old Italian favorite, and is always appreciated. Chicken cutlets lightly floured and sautéed with a little butter, mushrooms, herbs, spices and Marsala wine  
\$14.95

### CHICKEN PICCATA

This delicious chicken dish is exquisite and the light and luscious lemon, butter, caper and white wine sauce really pops. It is simply divine.  
\$14.95

### CHICKEN PARMIGIANA

An Italian tasty, family-friendly chicken dish. Golden pieces of chicken cutlets lightly coated with Italian bread crumbs and baked in a homemade San Marzano tomato sauce and topped with fresh mozzarella cheese  
14.95

### CHICKEN FRANCESE

Cast your vote for the unsung hero of American-Italian menus everywhere, chicken francese. A buttery lemon-wine sauce drenches lightly battered, melt-in-your-mouth chicken  
14.95

### 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  
15.95

### CHICKEN DEANGELO

Boneless fillet of chicken, sautéed and topped with fresh spinach and roasted tomatoes in a garlic & white wine sauce, Simple and delicious!  
14.95

### VEAL MARSALA

A simple, but delicious old Italian favorite, and is always appreciated. Veal cutlets lightly floured and sautéed with a little butter, mushrooms, herbs, spices and Marsala wine  
\$16.95

### VEAL PICCATA

This delicious veal dish is exquisite and the light and luscious lemon, butter, caper and white wine sauce really pops. It is simply divine.  
\$16.95

### VEAL SALTIMBOCCA

Medallions of veal lightly floured, sautéed, topped with Prosciutto di Parma, fresh mozzarella served over a bed of spinach in a Pinot Grigio white wine, sage and butter sauce  
17.95

### VEAL PARMIGIANA

An Italian tasty, family-friendly veal dish. Golden pieces of veal cutlets lightly coated with Italian bread crumbs and baked in a homemade San Marzano tomato sauce and topped with fresh mozzarella cheese  
16.95

### VEAL FRANCESE

A buttery lemon-wine sauce drenches lightly battered, melt-in-your-mouth veal cutlets  
16.95

### EGGPLANT PARMIGIANA

The Italian American baked classic. Lightly floured with egg and spices, sautéed and topped with a fresh San Marzano tomato sauce and fresh mozzarella  
12.95

### FLOUNDER MEDITERRANEAN

Flounder, baked with 2 shrimp wrapped with prosciutto, brimming with fresh mozzarella and topped with feta cheese, sun-dried tomato pesto, kalamata olives, over a bed of spinach in a white wine lemon butter sauce. WOW!  
18.95

## pasta

### FRESH HOMEMADE PASTA

Your choice of linguine, spaghetti, rigatoni, or penne topped with fresh made imported San Marzano plum tomato sauce  
10.95

### SPAGHETTI &

### GRANDMA'S MEATBALLS

Grandma's homemade meatballs with homemade spaghetti in a freshly made San Marzano tomato sauce. Wonderful!  
12.95

### LINGUINE IN WHITE OR RED CLAM SAUCE

Extraordinary clam sauce made with onions, garlic, herbs, spices in a white or red sauce  
15.95

### FRUTTI DI MARE

Shrimp, clams and mussels, all sautéed together in a herb and tomato seafood sauce over a bed of linguine. Love it!  
18.95

### LINGUINE SHRIMP SCAMPI

Large shrimp sautéed with extra virgin olive oil, butter, lemon, fresh peeled garlic and Pinot Grigio wine over a queen size bed of linguine  
17.95

### WHOLE WHEAT SPAGHETTI PRIMAVERA

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

### PENNE SAN GENNARO

Homemade penne with sweet sausage, peppers, onions, extra virgin olive oil in a light fresh tomato sauce  
12.95

### PENNE WITH VODKA SAUCE

Homemade pasta with rendered pancetta, shallots, vodka, San Marzano tomato sauce, a little cream topped with fresh grated Pecorino Romano cheese  
12.95

### BAKED PENNE

Homemade penne mixed with fresh ricotta, San Marzano tomato sauce 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

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 SPINACH & 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.

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



BY THE SEA

## pizze speciale

### BLANCO

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

### BLT

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

### 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 roasted garlic.  
small 10.50 ~ large 17.50

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## \*\*\*\*\* 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

## bevande

### NATURAL OR SPARKLING ITALIAN SPRING WATER

small 3 ~ large 5

### HOMEMADE ICED TEA

2

### HOMEMADE LEMONADE

3

### 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

## ASK ABOUT OUR CATERING MENU

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

## pizze

SMALL PIZZA 10 INCH ~ 8.50  
LARGE PIZZA 18 INCH ~ 13.50

### BUILD YOUR OWN PIZZA

1.00 SM / 2.00 LG EACH INGREDIENT

Bacon	Diced Garlic
Meatballs	Hot Peppers
Pepperoni	Mushrooms
Sausage	Black Olives
Extra Cheese	Red Onions
Extra Sauce	Roasted Garlic
Bell Peppers	Roasted Peppers
Caramelized Onions	Sliced Tomatoes
Cherry Tomatoes	Sun Dried Tomatoes
Eggplant	

1.50 SM / 3.00 LG EACH INGREDIENT

Anchovies	Kalamata Olives
Capers	Ricotta
Feta Cheese	Spinach
Grilled Chicken	

2.00 SM / 4.00 LG EACH INGREDIENT

Broccoli Rabe	Prosciutto
Fresh Mozzarella	

## calzone

Served with side of tomato sauce

### CHEESE CALZONE

Ricotta and mozzarella 7.50

### 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

### BUILD YOUR OWN CALZONE

1.00 EACH INGREDIENT

Bacon	Caramelized Onions
Chicken	Cherry Tomatoes
Meatballs	Eggplant
Pepperoni	Fresh Chopped Garlic
Sausage	Mushrooms
Bell Peppers	Black Olives

1.50 EACH INGREDIENT

Kalamata Olives	Spinach
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2.00 EACH INGREDIENT

Broccoli Rabe	Fresh Mozzarella
Prosciutto	

## stromboli

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

## Kid's menu

### CHEESE RAVIOLI 5.95

With your choice of tomato sauce or butter

### SPAGHETTI & TOMATO OR BUTTER SAUCE 5.95

Add chicken, meatball or sausage \$2

### PENNE & PEPPERONI 6.95

With mozzarella and tomato sauce

### MAC & CHEESE 4.95

Kid's favorite

